



# EVENING MENU



## STARTERS

Garlic Prawns	10.00
King prawns tossed in garlic butter and served on wheaten bread.	
Salt & Chilli Chicken *	8.50 / 14.50
Chicken goujons tossed in salt & chilli seasoning with a Thai sweet chilli sauce and lime mayo. Available as a main course.	
Baked Portobello Mushroom	7.50
Filled with mature local cheddar and dry cure bacon crumble, drizzled with a pesto and olive oil.	
6 Chicken Wings in Hot Sauce	8.50
Served with blue cheese dip and celery sticks.	
Soup of the Day	6.00
Served with homemade wheaten bread.	
Baked Halloumi	7.00
Served with salad leaves and a spiced cranberry dipping sauce.	
Chicken Liver Parfait	8.00
Served with Cumberland sauce and toasted brioche.	

## MAIN COURSE

Prime Sirloin Steak	29.50
12oz 28 day Northern Irish Sirloin steak with onion rings, peppered sauce and mushrooms.	
Rib Eye Steak	28.50
12oz rib eye steak with onion rings, peppered sauce and mushrooms.	
Steak Sandwich	24.00
8oz sirloin on a slice of garlic ciabatta topped with tobacco onions & served with peppered sauce. Add - Cheese 1.00 Pulled Pork 2.00	
Steak Pitta	20.50
Steak strips with onions and peppers tossed in a wok and served with Thai chilli sauce & garlic mayo.	



Fish and Chips \* 18.00

Market fresh haddock in a crisp batter served with mushy peas.

Scampi Frit 21.00

Plump scampi in a light batter with homemade tartar sauce.

Orange and Chilli Salmon Fillet 21.00

Marinated in orange and sweet chilli sauce, oven baked and served with chilli glaze.

Bushmills Chicken 18.50

Sautéed local chicken flamed in Bushmills Whiskey and finished with cream and vegetable garnish.

Roast Stuffed Chicken Supreme \* 18.00

Chicken supreme with a herb stuffing, wrapped in smoked bacon. Served on a bed of roasted garlic mash, coated with a rich red jus and garnished with vegetables.

Crispy Roast Duck 21.00

Crisp roast duckling with a caramelised orange and mango jus.

Maple Glazed Slow Cooked Pork Belly \* 18.00

Slow cooked pork belly with a maple glaze, served on a bed of colcannon and butternut squash. Accompanied with cider jus.

Belmont House Vegetable Lasagne 16.50

Mediterranean vegetables in a tangy tomato sauce between layers of lasagne topped with creamy sauce served with homemade garlic ciabatta.

Vegetable Wellington 15.00

Roasted Vegetables served in filo pastry with a wild mushroom and cream sauce.

Vegetable Provençale \* (Vegan) 15.50

Assortment of root vegetables and baby potatoes in a tomato and garlic sauce. Served with puy lentils.

Build a Burger - Beef or Chicken 15.00

8oz Beef Burger or Breaded Chicken Fillet served in a warm brioche bap.

Add:

Cheese 1.00

Bacon 1.00

Salad 1.00

Onion 1.00

Coleslaw 1.00

Pulled pork 2.00

Blue Cheese 2.00

Double up with an extra burger 3.00

Gluten Free Bap 1.00

Quorn burger 15.50

Two spicy Quorn patties with salad and coleslaw in a brioche bap.

Sides 4.00

Chips Mash potato

Skinny chips Vegetable of the day

Champ Sweet potato fries

Garlic fries French fried onions

Roasted Garlic Mash Salt and Chilli Chips

Sauces

Peppered sauce 4.00

Bushmills sauce 4.25

Garlic butter 4.00

Roast gravy 3.50

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

#### 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.