

A la Carte 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 £8
tomato, spring onion and fresh herbs served lrg £15
in our own cream sauce (1,2,3,5,7,8,14)

CHICKEN DUMPLINGS £8
Thai-spiced crispy chicken dumplings served with Asian
slaw & Thai dipping sauce (1,2,4,6,7,9,12,13,14)

HONEY CHILLI CHICKEN £8
tender strips of buttermilk chicken tossed in Ben's
honey & chilli sauce with fiery pickled slaw and Thai
mayo (1,2,4,6,7,9,12,13,14)

CRISPY Co. ANTRIM PORK BELLY BITES £8
local Pork belly marinated and slow cooked, fried
in our crispy coating with smoky black pepper BBQ
sauce, crisp salad and chipotle mayo (1,2,4,7,9,12,13,14)

FIVEMILETOWN GOATS CHEESE CROQUETTES (v) £8
with sweet roasted red pepper chutney, balsamic
reduction and rocket salad (2,4,6,7,14)

POPCORN SCAMPI £8
Portavogie prawns in a spiced coating fried and
served with shellfish Marie-Rose sauce and wild
rocket and fennel salad (1,3,5,7,8,9,12,13,14)

PULLED BEEF TACO £8
grass fed Northern Irish beef topped with fiery
pickled slaw, fresh salsa, crisp salad and chipotle aioli
(1,2,4,9,13,14)

CRISPY HOT CHICKEN WINGS
tossed in Ben's Tangy hot sauce, served sm £8
with apple and celeriac slaw and celery lrg £15
sticks (1,7,13,14)

BEN'S CLASSIC CEASAR (v) £8
little gem lettuce tossed in ceasar dressing with
focaccia crostinis, sun blushed tomatoes olive
provencal and shaved Parmesan (2,4,7,9,14)
ADD CHICKEN FOR £2

MAINS

THAI RED CHICKEN CURRY £17.50
Co. Antrim Chicken breast in a sweet and mild curry with
coconut cream, served with fragrant basmati rice, bok
choi and Asian greens. (1,7,9,13,14)

SPICY FRIED COD £16.50
cod fingers in a coating of herbs and spices served with
Korma lentils and Asian gremolata (1,4,5,7,9,12,13,14)

PASTA AL POLLO ROMANI £16.50
sautéed chicken breast with wild mushrooms and smoked
bacon tossed in a rich tomato, red pepper & garlic cream
topped with Parmesan and fresh herbs. (1,2,4,7,9,14)

'FEATHERBLADE' OF BEEF £17.50
slow-braised Featherblade of beef with honey roasted
carrots, season green, creamed potatoes and
Bushmills peppercorn sauce (1,7,9,14)

BEN'S BIG BURGER £15.95
'K&G McAtamaneys' 8oz grass fed Co. Antrim beef
burger, served in a toasted Brioche bun, topped with
cherry tomato and red pepper relish, smoked applewood
cheese and beer battered onion ring with burger sauce,
salad and fries (1,2,4,7,9,14)

HERB CRUSTED PORK FILLET £17.50
served with Irish-style cabbage, celeriac mash and
caramelised carrots with a cider veloute (1,2,4,7,9,14)

BEER BATTERED FISH & CHIPS £15.95
served with chunky chips, homemade chunky tartar
sauce and mushy peas (2,4,5,9,14)

BEN'S CHICKEN BURGER £15.95
Co. Antrim chicken breast tossed in a spiced chicken
flour with Ben's homemade ketchup & herb mayo,
together with smoked bacon and a hash brown.
Served with wild rocket & fennel salad and fries
(1,2,4,5,9,13,14)

CHICKEN SUPREME £17.50
Co. Antrim supreme of chicken with a chorizo, thyme
& red wine reduction with garlic sauteed new
potatoes and seasonal greens (1,2,14)

*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
(v) Vegetarian (vg) Vegan (vo) Vegan option available



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

All Day Menu

BEN BAR & KITCHEN
ESTD 2019
MADIGANS

FROM THE GRILL

GRILLED 8oz RUMP STEAK £28.95
served with sauteed mushrooms, roast onions peppers and chunky chips with a choice of peppered sauce or garlic butter (7,9,14)

GRILLED 8oz RIB-EYE £29.95
with garlic sauteed wild mushrooms, caramelised onions, with Bushmills peppercorn sauce and choice of side (7,9,14)

ADD GARLIC PRAWNS £4.95

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 £6.95

SPICED APPLE CRUMBLE
served with vanilla ice-cream or custard (2,7,10)

CHOCOLATE & SALTED CARAMEL TORTE (vg)
served chocolate sauce & vegan ice cream (2,13,10,14)

MEDITERRANEAN & BLOOD ORANGE POLENTA CAKE (vo)
with berry compote & creme Chantilly (2,4,7,10,13,14)

VEGAN & VEGETARIAN

BUFFALO CAULIFLOWER BITES
salt & chilli cauliflower bites with a drizzle of sriracha chilli, pickled slaw and vegan garlic aioli (1,13,14) sm £7.50 lrg £14

MUSHROOM BRUSCHETTA (vg) £7.50
a selection of wild Irish mushrooms sauteed with garlic and spring onion on toasted sourdough and vegan cheese (1,2,4,7)

SALT & CHILLI TOFU(v)(vo) sm £7
crisp Tofu with Asian slaw and vegan mayo lrg £13 (1,9,13,14)

VEGAN FALAFEL BURGER (vg) £15
spiced chickpea burger topped with peperonata served in a dressed Vegan bun and triple cooked chips (1,2,6,13,14)

VEGAN NUT ROAST (vg) £15
served with seasonal vegetables, baby potatoes and vegan gravy (1,2,6,9,10,11,12,13,14)

KORMA CURRIED LENTILS £15
served with tempura broccoli & Asian gremolata (1,2,7,9,14)

VEGETARIAN TACOS (v) £14
salt & chilli fried tofu with crisp salad, sriracha sauce, salsa & guacamole served with a choice of side (1,2,4,9,12,13,14)

SPICED CAULIFLOWER STEAK (vg) £15
with roasted red pepper & olive salad and a garlic and herb potato (1,9,10,13,14)

PISTACHIO & WHITE CHOCOLATE NEW-YORK STYLE CHEESECAKE (vg)
with wild berry coulis (2,13,14)

TRIO OF ICE-CREAM
served with toffee & chocolate sauce (7,10,13)

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