

Sunday Menu

BEN BAR & KITCHEN
ESTD 2019
MADIGANS

STARTERS

- OPEN PRAWN SALAD** £8.95
fresh water prawns in a gem lettuce cup with cherry tomatoes and fresh apple served with wheaten (2,3,6,14)
- CAULIFLOWER WINGS (vg)**
Chunky cauliflower florets, tossed in a coconut & chilli sauce served with a lime vegan mayo (2,6,13) sm £8.50 lrg £16
- CHICKEN LIVER PARFAIT** £8.50
served with a fig chutney on sourdough crostini (2,4,6,7,9,13)

- SOUP OF THE DAY (v)** £6.95
served with Ben Madigan's homemade Wheaten (1,2,7)
- CRISPY PORK BELLY** £9.95
served with apple puree & black pudding bon bon (2,4,6,9,14)
- CRISPY CHICKEN WINGS**
Coated in a choice of sauce - Buffalo & blue cheese dip/Sticky Asian with Gochujang mayo/ Whiskey BBQ with garlic mayo (4,7,14) sm £8.50 lrg £16
- BREADED HALLOUMI FRIES (v)** £8.00
with tomato salsa (2,4,7,9,13,14)

MAINS

- SLOW ROASTED LAMB** £19.95
with creamed potatoes and roasties, buttered veg and a red wine jus (4,7,14)
- PAN SEARED SALMON** £18.95
on a bed of champ with a prawn & lemon veloute and butter-fried samphire (3,5,7,14)
- BEN'S BIG BURGER** £18.50
8oz Irish Hereford Beef Patty topped with bacon jam and Ballymaloe relish, lettuce & beef tomato and a choice of side (1,2,4,6,7,9,13,14)
- GRILLED 10oz SIRLOIN** £31.95
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)
- CAULIFLOWER CURRY (vg)** £17.95
fried cauliflower with sugar snap peas and sautéed red peppers & onions in a rich coconut & pineapple curry sauce with lime & coriander rice (1,2,6,10,11,12,13,14)

- HONEY ROAST GAMMON** £19.95
served with creamed potatoes, roast potatoes, seasonal vegetables, buttered greens and rich gravy (7,9,14)
- CHICKEN BALLOTINE** £19.95
Herb stuffed chicken fillet wrapped in Parma Ham, served with creamed potatoes & roasties, buttered veg and a creamy peppercorn sauce (2,7,14)
- SLOW BRAISED SILVERSIDE OF BEEF** £19.95
served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and red wine jus (4,7,14)
- TURKEY, HAM & STUFFING** £19.95
served with creamed potatoes, roast potatoes, seasonal vegetables, Yorkshire Pudding and rich gravy (1,2,4,7,13,14)
- VEGAN WELLINGTON (vg)** £19.95
Sweet potato and beetroot wrapped in spinach with toasted pine nuts, in a vegan puff pastry with an olive oil mash, tenderstem broccoli and vegan gravy (1,2,3,10)

CAULIFLOWER CHEESE - BUTTERED CABBAGE & BACON - BUTTERED GREENS
£5.95 (2,6,7,14) £4.95 (7) £4.95 (7)

SUNDAY SHARING PLATTER - £69.95

These generous platters serve four adults or 2 adults & 3 kids and are made using only the finest Slow Braised Beef, Honey Roast Gammon, or Turkey, Ham and Stuffing. Choose up to two of our delicious choice of meats, complete with all the trimmings. Our roast platters are great fun for the whole family to tuck into.

DESSERTS £7.25

- STICKY TOFFEE PUDDING**
with butterscotch sauce & vanilla ice cream (2,4,6,7,10,14)
- RHUBARB & RASPBERRY POSSET**
with homemade shortbread (2,4,6,7)
- VEGAN BROWNIE (vg)**
with vegan ice cream (10,12,13)

- LEMON TART**
with raspberry sorbet (2,4,6,7,14)
- TRIO OF ICE-CREAM**
served with toffee & chocolate sauce (7,10,13)

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



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