

STARTERS

SOMETHING SOUP

Country Bread - Ballyrashane Butter (1, 2, 7)

£8

PORK & APPLE

Slow Cooked Shoulder of Pork Fritter - Armagh Apple
Celeriac & Wholegrain Mustard Slaw (2, 4, 7, 9, 14)

£13

GARLIC CHILLI PRAWNS

Chorizo - Toasted Ciabatta (2, 3, 5, 7)

£15**

SPICED CHICKEN

Crispy Chicken Strips - Toasted Sesame - Chilli
Coriander & Jalapeno Mayo (1, 2, 4, 7, 12)

£10

COUNTRY STYLE MEAT TERRINE

Meat Terrine - Fresh Brioche Bun
Chunky Tomato Chutney (1, 2, 4, 7, 14)

£10

SALADS AND SANDWICH

ASIAN DUCK SALAD

Silverhill Duck - Baby Rocket - Sour Apple
Soy & Ginger Dressing (1, 12, 13, 14)

Starter £10 | Main £15

FERMANAGH CHICKEN CAESAR SALAD

Sliced Chicken Breast - Fermanagh Back Bacon
Croutes - Anchovies - Gem Hearts - Parmesan Cheese
(2, 4, 7)

Starter £11 | Main £15

LOUGHSIDE RUBEN SANDWICH

House Cured Pastrami - Pickle Cabbage
Coleraine Cheddar Cheese - Pickles - Chilli Dressing
(2, 4, 7, 9)

£13

CHOPPED VEGAN SALAD

Garlic Lemon Infused Tofu - Cucumber - Basil Hummus
Olives - Cherry Tomato - Mint - Roasted Peppers
Chickpeas - Pumpkin Seed - Mustard Dressing
(9, 10, 13)

£13

*Allergens: 1 = Celery, 2 = 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*

MAIN COURSES

LOUGHSIDE SIGNATURE BEEF BURGER

Fermanagh Bacon - Coleraine Cheddar - Tomato
Pickle - Baby Gem Lettuce - Chunky Chips (2, 4, 7, 12)

£17.50

CRISPY BUTTERMILK CHICKEN

Coleslaw - Whiskey BBQ Sauce - Rocket Salad
Chunky Chips (2, 4, 7, 14)

£16

ROASTED RUMP OF IRISH LAMB

Confit Carrot - Carrot Purée
Whipped Creamed Potato - Roast Onion Gravy
(7)

£18

LOUGHSIDE CURRY

Chicken Rogan Josh Curry - Saffron Scented Rice
Traditional Accompaniments (1, 2, 4, 7, 9, 14)

£16

SIGNATURE DISHES

BBQ PLATTER

Crispy Duck Spring Rolls - Breaded Mushrooms
Chicken Tikka Skewers - Fried Chilli Squid - Baby Back
Ribs - Dipping sauces
(2, 3, 7, 10, 11, 12)

£30 (serves 2)

WHOLE ROASTED CHICKEN

Chimichurri Roasted Chicken - Grilled Lime
Chunky Chips
(2)

£30 (serves 2)

20OZ LISDERGAN TOMAHAWK STEAK

Tomatoes
Chunky Chips
Choice: Béarnaise - Peppercorn Sauce
or Garlic Butter
(2, 4, 7, 14)

£50 (serves 2)**

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STEAK

10oz RIB-EYE OF LISDERGAN IRISH BEEF

Chunky Chips - Onion Rings
Choice: Béarnaise - Peppercorn Sauce
or Garlic Butter (2, 4, 7, 14)

£35**

10oz MATURED SIRLOIN OF LISDERGAN IRISH BEEF

Chunky Chips - Onion Rings
Choice: Béarnaise - Peppercorn Sauce
or Garlic Butter (2, 4, 7, 14)

£35**

FISH

LOUGHSIDE FISH & CHIPS

Traditional Batter Cod - Mushy Peas
Tartare Sauce - Lime
(2, 4, 5, 7)

£17.50

PAN FRIED SEABASS

Seabass - Butternut Squash - Potato - Courgette
Pak Choi - Thai Broth - Chilli & Apple Infusion (5, 13)

£19

SIDES

BEER BATTERED ONION RINGS (2, 4, 7)

ROASTED VEGETABLES (1)

FRENCH FRIES (1)

MIXED LEAVES (9)

CREAMED POTATOES (7)

£4.50 each

**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.**

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DESSERTS

SELECTION OF ICE CREAM

CLASSIC RASPBERRY ROULADE

Flaked Almonds - Fruit Coulis

(4, 7, 10)

LOUGHSIDE SUNDAE

Glastry Farm Yellowman Ice Cream - Toffee Sauce

Fresh Honeycomb

(7, 10)

RUSTIC ARMAGH APPLE TART TATIN

Cold Vanilla Custard - Vanilla Ice Cream

(2, 4, 7, 14)

WHITE CHOCOLATE CHEESECAKE

Raspberry Sorbet - Fruit Coulis

(2, 4, 7)

All desserts £7

*For guests on an inclusive dinner or a dinner package, items marked with a ** are subject to a £6 supplement per person*

TEA

BREWED TEA	£3.50
DECAFFEINATED TEA	£3.95
EARL GREY TEA	£3.95
FRESH MINT TEA	£3.95
GREEN TEA	£3.95
CAMOMILE TEA	£3.95

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COFFEE

AMERICANO £3.75

ESPRESSO £3.75

CAPPUCCINO £4.20

FLAT WHITE £4.20

LATTE £4.30

(Add Monin Syrup: Caramel, Gingerbread, Hazelnut, Vanilla or Cinnamon)

MOCHACCINO £4.30

HOT CHOCOLATE £4.20

All coffees can be served decaffeinated.

Oat Milk, Almond Milk, Soya Milk and Coconut Milk available

IRISH COFFEE £7.10

BAILEY'S COFFEE £7.10

CALYPSO COFFEE £7.10

AMARETTO COFFEE £7.10

WHITE WINE

	Glass	Bottle
The Accomplice Chardonnay, De Bortoli, Riverina	£6.50	£25.00
Villa Teresa Pinot Grigio, Veneto, Italy	£7.00	£27.00
Les Jardines Divers Sauvignon Blanc, Roussillon, France	£7.50	£30.00
Peth Wetz Estate Dry Reising, Rheinhessen, Germany (Vegan)	£8.00	£35.00
Framingham Cellar Sauvignon Blanc, Marlborough (Vegetarian)	£9.00	£43.00
Gotas de Mar Albarino, Rias Biexas, Spain	£10.00	£50.00

RED WINE

	Glass	Bottle
Col di Sasso Cabernet Sauvignon, Sangiovese, Italy	£6.50	£25.00
Domaine Peiriere Pinot Noir, Pays d'Oc, France	£7.00	£27.00
Les Jardines Divers Merlot-Mourvedre, Roussillon, France	£7.50	£30.00
Finca la Colonia Colleccion Malbec, Mendoza, Argentina	£8.00	£36.00
Santa Estadea Rioja Reserva, Rioja, Spain	£9.00	£40.00
Thymiopoulos Xinomavro, Macedonia, Greece	£10.00	£50.00

ROSE WINE

	Glass	Bottle
Trementi Rosato, Sicily, Italy	£7.00	£27.00
Valle Estadea Rioja Rosado, Rioja, Spain	£8.00	£35.00

PROSECCO & CHAMPAGNE

	Glass	Bottle
V8+ Prosecco Veneto, Italy	£8.00	£35.00
Taittinger Brut NV Vertus, France	£20.00	£90.00
Ayala Brut Majeur Champagne, France	£18.00	£90.00