



# SUNDAY MENU



# SUNDAY

## STARTERS

### GARLIC PRAWNS

Large red prawns tossed in garlic butter and served on a toasted soda bread

8.00

### SALT & CHILLI CHICKEN\*

Chicken tossed in salt & chilli with asian slaw and wasabi and lime aioli

Available as a main course £12.00

6.00 / 12.00

### BAKED PORTABELLO MUSHROOM

Filled with mature local cheddar and dry cure bacon crumble, drizzled with pesto and truffe oil

6.00

### FIVEMILETOWN GOAT'S CHEESE BON BON

Bonbons served on a bed of salad with beetroot and orange chutney

7.00

### SOUP OF THE DAY

Served with homemade wheaten bread

4.50

### BAKED HALLOUMI

Served with salad and sweet chilli dip

6.00

### ANTIPASTA SHARING PLATE

Manchego, serrano ham, chorizo vela, olives, bruschetta, tapenade, oil and balsamic

8.00

## MAIN COURSE

### ROAST TURKEY & GLAZED HAM

Stuffing, chipolatas and roast gravy

12.50

### ROAST EYE OF SILVERSIDE BEEF

Yorkshire pudding, roast gravy

12.50

### ROAST STUFFED LION OF PORK

Apple sauce, roast gravy

12.50

# SUNDAY

<b>PRIME SIRLOIN STEAK</b>	26.00
12oz 28 day dry hung Northern Irish Sirloin with onion rings, peppered sauce and sautéed mushrooms	
<b>PRIME FILLET STEAK</b>	29.00
10oz 28 day Northern Irish fillet steak with onion rings, peppered sauce and sautéed mushrooms	
<b>SURF &amp; TURF GARNISH FOR STEAKS</b>	6.00
Scampi frit and garlic butter	
<b>BUSHMILLS CHICKEN</b>	16.00
Sautéed local chicken flamed in Bushmills whiskey and finished with cream and vegetable garnish	
<b>DUCKLING</b>	17.00
Crispy boneless half duckling with blackcurrant and cassis	
<b>HONEY CHILLI BEEF*</b>	16.00
Crispy beef strips with honey chilli on a bed of thai noodle	
<b>FISH AND CHIPS*</b>	14.00
Market fresh cod in a crisp batter served with mushy peas	
<b>SCAMPI FRIT</b>	16.00
Plump scampi in a light batter with homemade tartar sauce	
<b>SEAFOOD LINGUINE*</b>	16.00
Parmesan shavings and garlic bruschetta	
<b>SALMON</b>	16.00
Pan fried in brown butter garnished with capers and prawns	
<b>BELMONT HOUSE VEGETABLE LASAGNE</b>	14.00
Mediterranean vegetables in a tangy tomato sauce between layers of lasagne topped with creamy sauce served with homemade garlic focaccia	

All main courses include a choice of side, except those marked \*.

**COQ & BULL WITH CHILLI BURGER SAUCE & SALAD** 15.00

**BURGER SLIDERS** 16.00

Pulled pork, southern fried chicken and coleslaw, steak and cheddar

**QUORN BURGER** 14.00

Two spicy quorn patties with salad and coleslaw in a brioche bap

**SIDES** 3.20

Chips

Skinny chips

Garlic fries

Sweet potato fries\*

Mash potato

Gratin potatoes

Vegetable of the day

Champ

\* 30p supplement

**LOADED FRIES** 5.00

2 styles triple cooked chips. Choose from:

**Salt & Chilli Chips**

Tossed in garlic butter, topped with garlic mayo, sliced chillies & sweet chilli sauce

**Cheese & Bacon Chips**

Tossed in bacon butter & topped with melted cheddar

**SAUCES**

Peppered sauce 3.20

Bushmills sauce 3.50

Garlic butter 3.20

Roast gravy 3.00

#### Allergies and Intolerances

You should always advise your server of any requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our kitchen, we CANNOT guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.