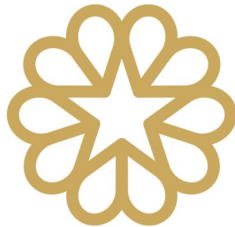


SUNDAY MENU 2026

Served Sundays 12 Noon until 8pm



**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.

Appetisers

Salt & Chilli Chicken Salad £9.00

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

Crispy Breaded Mushrooms £8.00

with a garlic and parsley mayo

Soup of the Day £6.50

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 Stuffed Chicken £20.00

wrapped in bacon with creamy mash potatoes, roasties and roast gravy

Traditional Roast Turkey, Glazed Ham & Stuffing £20.00

served with rich roast gravy, cocktail sausages, seasonal vegetables, creamy mash potatoes and roasties

Slow Roasted Eye of Silverside Beef & Yorkshire Pudding £20.00

served with seasonal vegetables, creamy mash potatoes and roasties

Roast Leg of Lamb £24.00

served with seasonal vegetables, creamy mash potatoes and roasties and roast gravy

Vegan 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



Main Course

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 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

Fish and Chips £19

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

Baked Salmon and Herb Crust £22

served with hollandaise sauce

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



Burgers

Beef & Bird Burger £21.00

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 £19.00

southern fried chicken fillet on a bed of lettuce, topped with coleslaw in a toasted brioche bap

Simply Beef £18.00

plain 6oz steak burger in a brioche bap

Onion Melt Burger £19.00

sautéed onions & melted irish cheddar

Quorn Burger £16.50

two quorn patties with coleslaw, iceberg lettuce & skinny fries

(a side choice is included with all burgers)



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

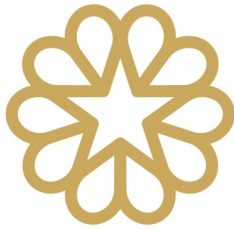
£4.75

crisp onion rings
sautéed mushrooms
sautéed onions

Sauces

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





**BELMONT
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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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