

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

PORK BELLY BURNT BITS £8
served with a BBQ glaze and pickled slaw (2,9,10,13,14)

CLASSIC BEN'S FISHCAKE £9
fresh fish shaped with potato breadcrumb and served with Samphire and crayfish sauce (1,2,3,4,5,6,7,14)

SQUID RING CALAMARI £8
tossed in a salt & pepper flour, lightly fried and served on a bed of crispy salad (2,3,5,7,8,14)

CHICKEN LIVER PATE £8
served with a plum Hoi-Sin sauce on toasted sourdough (1,2,4,9,10,13)

CAULIFLOWER WINGS £8
Chunky cauliflower florets, in a light and crispy spiced flour fried and then coated in our special hot sauce (1,2,4,6,7,9,12,14)

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

SEASONAL MUSSELS £8
cooked in a white wine cream sauce with garlic, shallots served with toasted sourdough (1,2,3,4,5,7,8,10)

MAINS

SLOW COOKED LAMB SHANK £17.50
with a shallot and lamb jus served with creamy mash and seasonal veg (4,7,14)

FILLET OF SEABASS £18.95
roasted fillet of Seabass served with a herby mussel, white wine cream sauce, with wilted baby spinach served with garlic baby potatoes (3,5,7,8,12,13,14)

SLOW COOKED PORK LOIN RIBS £17.95
marinated in our house sauce and served with pickled red cabbage and your choice of side (1,4,6,9,10,13)

STEAMED COD FILLET £17.95
with creamy mash or garlic baby potatoes and served with a clam & parsley sauce (3,5,7,8,14)

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 £16.95
'McAtamaney's' 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)

'PARM' CHICKEN PASTA £15.95
breast of chicken coated in a herby breadcrumb topped with cheese and tomatoes served on a bed of basil pasta linguini pasta (2,4,7,12,13,14)

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

BEER BATTERED FISH & CHIPS £16.95
served with triple cooked chips, homemade chunky tartar sauce and mushy peas (2,4,5,9,14)

BEN'S BUTTERMILK CHICKEN BURGER £16.95
Chicken breast coated in a buttermilk and spiced chicken flour in a dressed Brioche Bun with ben's homemade ketchup, smoked bacon and a herb mayo (1,2,7,9)

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

WILD MUSHROOM RISOTTO £15.95
with Parmesan, Marscapone and Rocket (1,2,6,7,10,14)

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



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FROM THE GRILL

GRILLED 10oz SIRLOIN STEAK £25.95
with oven roasted Portobello Mushroom, braised red onions in red wine with Cherry vine tomatoes, (7,9,14)

GRILLED 8oz RIBEYE STEAK £24.95
with oven roasted Portobello Mushroom, braised red onions in red wine with Cherry vine tomatoes, (7,9,14)

Beef & Reef

Choose between Sirloin or Ribeye steak topped with King Prawns and Squid rings pan fried in Garlic Butter
£6 supplement

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

CHOCOLATE FUDGE CAKE £6.95
with chocolate sauce, and vanilla ice cream (2,4,7,10,14)
WINTER BERRY CHEESECAKE £6.95
served with a rich chocolate sauce (2,4,7,14)
HOMEMADE TIRAMISU £6.95
with chocolate shavings and Amaretto cherries (2,4,7,14)

VEGAN & VEGETARIAN

BUFFALO CAULIFLOWER WINGS
Chunky cauliflower florets, breaded and fried sm £8
and then doused in our special hot sauce and lrg £14
served with blue cheese dip (1,2,4,6,7,9,12,14)

SWEET CORN RIBS £8
Grilled whole Corn on the Cob with house BBQ sauce & coconut dip (1,4,6,7,9,10,11,13,14)

STUFFED JALAPEÑO POPPERS £8
whole jalapeño peppers stuffed with cream cheese, breaded and deep fried (1,2,4,6,7,14)

CRISPY TOFU (vg) £8
Tofu in a crispy coating tossed in a sea salt & pepper seasoning served on a bed of crispy leaves (1,2)

GRILLED CAULIFLOWER FLORETS £15
with a spiced lentil & herb puree and roasted baby boiled potatoes (1,2,6,12,13,14)

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

BAKED FILLED BELL PEPPER (vg) £15
stuffed with rice & fresh herbs, vegan cheese, a tomato sauce and garlic & herb potatoes (1,6,10,12,13,14)

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

APPLE CRUMBLE £6.95
served with custard (2,4,7,10,14)

TRIO OF ICE-CREAM £6.95
served with toffee & chocolate sauce (7,10,13)

STICKY TOFFEE PUDDING £6.95
homemade sticky toffee pudding served with vanilla ice cream (2,4,7,10,14)

Why not have a liqueur coffee or a dessert cocktail instead? See drink list for details

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