

THE
MALONE

BOUTIQUE HOTEL

www.themalonehotel.com

The Malone SMALL PLATES

AVAILABLE MON - SUN 12PM - 9PM

SELECTION OF BREADS | 8 [V]

Oils & tapenade.

SOUP OF THE DAY | 6 [V] [GF]

Homemade wheaten bread.

CAESAR SALAD | 7

Crispy bacon, little gem lettuce, parmesan & Caesar dressing.

BEEF BURGER SLIDERS | 7.5

Smoked applewood cheese, baby gem lettuce, tomato & brioche bun.

SALT & CHILLI CHICKEN | 8

Crispy chicken, sauteed asian vegetables, chilli & hoisin dressing.

PENNE PASTA | 8 [V]

Penne pasta, basil pesto, feta cheese & rocket.

CHICKEN LIVER PARFAIT | 11

Carrot & orange jam & toasted bread.

MOULES MARINIERE | 12

Local mussels, white wine & garlic cream, parsley & toasted sourdough.

BLUE CHEESE TART | 12.5 [V]

Cashel blue cheese, chive, mixed leaf salad & herb oil.

SMOKED SALMON TART | 13

Locally smoked salmon, mixed leaf salad, crispy capers & aged balsamic.



THE
MALONE

BOUTIQUE HOTEL

The Greyhound BAR MENU

AVAILABLE MON - SUN 12PM - 9PM

CLASSICS

MALONE BURGER 18/ GF 19

6oz beef burger, smoked cheese, bacon, tomato relish, lettuce, tomato and skinny fries.

SAUSAGE & MASH 16

Award-winning Carnbrooke butcher-style pork & leek sausages, creamy mash, tobacco onions, red wine jus.

CARBONARA 16.5

Spaghetti, crispy pancetta, parmesan & cream. Served with toasted garlic ciabatta.

CHICKEN STACK 18

Chargrilled chicken breast, creamy champ, peppercorn sauce & tobacco onions.

FISH & CHIPS 17.5

Beer battered haddock, triple cooked chips, mushy peas & tartar sauce.

VEGAN BURGER [GF] [VG] 15

Chickpea patty, tomato, lettuce & sriracha mayo. Served with skinny fries.

WRAPS

CHICKEN GOUJON WRAP 17

Breaded chicken, aioli, baby gem lettuce, local cheddar cheese & skinny fries.

SALT & CHILLI WRAP 17

Crispy chilli chicken, sauteed asian vegetables, chilli and hoisin sauce & skinny fries.

CHICKEN CEASER WRAP [GF] 17

Grilled chicken, crispy bacon, tomato, baby gem lettuce, Caesar dressing & skinny fries.

VEGAN WRAP [VG] [GF] 16

Avocado, red onion, shredded carrot, bell pepper, pickled cucumber, tomato chutney & skinny fries.

SIGNATURES

PORK BELLY [GF] 21

Fermanagh pork belly confit, cauliflower & mustard mash, green beans & cider raisin jus.

STEAK SANDWICH [GF] 18/ GF 19

6oz flat iron steak, toasted ciabatta, Ballymaloe tomato relish, caramelised onion, rocket, skinny fries & peppercorn sauce.

SALT & CHILLI CHICKEN 20

Egg fried noodles, crispy chicken, bell pepper, onions & sweet chilli sauce.

CHICKEN SUPREME [GF] 22

Oven roasted local chicken breast, garlic pomme puree, green beans & roasting juices.

MOULES MARINIERE 20

Local mussels served in a white wine & garlic cream, parsley & toasted sourdough.

CAULIFLOWER STEAK [VG] 16

Chargrilled cauliflower, baby potatoes, cauliflower puree, crispy kale & capers.

SIDES

TRIPLE COOKED CHIPS

CREAMY CHAMP

GREEN BEANS

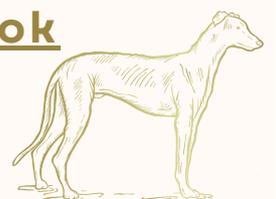
PARMESAN FRIES

MIXED HOUSE SALAD

ONION RINGS

SAUCES PEPPERCORN / RED WINE JUS 3

[Click here to book your table.](#)



[GF] = GLUTEN FREE [V] = VEGETARIAN [VG] = VEGAN

Gallery Restaurant A LA CARTE

AVAILABLE THURS-SAT 5PM-9PM

STARTERS

- BREAD SELECTION [V]** 8
Freshly baked breads, oils & tapenade.
- SOUP OF THE DAY [V]** 6
Homemade wheaten bread.
- CHICKEN LIVER PARFAIT** 11
Carrot and orange compote & toasted bread.
- PAN SEARED SCALLOPS** 15
Potato bread, Clonakilty black pudding beignet, pea puree & bacon crisp.
- WILD MUSHROOMS [V]** 10
Pesto, rocket, parmesan & toasted sourdough.
- PENNE PASTA** 8
Basil pesto, feta cheese & rocket salad.

SIDES

- TRIPLE COOKED CHIPS**
- CREAMY CHAMP**
- GREEN BEANS**
- PARMESAN FRIES**
- MIXED HOUSE SALAD**
- ONION RINGS**

SAUCES

- PEPPERCORN SAUCE**
- RED WINE JUS**

MAIN COURSE

- CHICKEN SUPREME [GF]** 25
Local free range breast of chicken, green beans, dauphinoise potatoes & roasting juices.
- ROASTED HAKE [GF]** 28
Crab-crushed potatoes, tenderstem broccoli & mussel beurre blanc.
- RIBEYE STEAK [GF]** 33.5
10oz dry aged ribeye of Irish beef, Portobello mushroom, tomato, triple cooked chips & peppercorn sauce.
- PAN SEARED DUCK [GF]** 29
Breast of Silver Hill duck, sweet potato puree, tenderstem broccoli & anise jus.
- WILD MUSHROOM LINGUINI [V] [GF]** 24
Spring onion, rocket, parmesan & cep velouté.
- CAULIFLOWER STEAK [VG]** 16
Chargrilled cauliflower, baby potatoes, cauliflower puree, crispy kale & capers.

[GF] = Gluten Free

[V] = Vegetarian

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The Malone
DESSERT MENU

AVAILABLE THURS-SAT 5PM-9PM

MALONE BROWNIE | 6.5
Chocolate brownie, vanilla ice cream

STICKY TOFFEE PUDDING | 6.5
Honeycomb ice cream

ETON MESS | 6.5
Winter berry compote

CHEESEBOARD | 12.5
Selection of Irish & French cheeses, apple &
grape chutney, biscuits

ICE CREAMS / SORBETS | 5.5
Selection of flavours

Please inform your server of any food allergies or intolerances.

We hope you thoroughly enjoy your meal at Gallery Restaurant.

The Malone PRE THEATRE MENU

AVAILABLE MON - FRI 5PM - 7PM

ENJOY 2 COURSES FOR £22 / 3 COURSES FOR £25

STARTERS

SOUP OF THE DAY [V] [GF]

Homemade wheaten bread.

CHICKEN LIVER PARFAIT

Carrot & orange jam & toasted bread.

PENNE PASTA [V]

Basil pesto, feta cheese & rocket salad.

SMOKED SALMON TART

Locally sourced salmon, mixed leaf salad, crispy capers & aged balsamic.

MAIN COURSES

CHICKEN SUPREME [GF]

Local free range breast of chicken, garlic pomme puree, green beans & roasting juices.

PORK BELLY [GF]

Fermanagh pork belly confit, parsnip mash, pok choi & kecap manis.

FISH PIE

Panache of haddock, smoked salmon & mussels, cheddar mash & puff pastry.

MUSHROOM RISOTTO [V]

Wild mushrooms, peas, tarragon & crème fraiche.

SIDES £5

TRIPLE COOKED CHIPS

CREAMY CHAMP

GREEN BEANS

PARMESAN FRIES

MIXED HOUSE SALAD

ONION RINGS

SAUCES PEPPERCORN / RED WINE JUS £3

DESSERTS [V]

MALONE BROWNIE

Chocolate brownie & vanilla ice cream.

STICKY TOFFEE PUDDING

Honeycomb ice cream.

CLASSIC CRÈME BRULEE

Fresh raspberries & shortbread.

ICE CREAMS / SORBETS

Selection of flavours.

[Click here to book your table.](#)



THE
MALONE

BOUQUET HOTEL

Gallery Restaurant

SUNDAY MENU

AVAILABLE SUNDAYS 12PM-5PM

ENJOY 2 COURSES FOR £27.50 / 3 COURSES FOR £31.50.

STARTERS

SOUP OF THE DAY [V] [GF]

Homemade wheaten bread.

CHICKEN LIVER PARFAIT

Carrot & orange jam & toasted bread.

PENNE PASTA [V]

Basil pesto, feta cheese & rocket salad.

SMOKED SALMON TART

Locally sourced salmon, mixed leaf salad, crispy capers & aged balsamic.

MAIN COURSES

ROAST BEEF

8oz daube of Irish beef, potatoes, traditional vegetables, Yorkshire pudding & gravy.

TURKEY & HAM

Cocktail sausages, creamy mash, roasted carrot & parsnip, tenderstem broccoli & gravy.

ROASTED HAKE [GF]

Crab-crushed potatoes, tenderstem broccoli & mussel beurre blanc.

MUSHROOM LINGUINI [V] [GF]

Wild mushrooms, spring onion, rocket, parmesan & cep velouté.

PORK BELLY [GF]

Fermanagh pork belly confit, mustard mash, cauliflower puree, fine beans & cider raisin jus.

SIDES £5

TRIPLE COOKED CHIPS

CREAMY CHAMP

GREEN BEANS

PARMESAN FRIES

MIXED HOUSE SALAD

ONION RINGS

SAUCES PEPPERCORN / RED WINE JUS £3

[Click here to book
your table.](#)

DESSERTS [V]

MALONE BROWNIE

Chocolate brownie & vanilla ice cream.

STICKY TOFFEE PUDDING

Honeycomb ice cream.

ETON MESS

Winter berry compote.

CHEESEBOARD

Selection of Irish & French cheeses, apple and grape chutney & biscuits.

ICE CREAMS / SORBETS

Selection of flavours.

Christmas Day Menu

STARTER

Cream of Root Vegetable Soup (VG)
wheaten bread

Chicken Liver Parfait
carrot & orange jam & toast

Smoked Salmon
toasted wheaten, mixed leaves, capers & citrus dressing

Fivemiletown Goats Cheese (V) (GF)
pear & walnut salad

INTERMEDIATE

Raspberry Sorbet

MAIN COURSE

Traditional Roast Turkey & Ham
chipolatas, seasonal vegetables, roast potatoes & gravy

Roast Fillet of Hake (GF)
crab crushed potatoes, tender stem broccoli & beurre blanc

Risotto of Root Vegetables (V) (GF)
cashel blue cheese

8oz Slow-Cooked Fermanagh Daube of Beef (GF)
Yorkshire pudding, seasonal vegetables, rich roast beef jus

DESSERT

Traditional Christmas Pudding
crème Anglaise

'Malone' Chocolate Brownie
vanilla ice-cream

Sticky Toffee Pudding
honeycomb ice-cream

A selection of ice creams & sorbets (GF)

FRESHY-BREWED TEA AND COFFEE WITH MINCE PIE

BOOK YOUR CHRISTMAS TABLE WITH OUR TEAM TODAY!

£140 PER ADULT | £60 PER CHILD (UNDER 12's)

scan to book

