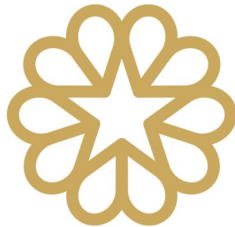


LUNCH MENU

SERVED MONDAY TO SATURDAY 12 NOON UNTIL 3PM



**BELMONT
HOUSE**
HOTEL
★ ★ ★ ★

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.

Small Plates

Soup of the Day £6.50

served with a freshly baked wheaten bread

Golden Brie Wedges £8.00

4 brie wedges deep fried in a light crumb, served with tangy raspberry coulis on a bed of tossed salad

Longboats Potato Skins £8.50

2 longboats filled with bacon lardons, topped with local cheddar cheese and baked, served with a drizzle of thai sweet chilli sauce

Salt & Chilli Chicken £9.00

wok tossed chicken goujons and stir-fry vegetables with our house chilli seasoning served with a dip of garlic mayo on a bed of salad

Sweet & Sticky Chicken Salad £8.50

chicken goujons tossed in thai sticky chilli jam on house salad

Chicken or Vegetable Curry Pot £10.00

medium chinese style curry, choose from, chicken breast or vegetable selection, served with naan bread & boiled rice or chips



Sandwiches

Homemade Sandwich Selection - £7.00

freshly prepared sandwiches with quality ingredients,

coronation chicken • egg & chive • baked ham • roast chicken breast •
salad • cheese with ballymaloe relish

or make your own, choose any three fillings:

roast beef • baked ham • roast chicken breast • crispy bacon •
roast turkey breast • brie • local cheddar • tomato • pineapple • cranberry •
coleslaw • salad • ballymaloe relish

served on your choice of soft white, wholemeal or gluten free

Soup & Sandwich Duo - £12.00

a comforting bowl of our freshly prepared soup of the day,
paired with a handcrafted sandwich made to your preference.

Choose from,

coronation chicken • egg & chive • baked ham • roast chicken breast •
salad • cheese with ballymaloe relish

served on your choice of soft white, wholemeal or gluten free

Belmont House Toastie - £10.00

a refined interpretation of a classic, prepared to your preference
and accompanied by a fresh tossed salad and house coleslaw.

Bread Selection

white pan • wholemeal pan • gluten free

Choose One Primary Filling

roast ham • roast chicken breast • crispy bacon • roast turkey breast

Choose Two Enhancements

brie • local cheddar • mushroom • tomato • sautéed onion • pineapple •
roast mediterranean vegetables • stuffing • cranberry • ballymaloe relish

Optional Addition, Cup of our Soup of the Day — £2.00

a warm and comforting complement.

Main Course

Daily Specials £17.50

choose a main course from our daily specials menu
served with potatoes and seasonal vegetables

Salt & Chilli Chicken Salad £17.50

wok tossed chicken goujons and stir-fry vegetables with our
house chilli seasoning served with a dip of garlic mayo on a bed of salad

Sweet & Sticky Chicken Salad £17.00

chicken goujons tossed in thai sticky chilli jam on house salad

Homemade Lasagne £17.50

choose from:

beef or vegetarian

served with garlic ciabatta and a choice of side

Chicken or Vegetable Curry £19.50

medium heat chinese style curry, choose from;
chicken breast or vegetarian
served with naan bread & rice or chips

Fish and Chips £19.00

freshly landed haddock fillet in a crisp batter served with chips and garden peas

Homemade Scampi £23.00

hand battered scampi tails with garden peas & chips

Spiced Up Scampi £24.00

our homemade battered scampi tossed in a wok
with peppers, onions and house salt & chilli seasoning,
finished with thai sweet chilli sauce and a choice of side.

Steak & Burgers

Minute Steak £24.00

8oz county down sirloin steak cooked to your liking, served with peppered sauce, mushrooms, french fried onions and a choice of side

Simply Beef £18.00

6oz Irish Steak Burger in a brioche bap
with house garnish & fries

Onion Melt Burger £19.00

6oz Irish steak burger in a brioche bap,
sautéed onions & melted Irish cheddar
with house garnish & fries

Beef & Bacon Feast £19.50

6oz Irish steak burger in a brioche bap,
streaky bacon, bbq sauce, melted irish cheddar
with house garnish & fries

Crispy Southern Classic £19.00

6oz homemade southern fried chicken,
crisp iceberg lettuce, coleslaw and skinny fries
add cheese £1.00, add bacon £1.00

Quorn Burger £16.50 **V**

Two quorn patties with coleslaw,
iceberg lettuce & skinny fries



Sides & Sauces

Sides Included with Meal Extra Sides £4.75

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

Extra side dishes £4.75

crispy onion rings
sautéed mushrooms
sautéed onions

Sauces

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



Desserts

£7.00

Crème Brûlée

served with shortbread and fresh cream

please ask your server for todays flavour

Sticky Toffee Pudding

served with vanilla ice cream

Fresh Fruit Pavlova

served with fresh cream

Homemade Cheesecake

served with fresh cream

please ask your server for todays flavour

Chocolate Brownie

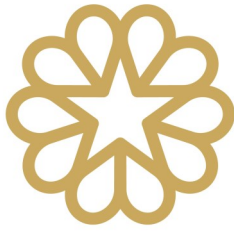
served with chocolate sauce and vanilla ice cream

Hot Sweet of the Day

served with custard







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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

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



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