

Sunday Menu

BEN BAR & KITCHEN
ESTD 2019
MADIGANS

1 Course £14.95, 2 Course £18.95, 3 Course £22.95

STARTERS

SOUP OF THE DAY (v)

served with Ben Madigan's homemade Wheaten (2,7)

SALT & CHILLI KING PRAWNS

King prawns with Asian slaw and spiced shellfish Marie-rose sauce (2,3,5,6,8,13,14)

BUFFALO CAULIFLOWER WINGS

Chunky cauliflower florets, breaded and fried and then doused in our special hot sauce and served with blue cheese dip (1,2,4,6,7,9,12,14)

CHICKEN BAO BUN

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 Co. ANTRIM PORK BELLY BITES

with smoked BBQ sauce & a rocket, fennel and red onion salad (2,4,9,14)

FIVEMILETOWN GOATS CHEESE

CROQUETTES (v)

with pickled Beets, Beetroot chutney, rocket & fennel salad (2,4,6,7,14)

CRISPY HOT CHICKEN WINGS

Coated in our tangy hot sauce with blue cheese dip (4,7,14)

SPICED CHICKEN, CHICKPEA & COUS-COUS SUPERSALAD

with chargrilled cajun chicken & crushed Avocado (vegan option available)(1,2,9,14)

MAINS

STUFFED PORK

served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (1,2,4,7,13,14)

HERB CHICKEN SUPREME

Co. Armagh Chicken Breast Supreme served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (2,4,7,14)

SLOW BRAISED SILVERSIDE OF BEEF

served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (2,4,7,14)

TURKEY, HAM & STUFFING

served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (1,2,4,7,13,14)

BEER BATTERED FISH & CHIPS

served with triple cooked chips, homemade chunky tartar sauce and mushy peas (2,4,5,9,14)

FILLET OF SEA BREAM

with herb gnocchi, pea & asparagus served with a garlic and saffron cream sauce (4,5,7,9)

BEN'S BIG BURGER

'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)

GRILLED 10oz SIRLOIN

£9 supplement

with herb-roasted Portabello mushroom, braised fennel, roasted shallots and oven roasted tomato, with peppered sauce and choice of side (7,9,14)

VEGAN NUT ROAST

Served with seasonal vegetables, baby potatoes and vegan gravy (1,2,6,9,10,11,12,13,14)

VEGAN FALAFEL BURGER

spiced chickpea burger topped with Peperonata served in a dressed Vegan bun and triple cooked chips (1,2,6,13,14)

SUNDAY SHARING PLATTER - £54.95

These generous platters serve four adults or 2 adults & 3 kids & are made using only the finest Slow Braised Beef, Stuffed Pork, or Turkey, Ham and Stuffing. Choose up to two of our delicious choice of meats, complete with all the trimmings. Our roast platters are great fun for the whole family to tuck into.

DESSERTS

CHOCOLATE FONDANT

with chocolate sauce, and vanilla ice cream (2,4,7,14)

LEMON POSSET

with homemade sable biscuit & strawberry coulis (2,4,7,14)

WHITE CHOCOLATE CHEESECAKE

with berry coulis & Chantilly cream (2,4,7,14)

STICKY TOFFEE PUDDING

served with butterscotch sauce & vanilla ice cream (7,10,13)

TRIO OF ICE-CREAM

served with toffee & chocolate sauce (7,10,13)

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