

Lunch Menu



LIGHT BITES

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

BEN'S FAMOUS SEA FOOD CHOWDER
a selection of local sustainable seafood in our chorizo, tomato, and white wine cream sauce served with Ben's Wheaten Bread (1,2,3,5,7,8,14)
sm £8
lrg £15

CRISPY Co. ANTRIM PORK BELLY BITES £8

local Pork belly marinated and slow cooked 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)

BUFFALO CHICKEN SALAD £8
tender strips of buttermilk chicken tossed in Ben's tangy hot sauce on a bed of crisp salad, picked vegetables and topped with chipotle mayo & gremolata (2,4,7,9,13,14)

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)

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)

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

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

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

MAINS

SPICY FRIED COD FINGERS £13.50
chunk cod fingers in a spicy coating served with curried coleslaw, Asian gremolata, garlic and shoestring fries (1,2,3,5,7,9,12,13,14)

SAUSAGE & MASH £13.95
K&G McAtamaneys award winning pork & black pepper sausages served with creamy champ and pearl onion jus (1,7,14)

THAI RED CHICKEN CURRY £16.00
Co. Armagh chicken breast in a sweet and mild curry with coconut cream, served with fragrant basmati rice, bok choy and Asian greens. (1,7,9,13,14)

'FEATHERBLADE' OF BEEF £17.00
slow-braised Featherblade of beef with honey roasted carrots, season green, creamed potatoes and Bushmills peppercorn sauce (1,7,9,14)

BEN'S BEEF BURGER £13.95
4oz grass fed Co. Antrim beef burger topped with peppernata, applewood cheese and a beer battered onion ring and burger sauce in a brioche bun with salad and skinny fries (1,2,4,7,9,14)

DRY AGED OPEN STEAK SANDWICH £14.95

8oz McAtamaneys's 38 day aged Flat Iron steak served on toasted Focaccia bread with red pepper chutney, Chipotle mayo & crispy onions served with Fries (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. Armagh chicken breast tossed in a buttermilk spiced chicken flour in a dressed Brioche Bun with Ben's homemade ketchup, herb mayo smoked bacon and hash brown served with crisp salad and fries (1,2,4,5,9,13,14)

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



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BEN'S TACOS

ALL OUR TASTY TACO'S ARE SERVED WITH
CRISP SALAD IN SOFT TORTILLAS -
ADD FRIES FOR £2.50

PULLED BEEF £12.50
grass fed Northern Irish beef topped with firey pickled
slaw, fresh salsa, crisp salad and chipotle aioli
(1,2,4,9,13,14)

FISH £12.50
beer battered chunks of Cod, herby tartare sauce and
celeriac remoulade (1,2,4,5,9,13,14)

HONEY CHILLI CHICKEN £12.50
shredded strips of Co. Antrim chicken breast tossed in a
honey and chilli glaze with pickled slaw and Thai mayo
(1,2,4,9,12,13,14)

VEGETARIAN £12.00
salt & chilli fried tofu with crisp salad, siracha sauce, salsa
& guacamole (1,2,4,9,12,13,14)

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

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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 £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
(1,9,13,14) 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)

FIVEMILETOWN GOATS CHEESE CROQUETTES (v) £7.50

with sweet roasted red pepper chutney, balsamic
reduction and rocket salad (2,4,7,9,13,14)

DESSERTS £6.95

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

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

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)



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