



LOUGHSIDE

— BAR & GRILL —

STARTERS

SOMETHING SOUP £7

Country Bread Rolls - Butter (1, 2, 4, 6)

SMOKED IRISH SALMON £9.50

Smoked Irish Salmon - Fivemiletown Cream Cheese
Baby Leaves - Crispy Capers - Honey Mustard Dressing
(2, 3, 4, 10)

LOUGHSIDE SCAMPI COCKTAIL £11**

Fresh Scampi - Tomato - Cucumber Noodles
Baby Gem - Mary Rose Dressing (2, 3, 4, 5, 8)

CHICKEN WINGS £8

Glazed Chicken Wings - Pickled Celery Sticks
Blue Cheese - Chive Dressing (1, 2, 3, 5)

CRISPY SQUID RINGS £9

Salted Chilli Flakes - Crispy Capers - Lemon Mayo
Marinara Dip (1, 2, 3, 4, 5, 10)

SALADS

GOATS CHEESE POACHED FIG SALAD Starter £9

Poached Figs - Fivemiletown Goats Cheese Main £14

Rocket Caramelised Red Onion - Honey and
Mustard Dressing (2, 3, 4, 5)

FERMANAGH CHICKEN CAESAR SALAD Starter £7

Sliced Chicken Breast - Fermanagh Back Bacon Main £12

Focaccia Croutes - Anchovies - Gem Hearts
Parmesan Cheese (1, 2, 3, 4, 5)

LOUGHSIDE SALAD £6

Tomato - Red Onion - Peppers - Rocket
Focaccia Croutes - Fresh Basil Dressing (1, 2, 3, 4, 6)

SOMETHING VEGAN £10

Savoury Flat Bread - Baby Tomato - Avocado - Chia Seeds
Cranberry - Dried Onion Salad (1, 3, 4, 6, 7)

SIGNATURE DISHES

WHOLE ROASTED CHICKEN Serves 2 - £28

Lemon & Thyme Fermanagh Chicken
Roasted Root Vegetables - Coleslaw - French Fries
(1, 2, 3, 4, 5, 6)

LOUGHSIDE SIGNATURE BEEF BURGER £14.50

Fermanagh Bacon - Coleraine Cheddar - Tomato Pickle
Baby Gem Lettuce (1, 2, 3, 4, 5, 6, 7)

CRISPY BUTTERMILK CHICKEN £18

Coleslaw - Whiskey BBQ Sauce (1, 2, 3, 4, 5, 6)

BRAISED SHANK OF IRISH LAMB £18

Confit Carrot - Whipped Creamed Potato - Butternut
Roast Onion Gravy (1, 2, 3, 4, 6, 7)

TOFU CURRY (VEGETARIAN & VEGAN) £13

Courgette - Spring Onion - Spinach - Squash
Pak Choi - Spiced Coconut Stew - Basmati Rice (1, 3, 4, 6, 7)

STEAK

200Z TOMAHAWK OF LISDERGAN £50

IRISH BEEF (SERVES 2)

French Fries - Choice of Béarnaise - Peppercorn Sauce
Onion Gravy - Garlic Butter (1, 2, 3, 4, 5, 6)

80Z RIB-EYE OF LISDERGAN IRISH BEEF £25

French Fries - Choice of Béarnaise - Peppercorn Sauce
Onion Gravy - Garlic Butter (1, 2, 3, 4, 5, 6)

80Z SIRLOIN OF LISDERGAN IRISH BEEF £27*

French Fries - Choice of Béarnaise - Peppercorn Sauce
Onion Gravy - Garlic Butter (1, 2, 3, 4, 5, 6)

FISH

LOUGHSIDE FISH & CHIPS £14.50

Traditional Hop House Beer Batter Cod - Mushy Peas
Tartare Sauce - Lime (1, 2, 3, 4, 5, 7, 10)

SEABASS TEMPURA £16

Crispy Seabass - Butternut Squash - Potato - Courgette
Pak Choi - Thai Coconut Broth - Sour Chilli Infusion
(1, 2, 3, 4, 5, 7, 10)

PLATTER

SEAFOOD £20 each

Prawns - Haddock - Smoked Salmon - Squid
(1, 2, 3, 4, 5, 6, 7, 8, 10)

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 – CLASSIC FRIES
MIXED LEAVES – CREAMED POTATOES – COLESLAW
£3.50 each

TOMAHAWK FRIDAY

200Z TOMAHAWK OF DRY AGED IRISH BEEF **£48 - Serves two**
French Fries - Choice of Béarnaise - Peppercorn Sauce - Onion Gravy - Garlic Butter (1, 2, 3, 4, 5, 6)
Served with 2 Bottles of Irish Craft Beers
EVERY FRIDAY 5.30PM – 9.30PM

DESSERTS

STRAWBERRIES & CREAM
(2)

LEMON MERINGUE SUNDAE
Glastry's Lemon Meringue Ice Cream
Lemon Curd Meringue (1, 2, 5, 7)

CHOCOLATE BROWNIE SUNDAE
Glastry Salted Carmel - Chocolate Ice Cream Chocolate Sauce
(1, 2, 5, 6, 7)

WARM APPLE TART
Crème Anglaise - Vanilla Ice Cream (1, 2, 5, 7)

RASPBERRY CHEESECAKE
Raspberry Sorbet - Fruit Coulis (1, 2, 5, 7)

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