



ORANMORE HOUSE

Evening Dinner Menu

147 GALGORM ROAD, BALLYMENA BT42 1DE
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THE TEA TIME MENU

Served Wednesday to Friday
5pm to 7pm



EVENING DINNER MENU

Served 5pm to 9pm

DEAR GUEST

Welcome to Oranmore House.

At Oranmore House, we are committed to sourcing the finest local produce, ensuring each dish bursts with freshness and flavour.

When placing your order please inform your server if you have any food allergies or intolerances and we will try to cater for you to the best of our ability.

We hope you enjoy your dining experience at Oranmore House and wish to welcome you back again in the future.

McLarnon Family



The Tea Time Menu

Wednesday to Friday 5.00pm to 7.00pm

STARTERS

Homemade Soup of The Day, Crusty Bread

Chicken Liver Pate, Redcurrant Jelly, Warm Toast

Honeydew Melon, Mandarin Oranges, Raspberry Coulis, Refreshing Sorbet

Goats Cheese Tartlet, Pear & Walnut Salad, Balsamic Dressing

MAIN COURSES

Grass Fed Beef from the County Antrim Fields

Our Farm...

6oz Aberdeen Angus Steak Burger,

Smoked Applewood Cheese, Ballymaloe Relish, Streaky Bacon,
Brioche Bun.

Other dishes...

Slow Roasted Pork Belly,

Fresh Scallops, Apple Puree, Black Pudding Crumb, Roasted Celeriac

Oriental Vegetable Curry,

Selection of Chutneys & Garlic Naan Bread

Pan Seared Sea Trout

Pak Choi, Honey Chilli Soy Dressing, Spinach, Sugar Snap, Fish Bon
Bon

Chicken Supreme,

Sweet Potato Puree, Green Beans, Red Wine Jus

Side Orders

Basmati Rice

Homemade Chips

Champ

Creamed Potatoes

Green Toss Salad

Garlic Fries



The Tea Time Menu

DESSERTS

Raspberry & White Chocolate Crème Brulee, Buttered Shortbread.

Oranmore Crumble of the Day, Warm Custard, Vanilla Ice Cream.

Sticky Toffee Pudding & Vanilla Ice Cream.

Homemade Sponge of the Day, Custard and Fresh Cream.

Strawberry Pavlova, Macaroon, Ice Cream.

SELECTION OF FINE WINES

Vivolo di Sasso Pinot Grigio, Veneto

Soft, fresh, & subtle. Honeyed, floral aromas, are joined on the palate with apple & lemon flavours.

Austral Semi Crianza, Rioja

Tempranillo and Garnacha (Grenache) aged in American oak so expect wild strawberry notes with raspberry & vanilla. Medium to full bodied and very sumptuous. From the legendary Rioja Vega bodega.

Porta 6 Rosado, Lisboa

Cooling Atlantic breezes lend a fresh balance to this summer-fruit-packed juice. A dry, refined Rosé. Made from Castelão,

Enjoy a bottle of Fine
Wine!

£22.00 per bottle

2 Courses £24.95

3 Courses £29.95

Please make your server aware of any dietary requirements when ordering.



Evening Dinner Menu

STARTERS

Garlic and Chilli Atlantic Prawns, Crab Claws, Sourdough Bread

Homemade Soup of The Day, Crusty Bread

Honeydew Melon, Mandarin Oranges, Raspberry Coulis, Refreshing Sorbet

Chicken Liver Pate, Redcurrant Jelly, Warm Toast

Goats Cheese Tartlet, Pear & Walnut Salad, Balsamic Dressing

Atlantic Prawns, Marie Rose Sauce, Smoked Salmon Roulade, Oranmore Wheaten Bread.

MAIN COURSES

Our Farm...

Grass Fed Beef from the County Antrim Fields

Aberdeen Angus Steak,

Portabella Mushroom, Confit Shallot, Green Peppercorn Sauce (£10.00 Supplement)

6oz Aberdeen Angus Steak Burger,

Smoked Applewood Cheese, Ballymaloe Relish, Streaky Bacon, Brioche Bun

Other dishes...

Slow Roasted Pork Belly,

Fresh Scallops, Apple Puree, Black Pudding Crumb, Roasted Celeriac

Oriental Vegetable Curry,

Selection of Chutneys & Garlic Naan Bread

Pan Seared Sea Trout

Pak Choi, Honey Chilli Soy Dressing, Spinach, Sugar Snap, Fish Bon Bon

Chicken Supreme,

Sweet Potato Puree, Green Beans, Red Wine Jus

Please select your preferred side dish.



ACCOMPANIMENTS

Boiled Basmati Rice

Homemade Chips

Champ

Creamed Potatoes

Green Tossed Salad

Dauphinoise Potatoes

Garlic Fries

DESSERTS

Raspberry & White Chocolate Crème Brulee, Buttered Shortbread.

Oranmore Crumble of the Day, Warm Custard, Vanilla Ice Cream.

Sticky Toffee Pudding served with Vanilla Ice Cream.

Hot Chocolate Fondant with Salted Caramel Ice Cream.

Sponge of served with Custard and Fresh Cream.

Strawberry Pavlova, Macaroon, Ice Cream.

DIGESTIFS AND MORE

Cocktail & Wine List Available

Espresso Martini

£10.95

Amaretto Sour

£10.95

Special Coffees

(Irish, Royale, Calypso, Baileys)

£7.95

2 Courses £39.95

3 Courses £44.95

Please make your server aware of any dietary requirements when ordering.