

# A la Carte Menu



## STARTERS

SOUP OF THE DAY (v)	£6.95
served with Ben Madigan's Wheaten (1,2,7)	
BEN'S FAMOUS SEA FOOD CHOWDER	
locally sourced seafood with chorizo, cherry tomatoes, spring onion and fresh herbs served in our own cream sauce (1,2,3,5,6,7,8,14)	sm £9.95 lrg £18
CHICKEN LIVER PARFAIT	£8.50
served with a fig chutney on sourdough crostini (2,4,6,7,9,13)	
CAULIFLOWER WINGS (vg)	£8.50
Battered cauliflower florets in a coconut & chilli sauce, served with a vegan lime mayo (2,6,10,12,13)	

## PASTA

PRAWN & SCALLOP PANCIOTTI	£20.95
with a lemon velouté and gremolata (2,3,4,6,7,10,14)	
BRAISED BEEF RIGATONI	£18.95
in a roast tomato & Tarragon sauce (2,6,7,9,14)	
CHARRED CAULIFLOWER RIGATONI (vg)	£18.95
with a pumpkin seed pesto (2,6,7,10)	

## MAINS

CRISPY PORK BELLY	£20.95
served with Colcannon Boxy, parsnip puree, cider & black pudding Bon Bon and a redwine jus (2,4,6,7,9,10,14)	
BEN'S BIG BURGER	£18.50
6oz Irish Hereford Beef patty, bacon jam, tomato relish, lettuce, beef tomato & cheese on a Brioche bun served with a choice of side (2,4,6,7,9,14)	
VEGAN BURGER (vg)	£18.95
Homemade mixed bean burger with lettuce and beef tomato on a beetroot bun topped with vegan cheese, tomato relish & vegan mayo, served with sweet potato fries (2,12,13,14)	
VEGAN WELLINGTON (vg)	£19.95
beetroot & butternut squash wrapped in spinach and baked in vegan pastry with sweet potato mash, steamed vegetables and vegan pesto (1,2,10,12,13,14)	
WHOLE PLAICE	£19.95
with Samphire, shrimp beurre noisette and a choice of side (2,3,5,6,7,8,14)	
RUMP OF LAMB	£21.95
Irish lamb rump, cooked pink, served with potato gratin, salsa verde, braised chicory and a mint jus (1,5,7,9,10,14)	
BEER BATTERED FISH & CHIPS	£18.95
served with Koffman chunky chips, homemade chunky tartare sauce and mushy peas (2,4,5,6,7,9)	

CRISPY PORK BELLY	£9.50
served with pickled salad and a honey sesame drizzle (2,4,6,7,12,13,14)	

CRISPY CHICKEN WINGS	sm £8.50 lrg £16
tossed in a choice of Ben's Buffalo with blue cheese dip/sticky Asian with Gochujang Mayo/Whiskey BBQ with garlic mayo (1,4,7,9,12,12,14)	

BEN'S HUMMUS (vg)	£9.00
served with coconut flat bread and vegan mint Yoghurt (2,10,12,13)	

BREADED HALLOUMI FRIES (v)	£8.00
with tomato salsa (2,4,7,9,13,14)	

'FEATHERBLADE' of BEEF	£19.95
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18hr braised beef with root vegetables, creamed potatoes, carrot crisps & our own Peppered Sauce (1,2,7,9,14)

CHICKEN SUPREME	£19.95
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breast of chicken roasted in a wholegrain mustard cream sauce, with a parsnip crisp, served with champ, braised baby leeks & Savoy cabbage (2,6,7,9,14)

## FROM THE GRILL

GRILLED 10oz SIRLOIN STEAK	£31.95
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Hand cut Irish 21-day 'Dry Aged' Hereford Beef with confit vine tomatoes, roasted shallot, and choice of side with a choice of Peppercorn Sauce, Cafe de Paris butter or Béarnaise sauce (1,7,9,14)

GRILLED 8oz RIBEYE STEAK	£28.95
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Hand cut aged Kettyle Beef Ribeye with confit vine tomatoes, roasted shallot, and choice of side with a choice of Peppercorn Sauce, Cafe de Paris butter or Béarnaise sauce (1,7,9,14)

VEGAN STEAK (vg)	£23.95
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'Plant it' plant based vegan steak with confit tomato, roast shallot & black truffle ketchup served with sweet potato fries

## SIDES

SEASONAL VEGETABLES	
PARMESAN & TRUFFLE FRIES (7)	£4.95
SWEET POTATO FRIES	£4.95
SKIN ON RUSTIC FRIES	£4.95
SALT & CHILLI CHIPS (2,7,12)	£4.95
KOFFMAN CHUNKY FRIES	£4.50
CREAMY MASHED POTATOES	£4.50
CHAMP (7)	£4.50
ONION RINGS (7)	£4.50
PEPPER SAUCE (2)	£2.50
GRAVY (7)	£2.50
DIPS	£1.00
GARLIC MAYO, BBQ DIP, CHIPOTLE DIP, HERB MAYO, BLACK TRUFFLE KETCHUP	

### 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

