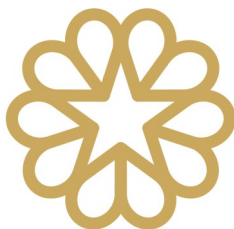


# ALL DAY MENU 2026

Served 12 Noon until 8pm Monday to Thursday and 9pm Friday & Saturday



**BELMONT  
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## **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.

# Appetisers

## **Salt & Chilli Chicken Salad £9.00**

in a salt & chilli seasoning with a thai sweet chilli sauce & lime mayo

## **Soup of the Day £6.50**

with homemade wheaten bread

## **Goat's Cheese Tart £9.50**

goat's cheese baked in a shortcrust served with roasted walnuts, beetroot, garlic croutons, and aged balsamic glaze

## **Loaded Potato Longboats £8.00**

baked potato skins filled with crispy bacon and melting mature cheddar drizzled with sweet chilli sauce with house salad

## **Garlic Prawns £14.00**

on toasted wheaten bread

## **Southern Fried Pork Belly £8.00**

tossed in a smoked paprika and honey mayonnaise



# Main Course

## Roast of the Day £20

served with seasonal vegetables and potatoes

## Salt & Chilli Chicken Salad £17.50

in a salt & chilli seasoning with a thai sweet chilli sauce & lime mayo

## Loaded Potato Longboats £14

baked potato skins filled with crispy bacon and melting mature cheddar  
drizzled with sweet chilli sauce with house salad

## Chicken Breast Curry £19.50

served with boiled rice & naan bread

## Fish and Chips £19

market fresh haddock deep fried in a crispy batter  
with chunky chips, mushy peas & tartar sauce

## Hand Battered Scampi £23

hand battered scampi tails with garden peas,  
chips & tartar sauce.



# Main Course

## Chicken Stack £18

sliced southern fried chicken breast on a bed of mash,  
topped with peppered sauce and tobacco onions

## Duck à l'orange £23

crispy half duck with classic caramelized cognac and orange sauce  
with a choice of side

## Baked Salmon Fillet with Herb Crust £22

served with hollandaise sauce  
and a choice of side

## Seabass £22.50

pan fried seabass with shrimp and capers  
served with crushed baby potatoes and tender greens

## Vegetable Daube £23.50

house prepared with lentil, beans, tofu, mushroom, quorn,  
roasted in a vegetable jus served with seasonal vegetables,  
creamy mash potatoes and roasties



# Burgers

## Simply Beef £18.00

plain 6oz steak burger in a brioche bap

## Onion Melt Burger £19.00

sautéed onions & melted irish cheddar

## Beef & Bird Burger £21

6oz steak burger with a southern fried chicken fillet on a bed of lettuce, tex-mex mayo and coleslaw in a toasted brioche bap

## Chicken Burger £19

southern fried chicken fillet on a bed of lettuce, topped with coleslaw in a toasted brioche bap  
add cheese £1 or bacon £1

## Quorn Burger £16.50

two quorn patties with coleslaw, iceberg lettuce & skinny fries

( a side choice is included with all burgers )



# Steaks

Locally sourced prime Irish Beef cooked to your liking  
with crisp onion rings, sauté mushrooms  
and a choice of side & sauce

## Grilled Steaks Cooked To Your Liking

8oz	Minute	£24
12oz	Sirloin	£34
10oz	Fillet	£40

## Steak Sandwich £26

trimmed and sliced 8oz steak served on ciabatta  
with tobacco onions, peppered sauce and choice of side  
add cheese £2



# Sides & Sauces

## Sides Included with Meal

Extra Sides £4.75

chips  
skinny fries  
garlic chips  
garlic fries  
sweet potato fries  
buttery champ  
mashed potato  
tossed salad  
vegetables of the day

## Extra side dishes

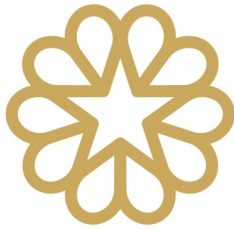
£4.75

crisp onion rings  
sautéed mushrooms  
sautéed onions

## Sauces

black peppered £4.50  
bushmills £4.75  
roast gravy £4.00  
garlic butter £4.50





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**Vineyard Selections**

# White Wines

**Santa Gloria Sauvignon Blanc – Chile** £24

A fresh and zippy sauvignon that is bursting with flavours of elderflower, white grapefruit and freshly squeezed lime juice.

**San Vitto Pinot Grigio – Italy** £24

This is what good Italian Pinot Grigio should taste like freshly cut apple and conference pear rounded off with a hint of honey and almond.

**Santa Alicia Reserve Chardonnay – Chile** £26

Exceptionally refined and perfectly balanced Chardonnay showcasing ripe mango, quince and pineapple flavours beautifully complimented by clove and vanilla.

**Fernlands Sauvignon Blanc – New Zealand** £28

Very zesty on the palate with freshly squeezed lime, white grapefruit and a hint of elderflower on the finish.

**Beauvignac Picpoul de Pinet – France** £30

The vineyards lie overlooking the crystal blue Mediterranean Sea, which has resulted in mouth-watering flavours of white grapefruit, lemon grass and hints of green kiwi.

**Pierre Martin Sancerre – France** £40

Fresh and substantial on the palate, this is elegant with plenty of depth and focused fruit flavours of lemon skin, grapefruit and hints of crushed rocks.

# Rose Wine

**Crane Lake White Zinfandel – California** £25

Light rose wine with floral and tropical aromas: flavours of strawberry, peach and raspberry with a touch of sweetness.

# Red Wines

## **Portada Winemakers Selection – Portugal** £24

The Portada Winemaker's Selection is a delightful Portuguese red blend, bright red fruit flavours, cherry, red currant and ripe plum.

## **Step by Step Shiraz – Australia** £24

Step by Step Shiraz is a classic South Australian red wine that is full bodied, full flavoured and packs a punch. You'll find dense aromas like juicy plums, fig, mocha, and mulberry.

## **Santa Alicia Reserve Merlot – Chile** £26

A very generous and smooth Merlot with bags of blackcurrant and plum flavours off set by hints of tobacco, mint and cocoa.

## **Cuna de Reyes Rioja Crianza – Spain** £30

Like walking through a forest in autumn after rainfall - damp undergrowth, blackberry and mushroom. This is a very elegant Rioja with a silky, velvet like texture.

## **Crios Malbec– Argentina** £32

Susana Balbo is a hugely respected name when it comes to Argentinian Malbec and this wine explains why. Dark, silky and concentrated with ripe blackberry and plum flavours with a touch of spice and dark chocolate.

## **Chateau Heritage Plaisir du Vin – Lebanon** £35

Heritage is a family produced wine that preserves the traditions of wine making while mastering the state-of-the-art technologies in the production of varietal wines. This wine boasts oaky notes such as tobacco, cedar, and vanilla which sits alongside ripe black cherry and blackcurrant flavours.

## **Fleur de Fonplegade St Emilion Grand Cru – France** £60

Dark fruits like black plum, blackberry, and black cherry on the nose, with hints of cedar and vanilla from oak aging. The palate is full of firm, structured tannins and a long juicy finish.

# Sparkling Wines

## Silterra Prosecco Spumante DOC – Italy

£30

Lighter than Champagne this stylish Italian sparkler is full of pear, apple and lemon sherbet flavours.

## Duval Leroy Brut NV Champagne – France

£60

Duval-Leroy Brut Réserve is a delightful non-vintage Champagne crafted by the renowned Champagne house Duval-Leroy.

The wines from this quality focused producer feature heavily in many Michelin starred restaurants in Paris. Fresh pear, apple, honey and subtle undertones of brioche and marzipan.

# Quarter Bottles

<b>Santa Gloria</b> Sauvignon Blanc	Chile	£5.75
<b>Santa Gloria</b> Chardonnay	Chile	£5.75
<b>Dry River</b> Pinot Grigio	Australia	£5.75
<b>Cluster Flock</b> Sauvignon Blanc	New Zealand	£6.50
<b>Santa Gloria</b> Cabernet Sauvignon	Chile	£5.75
<b>Santa Gloria</b> Merlot	Chile	£5.75
<b>Dry River</b> Shiraz	Australia	£5.75
<b>Arnegui Rioja</b> Crianza	Spain	£6.50
<b>Feather Falls</b> White Zinfandel	California	£5.75
<b>Villa Jolanda</b> Prosecco	Italy	£7.00



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