

Horatio Todd's

BAR & RESTAURANT



Starters

Today's freshly prepared soup served with Horatio's homemade baked bread	£3.95
Korean style crispy chicken wings with spring onion, sesame seeds and homemade Kimchi	£5.25
Horatio's daily baked homemade breads served with tzatziki, olive tapenade and roasted garlic and tomato dip	£3.95
Horatio's chunky seafood and corn chowder served in a warm crusty bread bowl	£5.50
Fresh Portavogie prawns in garlic butter with homemade Mexican crumbled chorizo and Zac's handmade toasted local sourdough	£5.95
Young Buck blue cheese fritters with watercress, candied walnuts, cherry tomato chutney and a honey and orange vinaigrette	£5.25
Sticky Asian glazed crispy pork belly taco with soft flour tortilla, Napa slaw, pickled carrot and daikon radish with sriracha hot sauce	£5.25
Potted duck rillettes with cranberry and orange compote, ciabatta crostini and pickled cucumber	£5.50

Our staff share in our belief that a tip is to be earned and not expected, therefore our prices do not include service with the exception of parties of 10 or over where 10% is added for your convenience. This is payable entirely at your discretion.

There may be traces of nuts & seeds in all our dishes for more information on allergen ingredients please ask a member of staff (GF) Gluten Free (please ask your server for our gluten free menu) (V) Vegetarian (C) Contains chilli



Mains

Roasted fillet of Glenarm salmon with crushed white bean and scallion mash, sweet and sour beetroot and a dill creme fraiche	£12.95
Fresh fillet of sea bass with crispy Comber potato and smoked pancetta, braised local leeks and Portavogie prawn chowder	£13.50
Roasted chicken supreme with mozzarella and sundried tomatoes wrapped in Parma ham, chorizo and cabbage cake with a fresh basil pesto cream	£11.95
Honey and thyme glazed confit of duck leg with white bean and roasted squash cassoulet, crispy cumin French beans and chilli dusted straw potato	£12.95
BBQ bourban glazed rack of baby back smoked ribs served with slaw, BBQ dipping sauce and crispy parmesan and rosemary dusted frites	£12.95
Tiger prawns and homemade crumbled Mexican chorizo linguine tossed in parsley and red chillies, with tomato pesto, spinach leaves, shaved Grana Padano and baby herbs	£11.95
Slow braised daube of beef with smoked bacon mash, roasted carrots, shallot, red wine and thyme jus served with pickled red onion rings	£12.95
Sticky glazed crispy pork belly with wok fried spring onions and soft noodles, pak choi, crispy chilli prawn wonton, Asian shitake mushroom and coriander broth	£12.95

From the grill

Homemade venison burger on toasted brioche bun, rocket, Young Buck blue chese, deep fried pickles served with your choice of side	£12.95
10oz sirloin steak	£18.95
8oz rump steak	£16.95
Add garlic and chilli tiger prawns to any steak	£4.00

All steaks served with plum tomato and shallot, with your choice of sauce
Garlic and herb chilli butter / Cracked black pepper / BBQ bourbon / Crumbled blue cheese



Sides & Sauces

Thick cut chips / skinny frites	£3.95
Comber potatoes in herb butter	
Buttery mash/champ	
Seasonal vegetables	
Chef's market salad	
Potato wedges, creme fraiche, jalapeno jam	

Desserts

Banoffee Eton Mess sundae	£5.00
Orange and marscapone crème brulee with homemade ginger shortbreads	£5.00
Trio of Irish cheeses with grape and spiced apple chutney and crackers	£6.00
Triple chocolate brownie with honeycomb ice cream and dark chocolate sauce	£5.00
Horatio's classic Turkish Delight cheesecake	£5.00
Baked vanilla poached pear in a sugared pastry with toffee sauce	£5.00

Liquid Desserts

Irish Coffee - Irish whiskey, black coffee, sugar and whipped cream	£4.75
Calyspo Coffee - Tia Maria, black coffee and whipped cream	£4.75
Cafe Creme - Bailey's Irish Cream, black coffee and whipped cream	£4.75
Cafe Royale - Hennessy, black coffee, sugar and whipped cream	£4.75
French Coffee - Cointreau, black coffee and whipped cream	£4.75



All our beef cuts are 100% Northern Ireland Farm Quality Assured and our minced beef is 100% Irish. Our pork and bacon are locally sourced and all our sausages are award winning Moyallon, made from local rare breed pigs. All our lamb is sourced locally as is almost all of our chicken. We love local vegetables and our selections are changed regularly to incorporate what's in season. All our milk, butter and cheddar cheese is local and so is our fish (when we can get it!)