

EAT, DRINK, LISTEN & LOVE

LUNCH
12noon - 3pm

STARTERS

Chefs soup of the day and crusty bread	£4.50
Bread and oils	S £ 4.25 / L £6.95
Lemon and black pepper prawns, marinated courgettes, saffron rouille	£5.25
Lissara duck liver parfait, warm brioche, sweet onion jam	£4.95
Chicken and bacon caeser salad	£4.95 (v) optional £4.25
Pork and cooleeney crispy roll , honey mustard dressing	£4.95
Smoked mackerel pate, anchovy and chive butter, potato salad, crispy toasts	£4.95

MAINS

6oz dexter burger, homemade relish, triple cooked chips	£8.95
Beer battered haddock mint peas, tartare sauce, triple chips	£9.25
Pork and leek sausage, spring onion mash, cider and mustard jus, onion rings	£8.50
Strangford mussels, white wine, sorrel garlic cream	S £4.95 / L £7.95
Sesame seed crispy beef strips, fragrant coconut rice and greens	£8.95
Social fish pie, cheddar mash	£8.95
Pork belly, bubble and squeak mash, juniper gravy	£8.95
Irish cheddar and onion tart, walnuts, tomato tartare, fragrant leaves	£7.95

COFFEES AND LIQUEUR COFFEES

Americano	£2.00
Cappuccino	£2.20
Latte	£2.30
Mocha	£2.50
Espresso	£1.80
Double Espresso	£2.10

21 Social

DELI

All sandwiches served on foccacia or ciabatta bread
with skinny fries

Club Sandwich	£6.95
Steak sandwich mustard mayo	£6.95
Goats cheese, peperonata	£5.95
Prawn, sweet chilli, lime mayo	£5.95
Chicken, pesto and rocket	£5.95
Ham, cheese and pickle	£5.95

SNACK BOARDS TO SHARE

Charcuterie Board A selection of five continental meats, breads with pesto & oils	£6.50
Ploughmans Board Cheddar cheese, ham hock, piccalilli, pickled onions & breads	£6.25
Cheese selection, sweet onion jam, water biscuits	S £6.50 / L £8.95

TO FINISH

Strawberry and basil parfait, lime jelly	£4.95
Berry tart, lemon posset, chantilly cream	£4.95
Chocolate fondant blood orange marmalade vanilla ice cream	£4.95
Homemade ice cream and sorbets	£4.25

Macchiato	£1.90
Hot Chocolate	£2.20
Tea	£1.80
Speciality Tea (see server)	£2.00
Irish Coffee	£5.00
Calypso Coffee	£5.00
Royale Coffee	£5.00
Baileys Coffee	£5.00

Some of these dishes may contain nuts or seeds, please inform your server in the event of any dietary requirements.

EAT, DRINK, LISTEN & LOVE

DINNER
5pm - 9pm

Social

STARTERS

Chefs soup of the day, crusty bread	£ 4.50
Pressed wild rabbit, rhubarb puree, cider emulsion, smoked bacon crumb	£4.95
Lissara duck liver parfait, warm brioche, sweet onion jam	£4.95
Lemon and black pepper prawns, marinated courgettes, saffron rouille	£5.25
Ham hock Scotch egg, rocket and tomato nest, truffle hollandaise, crispy pancetta	£4.95
Smoked mackerel pate, anchovy and chive butter, potato salad, crispy toasts	£4.95
Breads and oils	S £4.25 / L £6.95
Chicken and bacon caesar salad	£4.95 (v) optional £4.25
Strangford mussels, white wine, sorrel garlic cream	£4.95

21 DAY DRY AGED STEAKS

All steaks are served with rocket, roast tomatoes, mushrooms with a choice of béarnaise, pepper sauce or garlic butter

8oz Rump Steak	£13.95
10oz Sirloin Steak	£18.50

Pasta

Pasta dishes come with crusty bread and parmasean

White crab and prawn linguini chilli flake butter (cream based)	£ 12.50
Artichoke, Purple broccoli, black olive, sundried tomato linguini (tomato based)	£11.25(v)

SIDES

Triple cooked chips	£3.50
21 house salad	£3.25
Veg of the day	£3.50
Beer battered onion rings	£3.50
Creamed potato	£3.50
Dauphinoise potatoes	£3.50
Bread and oils	£4.25

COFFEES AND LIQUEUR COFFEES

Americano	£2.00
Cappuccino	£2.20
Latte	£2.30
Mocha	£2.50
Espresso	£1.80
Double Espresso	£2.10

MAINS

8oz Dexter burger, homemade relish, triple cooked chips	£ 9.50
<i>Additional toppings</i> - bacon, blue cheese, Irish cheddar	£1.00
Beer battered haddock, mint peas, tartare, triple cooked chips	£9.50
Pedigree Dexter fillet of beef, truffle fondant potato, oxtail pithivier, butter braised vegetables, red wine jus	£19.50
Honey roast lissara duck breast, sweet potato rosti, ginger and parsnip panna cotta, cherry parcel	£ 16.95
Hay baked loin of lamb, filled with a nettle and mint farce, pan-fried cutlet potato dauphinoise, sauteed peas, baby onions, garlic and rosemary jus	£16.95
Poached and roast breast of chicken, chorizo and broad bean risotto cake, lemon thyme veloute	£ 12.50
Crispy pork belly, smoked garlic mash, purple broccoli and carrots, black pudding bon bons	£11.95
Pan-fried sea bream, bouillabaisse of vegetables, smoked eel ravioli, pork crackling	£14.95
Roast monkfish a la francaise style, lettuce, peas, bacon, and mint gnocchi	£15.95
Irish cheddar and onion tart, walnuts, tomato tartare, fragrant leaves	£8.95
Salad of fivemiletown goat's cheese, croutons, pear and walnuts, honey mustard oil	£ 8.95

TO FINISH

White chocolate and rhubarb crème brulee, black pepper shortbread	£4.95
Iced strawberry and basil parfait, lime jelly	£4.95
Pineapple tatin, toasted coconut ice-cream, salted caramel sauce (5-6mins cooking time)	£4.95
Chocolate fondant blood orange marmalade vanilla ice cream (10 mins cooking time)	£4.95
Berry tart, lemon posset, Chantilly cream	£4.95
Homemade ice creams and sorbets	£4.25
Cheese selection, sweet onion jam, water biscuits	for 1 £6.50 for 2 £8.95

Macchiato	£1.90
Hot Chocolate	£2.20
Tea	£1.80
Speciality Tea (see server)	£2.00
Irish Coffee	£5.00
Calypso Coffee	£5.00
Royale Coffee	£5.00
Baileys Coffee	£5.00

Some of these dishes may contain nuts or seeds, please inform your server in the event of any dietary requirements.