

Before ordering please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross-contamination of allergens.



A La Carte

SQ Soup	£4.50
Homemade soup of the day, crusty bread roll, butter	
Beetroot & Goats Cheese Salad (V)	£6.00
Fivemiletown goat's cheese, honey roulade, pickled heritage beetroot, onion granola, balsamic dressing This dish can be made gluten free with no onion granola	
Dundrum Bay Mussels	£7.50
Tomato, chilli & garlic sauce, toasted wheaten bread. This dish can be made Gluten free with no wheaten bread	
Confit Duck (GF)	£8.00
Confit Lassara duck leg, bacon, puy lentil cassoulet, red cherry, balsamic glaze	
Breaded Mushroom(V)	£6.00
Breaded field mushroom, garlic mayo, rocket & celery salad	
Tempura Prawns	£7.00
Tempura king prawns, SQ Asian slaw, oriental dressing, mixed leaf salad	
Parfait	£7.00
Duck liver parfait, orange & kumquat spiced jam, toasted wheaten bread	

FROM THE GRILL

All of our grilled steaks are locally sourced from Crosskeys Meats in Randalstown. (GF with no onion rings)
Items from the grill are served with a Portobello mushroom, grilled tomato, SQ onion rings, handcut chunky chips & a choice of sauce.

Cajun chicken fillet	£16
Chargrilled 8oz ribeye steak	£22.50
Chargrilled 10oz sirloin steak	£22.50

SIDES

Hand cut chunky chips, sweet potato fries, handcut garlic chunky chips, steamed vegetables, SQ house salad, SQ onion rings, shoestring fries, creamy champ

£3

SAUCES

Peppered sauce, red wine jus, smoked bacon cream, gluten free red wine jus

£2

MAINS

Sunblush Tomato & Red Onion Tartan (V)	£12.50
Sunblushed tomato & red onion tartan, feta cheese, rocket and red onion salad	
Breaded Halloumi Cheese (V)	£12.50
Breaded halloumi cheese, curried puy lentil & 5 bean cassoulet, carrot ribbons, red pepper dressing	
Daube of Beef	£16.00
5 Hour braised daube of beef, champ potato, honey glazed carrot & parsnip, onion granola and red wine reduction. This dish can be made gluten free with no onion granola & gluten free red wine jus	
Seabass (GF)	£15.00
Pan fried Fillets of seabass, new potatoes, garden peas, wilted baby spinach, lemon cream	
Pork Fillet	£16.00
Ballantine of pork fillet, colcannon potato cake, butter tenderstem broccoli, black pudding fritters, apple & vanilla puree, cider jus This dish can be made gluten free with no black pudding fritters & gluten free red wine jus	
Duck (served medium)	£18.00
Pan fried Lassara Duck breast, plum & red cabbage compote, saffron fondant potato, balsamic and port jus This dish can be made gluten free by using the gluten free red wine jus	
Monkfish	£17.00
Pan fried Monkfish, dill & prawn arancini, tomato salsa, pancetta crisps, green herb tapenade	
Lamb (served medium)	£19.00
Chargrilled lamb cutlets, rosemary and celeriac dauphinoise potato, braised leeks, spinach, mint jus This dish can be made gluten free by using the gluten free red wine jus	
Chicken (GF)	£15.00
Pan fried supreme of chicken, bacon & leek rosti, buttered curly kale, smoked bacon cream	