



LOUGHSIDE

— BAR & GRILL —

STARTERS

SOMETHING SOUP	£7
Country Bread Rolls - Butter (1, 2, 3, 4, 5, 6)	
SMOKED IRISH SALMON	£9.50
Smoked Irish Salmon - Fivemiletown Cream Cheese Baby Leaves - Crispy Capers - Honey Mustard Dressing (1, 2, 3, 4, 8, 10)	
GARLIC CHILLI PRAWNS	£15**
Chorizo - Toasted Ciabatta (1, 2, 4, 5)	
SPICED CHICKEN	£8
Crispy Chicken Strips - Mango - Coriander - Chilli Salsa BBQ Mayo (1, 2, 3, 5)	
CHILLI PORK	£9
Lisdergan Belly of Pork - Apple and Walnut Salad Marinara Dip (1, 2, 4, 5, 10)	

SALADS

BAKED GOATS CHEESE & POACHED FIG SALAD (VEGETARIAN)	Starter £9 Main £14
Poached Figs - Fivemiletown Goats Cheese - Rocket Caramelised Red Onion - Honey Mustard Dressing (1, 2, 4, 5, 7)	
FERMANAGH CHICKEN CAESAR SALAD	Starter £9 Main £12
Sliced Chicken Breast - Fermanagh Back Bacon Croutes - Anchovies - Gem Hearts - Parmesan Cheese (1, 2, 3, 4, 5, 7)	
LOUGHSIDE SALAD	£11
Mozzarella Cheese - Roasted Pepper Purée - Basil Pesto Beef Tomatoes - Roasted Almonds - Rocket Salad (2, 3, 4, 5, 6)	
SOMETHING VEGAN (VEGAN)	£12
Garlic Lemon Infused Tofu - Turkish Flat Bread - Basil Hummus Sweet & Sour Aubergine - Pumpkin Seed Mustard Dressing (1, 3, 4)	

MAIN COURSES

LOUGHSIDE SIGNATURE BEEF BURGER	£14.50
Fermanagh Bacon - Coleraine Cheddar - Tomato Pickle Baby Gem Lettuce - French Fries (1, 2, 3, 4, 5, 7)	
CRISPY BUTTERMILK CHICKEN	£15
Coleslaw - Whiskey BBQ Sauce (1, 2, 3, 4, 5, 6)	
BRAISED SHANK OF IRISH LAMB	£18
Confit Carrot - Whipped Creamed Potato Roast Onion Gravy (2, 3, 4)	
TOFU CURRY (VEGETARIAN & VEGAN)	£13
Courgette - Spring Onion - Spinach - Butternut Squash Pak Choi - Spiced Coconut Stew - Basmati Rice (2, 3, 4)	

SIGNATURE DISHES

SEAFOOD	£28 (serves 2)
Seared Prawns - Smoked Haddock Fish Cake - Cured Salmon Cream Cheese Rye Cracker - Baked Atlantic Mussels (1, 2, 3, 4, 5, 8, 9, 10)	
WHOLE ROASTED CHICKEN	£28 (serves 2)
Lemon & Thyme Fermanagh Chicken Roasted Root Vegetables - Coleslaw - French Fries (1, 2, 3, 4, 5, 6)	
20oz LISDERGAN TOMAHAWK	£50 (serves 2)
IRISH BEEF	
French Fries - Choice: Béarnaise, Peppercorn Sauce or Garlic Butter (1, 2, 4, 5, 7)	

STEAK

8oz RIB-EYE OF LISDERGAN IRISH BEEF	£25
French Fries - Choice: Béarnaise, Peppercorn Sauce or Garlic Butter (1, 2, 4, 5, 7)	
8oz MATURED BONE ON SIRLOIN OF LISDERGAN IRISH BEEF	£27*
French Fries - Choice: Béarnaise, Peppercorn Sauce or Garlic Butter (1, 2, 4, 5, 7)	

FISH

LOUGHSIDE FISH & CHIPS	£14.50
Traditional Batter Cod - Mushy Peas Tartare Sauce - Lime (1, 2, 3, 4, 5, 7, 8)	
TEMPURA OF SEABASS	£16
Crispy Seabass - Butternut Squash - Potato - Courgette Pak Choi - Thai Broth - Chilli Oil (1, 2, 3, 4, 5, 8)	

For your convenience, a 10% gratuity will be added to your final food bill. Gratuities can be adjusted or removed at your discretion. For guests on an inclusive dinner, items marked with * are subject to a £6 supplement. For guests on a "Wine & Dine" package, items marked with ** are subject to a £6 supplement. All items are subject to availability. Some foods may contain nuts or nut oils



LOUGHSIDE

— BAR & GRILL —

SIDE ORDERS

BEER BATTERED ONION RINGS – ROASTED VEGETABLES – FRENCH FRIES
MIXED LEAVES – CREAMED POTATOES
£3.50 each

TOMAHAWK FRIDAY

20oz LISDERGAN TOMAHAWK **£48 - Serves two**
French Fries - Choice: Béarnaise, Peppercorn Sauce or Garlic Butter (3, 9)
Served with 2 Bottles of Irish Craft Beers
EVERY FRIDAY 5.30PM – 9.30PM

DESSERTS

SELECTION OF ICE-CREAM
(2, 5, 7)

CLASSIC RASPBERRY ROULADE
Flaked Almonds - Fruit Coulis (2, 5, 6)

LOUGHSIDE SUNDAE
Glastry Farm Yellowman Ice Cream - Toffee Sauce
Fresh Honeycomb - Candied Nuts (1, 2, 5, 6, 7)

WARM RUSTIC APPLE PIE
Cold Vanilla Custard - Vanilla Ice Cream (1, 2, 5)

WHITE CHOCOLATE CHEESECAKE
Raspberry Sorbet - Fruit Coulis (1, 2, 5)

All desserts £6.50

WINES

WHITE

Viognier, Domaine Chateau D'Eau 2014
Pays d'Oc, France

Pinot Grigio, 2018 D.O.C,
La-Vis Simboli, Trentino, Italy

Heart of Stone, Sauvignon Blanc 2018,
Marlborough, New Zealand

Domaine Ventenac, Chardonnay 2017
Languedoc

GLASS BOTTLE

£6.80 £25

£7.50 £28

£7.50 £28

£7.50 £27

RED

Côtes du Rhône, Reserve des Amoiries 2014
Rhône Valley, France

Domaine Sainte Rose Le Mistral Merlot 2018,
Languedoc, France

Windy Peak, Pinot Noir 2018,
Yarra Valley, Australia

Rustenberg, Cabernet Sauvignon 2017
Stellenbosch, South Africa

GLASS BOTTLE

£25

£7 £26

£7.80 £29

£7.80 £29

ROSE

Domaine de Pellehaut Rosé,
Cotes de Gascogne, France

GLASS BOTTLE

£6.80 £24

SPARKLING & CHAMPAGNE

Valdo Marca Oro Prosecco Spumante,
Valdobbiadene, Italy

Billecart-Salmon Brut Réserve,
N/V, Mareuil, France

GLASS BOTTLE

£7.50 £33

£80

IF YOU HAVE AN ALLERGY OR INTOLERANCE TO ANY FOOD SUBSTANCE, PLEASE INFORM YOUR SERVER AND WE WILL DO OUR UTMOST TO ACCOMMODATE YOUR REQUEST.

(1) Gluten, (2) Dairy, (3) Mustard, (4) Celery, (5) Egg, (6) Nuts, (7) Soya, (8) Crustacean, (9) Molluscs, (10) Fish