

LEWINTERS

2 & 3 COURSE RESTAURANT MENU

STARTERS

PRAWN COCKTAIL

Kilhorne Bay Prawns bound in Marie Rose Sauce, Iceberg Lettuce and a slice of Wheaten

HOUSE PATE

Chicken Liver & Brandy Pate with a Caramelized Red Onion Jam, served with Melba Toast

STRIPS OF CHICKEN

in a Crisp Sea Salt & Black Pepper Batter with a Garlic Herb Aioli

(V) (G) MUSHROOM MATERA

Button Mushrooms in an Italian Creamy Cheese & Leek Sauce with Sliced French Bread

(V) BRIE FRITTERS

Wedges of Brie encrusted in Seasoned Crumbs, served with Caramelized Red Onion Jam

MAIN COURSES

(G) BAKED FILLET OF PRIME COD

with Tender Stem Broccoli, Creamy Mash and finished with a White Wine Cream Sauce

CHEF'S SCAMPI & CHIPS

Lightly battered Portavogie Prawns with Chips, Garden Peas and Curried Mayo Dip

(G) 10oz SIRLOIN (extra £10.00)

Prime Cut of Irish Sirloin cooked to your specification, garnished with Sauteed Mushrooms & Onions, served with a choice of Peppercorn Sauce or Garlic Butter and Potato Chunks

SLOW-ROASTED SIDE OF IRISH BEEF

with a Yorkshire Pudding, Fresh Market Vegetables, Roast Potato, Mash and Traditional Gravy

STEAK BURGER

Home-made grilled Steak Mince topped with Bacon, Cheddar Cheese, Lettuce & Tomato, rested on a Brioche Bun and served with Skinny Fries

SOUTHERN CHICKEN STACK

Southern-fried Strips of Chicken nestled on a bed of Champ with a Creamy Peppercorn Sauce and topped with Tobacco Onions

BANG BANG CHICKEN

Tender pieces of Chicken Fillet coated in a Buttermilk Batter, with Mixed Peppers, Fresh Chilli & Onions, bound in a Sriracha & Thai-style Sauce, served with Basmati Rice and House Fries

(V) (G) BAKED BELL PEPPER

Oven-roasted Red Pepper stuffed with a rich Tomato Ragu, topped with Mozzarella Cheese, finished under the grill and served with Garlic Chunks

WARM CRISPY CHICKEN CAESAR

Black Pepper & Sea Salt Chicken Strips, Cos Lettuce, Crispy Bacon and Shaved Parmesan with a Light Caesar Dressing and served with Garlic Ciabatta

DESSERTS

(G) PAVLOVA WITH SEASONAL BERRIES

(G) LOUGHANHILL VANILLA ICE CREAM & CADBURY'S FLAKE

STICKY TOFFEE PUDDING WITH VANILLA ICE CREAM & TOFFEE SAUCE

CHEF'S TEMPTATION

2 Courses £30.00 / 3 Courses £37.00

(V) vegetarian (G) gluten free

Gluten free Gravy & Peppercorn Sauce available on request. Vegan options on request.