

All Day Menu



STARTERS

SOUP OF THE DAY (v) £6.95
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 £8.50
lrg £16

HONEY CHILLI CHICKEN
tender chicken tossed in honey chilli sauce with a rocket & fennel salad (1,2,4,7,9,13,14)
sm £8.50
lrg £18

OX LIVER PATE £8.50
served with a rich honey dressed salad on toasted Sourdough (1,2,4,9,10,13)

PRAWN PIL PIL £9.00
King Prawns fried in a rich garlic, chorizo & tomato sauce served with toasted Sourdough (1,2,3,4,5,13,14)

MAINS

BREAST OF DUCK £22.95
pan fried duck breast, served pink, with orange & rosemary Gnocchi, charred leeks and a red wine jus (1,2,4,6,12,13,14)

SPICED CHICKEN BURGER £17.95
Chicken Fillet tossed in our spiced flour with bacon & smoked cheese in a Brioche bun with lettuce, red onion & a roasted garlic mayo (2,4,7,9,13,14)

SLOW ROASTED PORK BELLY £17.95
slow roasted Pork Belly with Dauphinoise potatoes, crumbled black pudding, apple, cabbage & red wine jus (2,6,13,14)

BATTERED PORTAVOGIE SCAMPI £17.95
served with crisp house salad, home made tartare sauce and a choice of side (1,2,3,6,9,12,13,14)

BEN'S CHICKEN CURRY £16.95
Chunks of tender chicken served with roasted vegetables in our signature curry with savoury rice & naan bread (1,2,7,9,12,13,14)

BEN'S BIG BURGER £17.50
'McAtamaneys' 8oz Beef Patty topped with slow braised BBQ Pulled brisket, smoked cheese, lettuce, Beef tomato & red onion with house sauce (1,2,4,6,7,9,13,14)

'SUGAR PIT' PORK CHOP £17.50
slow roasted Pork Chop on a bed of creamy apple mash, served with honey roasted carrots & butter fried Tenderstem Broccoli, served with a rich gravy (7,9,13,14)

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

SMOKED SALMON WITH CREAM CHEESE & WATERCRESS £8.50
served with Ben Madigan's homemade Wheaten (1,2,4,5,12,13,14)

SALT & PEPPER SQUID £9.00
crispy fried squid tossed in our salt & pepper flour served on a bed of crispy salad and a spiced roasted garlic mayo (2,3,5,7,8,14)

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 £8.50
lrg £16

BEEF BRISKET TACO £9.00
strips of marinated Beef Brisket served in a toasted tortilla shell filled with Chipotle, apple 'slaw & cheese (1,2,4,7,9,12,13,14)

WHOLE GRILLED SOLE £19.95
cooked in butter and served with garlic baby potatoes, wilted spinach and a smoked bacon garlic butter (5,6,13,14)

LEMON HERB CRUSTED SALMON £18.95
with summer greens, pea puree & dill crushed potato served with a seafood cream sauce (2,5,7,12,13,14)

BEER BATTERED FISH & CHIPS £17.95
served with triple cooked chips, homemade chunky tartare sauce and mushy peas (2,4,5,9,14)

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

CHICKEN SUPREME £18.50
breast of chicken roasted in fresh herbs and served with creamed Parmesan mash, seasonal greens and a wild mushroom cream sauce (1,7,14)

TIGER PRAWN LINGUINE £17.95
fresh Tiger prawns tossed in a creamy white wine cream sauce, topped with a lime chilli & coriander pesto (1,2,3,7,12,13,14)

HALF RACK OF RIBS £16.95
tender beef ribs smothered in homemade BBQ sauce and a crispy fennel sauce, with a choice of side (1,2,4,7,9,13,14)

*At Ben Madigan's our ethos is
'locally sourced ingredients, cooked fresh'.
Where possible, all our fish comes from local
waters, & all our beef is Northern Irish, Farm
Quality Assured*



All Day Menu



FROM THE GRILL

GRILLED 10oz SIRLOIN STEAK £28.95
with oven roasted Portobello Mushroom, braised red onions in red wine with Cherry vine tomatoes, (7,9,14)

GRILLED 8oz RIBEYE STEAK £28.95
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 £1.00
GARLIC MAYO, BBQ DIP, CHIPOTLE DIP, HERB MAYO

DESSERTS £6.95

CHOCOLATE FUDGE CAKE
with chocolate sauce, and vanilla ice cream (2,4,7,10,14)

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

MANGO & PASSION FRUIT PAVLOVA
individual meringue topped with fresh cream and fresh fruit and a passionfruit coulis (4,7,14)

VEGAN & VEGETARIAN

BUFFALO CAULIFLOWER WINGS (v) sm £8
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) lrg £14

TOMATO & MOZZARELLA SALAD (v) £8
crisp salad leaves with honey mustard dressing & sautéed garlic & basil croutons (1,2,9,12,13,14)

GOATS CHEESE BON BONS (v) £8
with candied walnuts, roasted beets & honey and crisp salad with a honey & mustard dressing (2,7,9,10,11,12,13,14)

GNOCCI (vg) £17
sundried tomato & mozzarella Gnocchi served with a green pesto dressing and wild rocket (1,2,9,13,14)

CAULIFLOWER CURRY (vg) £17
fried cauliflower with sugar snap peas and sautéed red peppers & onions in a rich coconut & pineapple curry sauce with lime & coriander rice (1,2,6,10,11,12,14)

PLANT BASED BURGER (vg) £17
Vegan patty, with vegan smoked cheese, lettuce, tomato, pickled red onion and spiced vegan mayo with choice of sides (1,2,6,9,13,14)

VEGAN NUT ROAST (vg) £17
Served with seasonal vegetables, baby potatoes and vegan gravy (1,2,6,9,10,11,12,13,14)

MIXED BEAN CASSOULET (vg) £17
with tempura of vegetables and toasted sourdough bread (1,2,9,13)

KEY LIME CHEESECAKE
served with fresh cream and a zesty lime coulis (2,4,7,14)

ICE CREAM SUNDAE
Layers of vanilla ice cream and hot chocolate sauce with a crunch nut topping (7,10,11,14)

BANOFFEE PIE
served with vanilla ice cream and a chocolate sauce drizzle (2,7)

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

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