

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

SLOW COOKED BEEF SHORT RIB £8
locally sourced beef short rib cooked on the bone in
a delicate truffle & BBQ jus (1,2,6,9,10,11,14)

PRAWN & CRAB COCKTAIL £9
served on a bed of Samphire, avocado & baby gem
lettuce with a classic seafood sauce (1,2,5,8,9,13,14)

SMOKED DUCK SALAD £8
on a bed of chicory, cos lettuce and grilled tender-
stem broccoli, drizzed with pomegranate & lemon
dressing (4,9,10,14)

SMOOTH LIVER PATE £8
served with an apple chutney, house salad and
warm sour dough (1,2,4,9,12,13,14)

CAULIFLOWER WINGS (vg) £8
Chunky cauliflower florets, in a light and crispy
flour fried and then coated in our special
hot sauce (1,13,14)

CRISPY HOT CHICKEN WINGS
tossed in Ben's Tangy hot sauce, served sm £8
with crisp salad and our homemade blue lrg £15
cheese dip (7,9,12,14)

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)

MAINS

GARLIC & CHILLI SCALLOPS £17.50
locally sourced scallops in a garlic & chilli sauce served
with creamy Parmesan pasta (1,2,3,4,5,6,7,8)

GRILLED SALMON FILLET £18.95
with samphire, tender-stem broccoli, spinach & baby
potatoes served in a white wine & seafood sauce
(4,5,6,7,8,13,14)

SPICED CHICKEN & WILD MUSHROOM PASTA £15.95
Sautéed chicken breast in a light spice with a
mushroom cream sauce topped with parmesan cheese
(1,2,4,7,9,14)

GARLIC HERB ROASTED PORK RIB £17.95
Roasted rib of Pork with crackling and spiced apple
puree served on a bed of Black Pudding mash,
chargrilled tender-stem and a rich garlic and herb
sauce (1,2,4,7,9,10,12,14)

PEPPER CRUSTED PRIME RIB £16.95
roasted in our own chili & soy sauce blend with
garlic & peppercorns. Served with Hasselback
potatoes and either a creamy wild mushroom sauce or
our own pepper sauce (1,2,3,4,6,9,10,13,14)

BEN'S BIG BURGER £15.95
'McAtamaneys' 8oz Beef Patty topped with smoked
cheese, Ben's homemade chutney, House Burger
sauce and a French fried onion (1,2,4,7,9,14)

'FEATHERBLADE' of BEEF £17.50
slow-braised Featherblade of beef with seasonal
greens, creamed potatoes and pearl onion & veal
jus (1,7,14)

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

BEN'S BUTTERMILK CHICKEN BURGER £15.95
Chicken breast coated in a buttermilk and spiced
chicken flour in a dressed Brioche Bun with bens
homemade ketchup, smoked bacon and a herb
mayo (1,2,7,9)

HERB ROASTED CHICKEN SUPREME £17.50
breast of chicken roasted in fresh herbs and
served with creamed potatoes, seasonal greens
and a wild mushroom cream sauce (1,2,7,14)

*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 (v - vegetarian, vo - vegan option available, vg - vegan)

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



All Day Menu



FROM THE GRILL

GRILLED 10oz SIRLOIN STEAK £24.95
with herb-roasted Portabello mushroom, braised fennel, roasted red onion and oven roasted tomato, with peppered sauce and choice of side (7,9,14)

GRILLED 8oz FILLET STEAK £35.95
with herb-roasted Portabello mushroom, braised fennel, roasted red onion and oven roasted tomato, with peppercorn sauce and choice of side (7,9,14)

Surf & Turf? - WHY NOT ADD LOCAL PRAWNS PAN FRIED IN GARLIC BUTTER TO ANY STEAK FOR ONLY £5

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 (7)
PEPPER SAUCE (2) £2.50
GRAVY (7) £2.50
DIPS £0.50
GARLIC MAYO, BBQ DIP, CHIPOTLE DIP, HERB MAYO

DESSERTS

TRIPLE CHOCOLATE BROWNIE £6
with chocolate sauce, and vanilla ice cream (2,4,7,10,14) VEGAN OPTION AVAILABLE
CRUNCHIE CHEESECAKE £6
served with a rich chocolate sauce (2,4,7,14)
HOMEMADE PAVLOVA £6
with fresh fruit and mixed berries served with lemon fresh cream (2,4,7,10,14)

VEGAN & VEGETARIAN

BUFFALO CAULIFLOWER WINGS
Chunky cauliflower florets, breaded and fried and then doused in our special hot sauce and served with blue cheese dip sm £7.50
lrg £14
(1,2,4,6,7,9,12,14)

WILD MUSHROOM & BAKED CHEESE CROSTINI (vg) £7
wild mushrooms cooked in a cheese & spinach sauce, served on toasted Focaccia (1,2,10,12,13,14)

SALT & PEPPER TOFU (vg) sm £7
Tofu in a crispy coating tossed in a sea salt & pepper seasoning served on a bed of crispy leaves (1,2) lrg £13

VEGAN FALAFEL BURGER £15
spiced chickpea burger topped with our homemade red pepper relish 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)

CREAMY COCONUT & LENTIL CURRY (vg) £15
served with fresh coriander & cauliflower rice (2,4,7,9)

MIXED BEAN CASSOULET (vg) £15
with tempura of vegetables and toasted sourdough bread (1,2,9,13)

APPLE & RHUBARB CRUMBLE £6
served with apple cider jus (2,4,7,10,13)

TRIO OF ICE-CREAM £6
served with toffee & chocolate sauce (7,10,13)

STRAWBERRY BANOFFEE £6
served with fresh berry compote and vanilla ice cream (2,4,7,10,13,14)

ALLERGEN INFORMATION (v - vegetarian, vo - vegan option available, vg - vegan)

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

