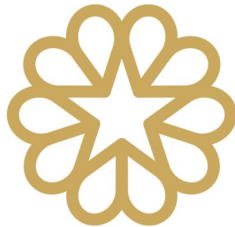


EVENING MENU 2026

Served 3pm until 8pm Monday to Thursday and 9pm Friday & Saturday



**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.

Starters

Salt & Chilli Chicken Salad · £9.00

Crispy chicken tossed in salt & chilli seasoning with Thai sweet chilli sauce and lime mayo.

Soup of the Day · £6.50

Served with homemade wheaten bread.

Crispy Brie Wedges · £9.00

Deep fried breaded brie on house salad with a tangy fruit coulis.

Loaded Potato Longboats · £8.00

Baked potato skins filled with crispy bacon and mature cheddar, drizzled with sweet chilli sauce and served with house salad.

Vegetarian option available.

Pil Pil King Prawns · £14.00

Sautéed in garlic butter, chilli and smoked paprika, served on toasted wheaten bread.

Mushroom Frit · £8.00

Crispy mushroom fritters with garlic dip.

Tarragon Mushrooms on Toast · £9.50

Creamy tarragon mushrooms on garlic ciabatta, finished with bacon crumb.

Baby Back Pork Ribs · £9.50

Slow cooked ribs glazed in BBQ sauce.



Mains

Roast of the Day · £20.00

Served with seasonal vegetables and potatoes.

Salt & Chilli Chicken Salad · £17.50

Crispy chicken in salt & chilli seasoning with Thai sweet chilli sauce and lime mayo.

Loaded Potato Longboats · £16.00

Baked potato skins with crispy bacon and mature cheddar, drizzled with sweet chilli sauce and served with house salad.

Vegetarian option available.

Butter Chicken Curry · £19.50

Grilled chicken simmered in a creamy tomato curry, served with basmati rice and naan bread.

Full Rack of Pork Ribs · £24.00

Slow cooked BBQ ribs with corn on the cob, coleslaw and a choice of side.

Half Roast Crispy Duck with Honey Chilli Sauce · £23.00

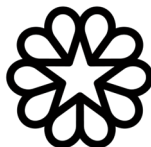
Served on a bed of rice and topped with prawn crackers.

Beef Daube · £24.00

Slow braised beef in merlot jus on creamy mash with tenderstem broccoli, bacon lardons, baby onions and button mushrooms.

Chicken Stack · £18.00

Southern fried chicken breast on mash, topped with peppered sauce and tobacco onions.



Mains

Roast Supreme of Chicken · £23.50

Served on gratin potatoes with chef's vegetables and a wild mushroom & truffle cream.

Penne Pasta Cayenne · £16.00

Roast vegetables in a creamy tomato sauce bound through penne, topped with parmesan and served with garlic ciabatta.

With Chicken · £20.00

Vegetable Daube · £23.00

A hearty blend of beans, tofu, mushrooms and Quorn in a rich vegetable jus, served with seasonal vegetables, creamy mash and roasties.

Fish

Fish & Chips · £19.00

Market fresh haddock in crispy batter with chunky chips, mushy peas and tartar sauce.

Hand Battered Scampi · £23.00

Scampi tails in a light batter with garden peas, chips and tartar sauce.

Baked Salmon Fillet with Herb Crust · £22.00

Served with hollandaise sauce and a choice of side.

Seabass Fillet on Smoked Salmon Risotto · £23.00

Finished with Cajun cream and tenderstem broccoli.

Burgers

All burgers are served with lettuce and coleslaw and include a choice of side.

Simply Beef · £18.00

A succulent 6oz beef steak burger served in a soft, toasted brioche bap.

Onion Melt Burger · £19.00

A succulent 6oz steak burger topped with sautéed onions and melted Irish cheddar, served in a warm, toasted brioche bap

Beef & Bird Burger · £20.00

A 6oz steak burger piled high with southern fried chicken goujons, crisp lettuce, smoky Tex Mex mayo and creamy coleslaw, all packed into a warm, toasted brioche bap

Southern Fried Chicken Burger · £19.00

Crispy southern fried chicken fillet layered with fresh lettuce and creamy coleslaw, served in a warm, toasted brioche bap

Spicy Bean 1/4lb Burger · £16.50

Two hearty quarter pound patty of kidney beans, sweetcorn and green peppers, seasoned with cumin, chilli and oregano, finished in a light, crispy crumb for a vibrant, gently spiced bite, served in a warm, toasted brioche bap



Steaks

Locally sourced prime Irish beef, cooked to your liking, served with crisp onion rings, sautéed mushrooms and a choice of side and sauce.

8oz Minute Steak £26.00

12oz Sirloin £34.00

10oz Fillet £40.00

Steak Sandwich · £26.00

Trimmed and sliced 8oz steak on ciabatta with tobacco onions, peppered sauce and a choice of side.

Add cheese · £2.00



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



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

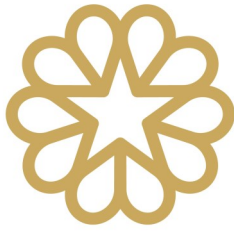
served with chocolate sauce and vanilla ice cream

Hot Sweet of the Day

served with custard

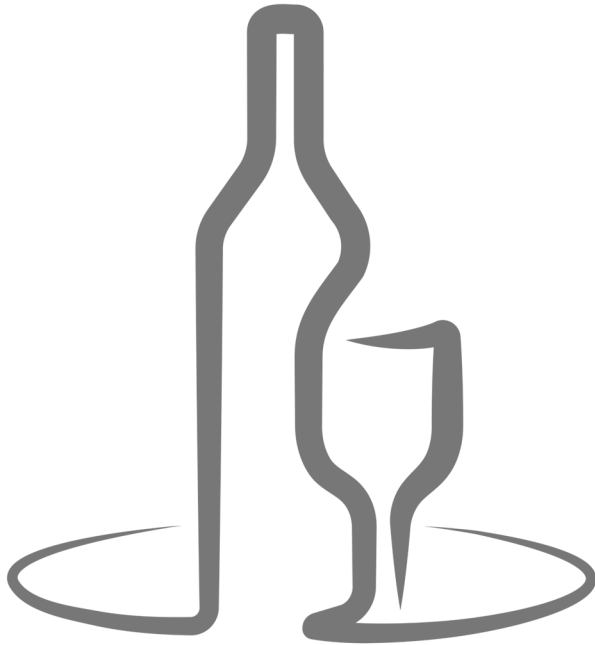
please ask your server for todays flavour





**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