

All Day Menu



STARTERS

SOUP OF THE DAY (v) £6
served with Ben Madigan's Wheaten (2,7)

BEN'S FAMOUS SEA FOOD CHOWDER
locally sourced seafood with chorizo, sm £7.50
tomato, spring onion and fresh herbs served lrg £14
in our own cream sauce (1,2,3,5,7,8,14)

SANTA-FE FISH CAKES £7.50
with Salsa Rosso, garden herb aioli & guacamole
(2,3,4,5,6,9,13,14)

SALT & CHILLI KING PRAWNS £7.50
King prawns with Asian slaw and spiced shellfish
Marie-rose sauce (2,3,5,6,8,13,14)

SPICED CHICKPEA 'LOLLIPOPS' (v) £7.50
with red pepper ketchup (1,2,6,7)

CRISPY Co. ANTRIM PORK BELLY BITES £7.50
with smoked BBQ sauce & a rocket, fennel and red onion
salad (2,4,9,14)

FIVEMILETOWN GOATS CHEESE CROQUETTES (v) £7.50
with pickled Beets, Beetroot chutney, rocket &
fennel salad (2,4,6,7,14)

STEAMED 'DUNDRUM' MUSSELS
served with our white wine cream sauce sm £7.50
shaved fennel & gremolata and toasted lrg £14
sourdough bread (2,3,5,7,8)

CHICKEN BAO BUN £7.50
shredded honey & chilli glazed Co. Armagh chicken
strips served in a steamed Bao Bun with pickled slaw
& Thai Mayo (2,4,6,7,9,13,14)

CRISPY HOT CHICKEN WINGS
tossed in Ben's Tangy hot sauce, served sm £7.50
with crisp salad and our homemade blue lrg £14
cheese dip (7,9,12,14)

SPICED CHICKEN CHICKPEA & COUS-COUS SUPERSALAD £7.50
with chargrilled cajun chicken & crushed
Avocado (vegan option available)(1,2,9,14)

MAINS

FILLET OF SEA BREAM £17.50
with herb gnocchi, pea & asparagus served with a
garlic and saffron cream sauce (4,5,7,9)

SILVERHILL FARM BREAST OF DUCK £17.50
with honey-glazed rainbow carrots, carrot puree
and a smoked bacon & chive mash, with a Duck
bon-bon served with roasting jus (7,14)

HERB CHICKEN SUPREME £17.00
Co. Armagh Chicken Breast Supreme with fondant
potato and summer vegetables served with a
Bushmills and wild mushroom cream sauce (1,7,14)

'FEATHERBLADE' OF BEEF £17.00
slow-braised Featherblade of beef with seasonal
greens, creamed potatoes and pearl onion & veal jus
(1,7,14)

BEN'S BIG BURGER £15.50
'K&G McAtamaneys' grass fed Irish Rib-eye & Chuck
burger, served in a toasted Brioche bun, topped with red
pepper chutney, smoked applewood cheese, tempura
gherkins and crisp salad. Served with a rocket & fennel
salad and fries (1,2,4,7,14)

SEARED SCALLOPS & ORZO PASTA £15.50
Portavogie Scallops in a chorizo & oven-roast
tomato sauce, topped with chilli gremolata
(1,2,3,4,5,8,14)

BEER BATTERED FISH & CHIPS £15.50
served with chunky chips, homemade chunky
tartar sauce and mushy peas (2,4,5,9,14)

BEN'S CHICKEN BURGER £15.50
Co. Armagh chicken breast coated in a salt & chilli
coating in a dressed Brioche Bun with pickled Asian
salad and homemade curry mayo (1,2,4,5,9,13,14)

WHOLE FISH OF THE DAY - MARKET PRICE
SEE SERVER FOR DETAILS

*At Ben Madigan's our ethos is
'locally sourced ingredients, cooked fresh'.
Where possible, all our fish comes from
local waters, and all our beef is
Northern Irish, Farm Quality Assured*

ALLERGEN INFORMATION

1. Celery
2. Cereals containing Gluten
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Nuts
11. Peanuts
12. Sesame Seeds
13. Soya
14. Sulphur Dioxide/Sulphites



Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does NOT have a specific allergen free zone or separate dedicated fryers. Allergen data is held on each of our dish ingredients. Ask your server for more details

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FROM THE GRILL

GRILLED 10oz SIRLOIN	£24
with herb-roasted Portabello mushroom, braised fennel, roasted red onion and oven roasted tomato, with peppered sauce and choice of side (7,9,14)	
BEN'S SURF & TURF	£28
8oz Rib-eye topped with King prawns tossed in garlic butter and choice of side (1,3,5,8)	
GRILLED 8oz RIB-EYE	£24
with herb-roasted Portabello mushroom, braised fennel, roasted red onion and oven roasted tomato, with peppercorn sauce and choice of side (7,9,14)	

SIDES £4.50

SEASONAL VEGETABLES	
PARMESAN & TRUFFLE FRIES (7)	£4.95
SWEET POTATO FRIES	£4.95
SKIN ON RUSTIC FRIES	
TRIPLE COOKED CHUNKY FRIES	
CREAMY MASHED POTATOES	
CHAMP (7)	
ONION RINGS (2)	
PEPPER SAUCE (7)	£2.50
ROASTING JUS	£4.50
GRAVY (7)	£2.50
DIPS	£0.50
GARLIC MAYO, BBQ DIP, CHIPOTLE DIP, HERB MAYO	

DESSERTS

CHOCOLATE FONDANT	£6
with chocolate sauce, and vanilla ice cream (2,4,7,14)	
LEMON POSSET	£6
with homemade sable biscuit & strawberry coulis (2,4,7,14)	
WHITE CHOCOLATE CHEESECAKE	£6
with berry coulis & Chantilly cream (2,4,7,14)	
STICKY TOFFEE PUDDING	£6
served with butterscotch sauce & vanilla ice cream (7,10,13)	

VEGAN & VEGETARIAN

BUFFALO CAULIFLOWER WINGS	
chunky cauliflower florets, breaded and fried and then doused in our special hot sauce and served with Vegan garlic aioli (1,2,4,6,7,9,12,14)	
	sm £7.50
	lrg £14
SPICED CHICKPEA LOLIPOPS (v)	£7.50
with red pepper ketchup dip & rocket salad (1,2,4,6,7)	
SALT & CHILLI TOFU(v)(vo)	
crisp Tofu with Asian slaw, chilli lime dressing & chilli jam (1,12,14)	
	sm £7
	lrg £13
VEGAN FALAFEL BURGER	£14
spiced chickpea burger topped with peperonata served in a dressed Vegan bun and triple cooked chips (1,2,6,13,14)	
VEGAN NUT ROAST	£15
served with seasonal vegetables, baby potatoes and vegan gravy (1,2,6,9,10,11,12,13,14)	
SUMMER GREENS & ORZO PASTA	£14
tossed in a sun blush tomato and chilli sauce with gremolata (1,2,4,14)	
SPICED CAULIFLOWER STEAK (vg)	£14
with roasted red pepper & olive salad and a garlic and herb potato (1,9,10,13,14)	
HERB GNOCCHI (v)	£14.50
with pea & asparagus served with a garlic and saffron cream sauce (4,7,9)	

BEN'S CHEESEBOARD	£6
a selection of Irish Cheeses with homemade chutneys and biscuits (1,2,4,7,14)	
TRIO OF ICE-CREAM	£6
served with toffee & chocolate sauce (7,10,13)	

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