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# EVENING MENU

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**BELMONT  
HOUSE**  
HOTEL

IF YOU HAVE A SPECIFIC ALLERGY OR DIETARY REQUIREMENT PLEASE LET US KNOW  
WE WILL DO OUR BEST TO ADVISE YOU

# STARTERS

## **BREADED MUSHROOMS £5.5**

CLOSED CAP MUSHROOMS BREADED AND FRIED UNTIL GOLDEN SERVED WITH BABY-LEAF SALAD & GARLIC MAYO

## **FIVEMILETOWN BALLYBRIE & CLONAKILTY BLACK PUDDING BON BONS £5**

BREADED AND FRIED UNTIL GOLDEN SERVED WITH BABYLEAF SALAD & MUSTARD MAYO

## **SEASONAL SOUP OF THE DAY £4.5**

SERVED WITH IRISH BUTTER & HOMEMADE WHEATEN BREAD

## **CRISPY CHILLI CHICKEN STRIPS £6**

CHICKEN STRIPS FRIED IN A SALT & CHILLI SEASONED FLOUR  
SERVED WITH NAPA SLAW & CHILLI & LIME MAYO

## **FREE RANGE CHICKEN LIVER PATE £5.5**

SERVED WITH CUMBERLAND SAUCE, MINI BRIOCHE LOAF & IRISH BUTTER

## **KING PRAWN PIL PIL £7**

PORTAVOGIE KING PRAWNS COOKED IN GARLIC, CHILLI & PAPRIKA  
SERVED WITH TOASTED IRISH SODA



# MAIN COURSE

## **STUFFED BALLOTINE OF CHICKEN £15**

IRISH SUPREME OF CHICKEN STUFFED WITH BACON & HERB STUFFING, WRAPPED IN STREAKY BACON, SERVED WITH CHAMP POTATO, SEASONAL WINTER VEGETABLES & SMOKED BACON & CEP CREAM

## **DAUBE OF IRISH BEEF £17**

SHOULDER CUT OF BEEF SLOWLY BRAISED IN A RED WINE SAUCE SERVED WITH A BOURGUIGNON GARNISH OF BUTTON MUSHROOMS, PEARL ONION & STREAKY BACON LARDONS ON A BED OF BUTTERY CHAMP AND WINTER ROOT VEGETABLES

## **HOT STEAK PITTA\* £15**

TENDER CUTS OF STEAK PIECES, WOK TOSSED IN ONIONS & PEPPERS SERVED WITH A SPICY GARLIC YOGURT

## **HOMEMADE SOUTHERN FRIED CHICKEN GOUJONS \* £13**

TENDER CHICKEN STRIPS TOSSED & FRIED IN OUR OWN SOUTHERN FRIED SEASONING SERVED WITH CAJUN MAYO & HOUSE SALAD

## **CRISPY HONEY CHILLI CHICKEN SALAD \* £15**

CHICKEN STRIPS FRIED IN A SALTED CHILLI SEASONING, WOK TOSSED IN A SWEET HONEY CHILLI SAUCE, SERVED ON A BED OF TOSSED SALAD TOPPED WITH BLACK SESAME SEEDS



# MAIN COURSE

## CHICKEN KORMA £14

SERVED WITH BASMATI RICE, POPPADUM, MINI GARLIC NAAN BREAD  
& MANGO CHUTNEY

# FROM THE SEA

## CHILLI & ORANGE GLAZED GLENARM SALMON FILLET £16

MARINATED IN A CHILLI & ORANGE GLAZE SERVED ON A BED OF BUTTERY CHAMP &  
SEASONAL WINTER VEGETABLES

## PRAWN LINGUINE £14.5

PORTAVOGIE KING PRAWNS COOKED IN GARLIC, FRESH CHILLI'S, TOMA-  
TO CONCASSE AND WHITE WINE, FINISHED WITH PARSLEY CREAM, PARMESAN  
SHAVINGS AND GARLIC CIABATTA

## CATCH OF THE DAY £14

SUSTAINABLE FISH DEEP FRIED IN A CRISPY BLONDE BEER BATTER,  
WITH CHUNKY CHIPS, MUSHY PEAS & TARTAR SAUCE

## DEEP FRIED SCAMPI TAILS \*£15

PORTAVOGIE SCAMPI TAILS DEEP FRIED IN A CRISPY BLONDE BEER BATTER,  
WITH MUSHY PEAS & TARTAR SAUCE



# BUTCHERS BLOCK

LOCALLY SOURCED PRIME IRISH BEEF COOKED TO YOUR LIKING  
WITH CRISP ONION RING, VINE TOMATO, GRILLED MUSHROOM  
& CHOICE OF SIDE

(PLEASE ALLOW BETWEEN 20 & 25 MINUTES FOR MEDIUM AND ABOVE STEAKS)

## STEAKS

12OZ	SIRLOIN	£24
10OZ	RIBEYE	£23
10OZ	FILLET	£28

CHICKEN & STEAK STACK \* £19.5

8OZ RUMP FILLET COOKED TO YOUR LIKING SLICED AND SERVED ON GARLIC TOASTED  
IRISH SODA, TOPPED WITH PAN FRIED CHICKEN FILLET, SAUTÉED ONIONS & MUSH-  
ROOMS & A SHOT OF PEPPERED SAUCE



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# BURGERS

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ALL OUR BURGERS ARE 6OZ HEREFORD STEAK BURGERS  
AND COME GARNISHED WITH, BUTTERHEAD LETTUCE. BEEF TOMATO,  
RED ONION, TOMATO SALSA & SKINNY FRIES

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CHEESE & ONION £12.5

SAUTÉED ONIONS & MELTED MOZZARELLA CHEESE

BEEF & HOGG £13.5

STREAKY BACON, BBQ SAUCE, MELTED MOZZARELLA CHEESE

BEEF & BIRD £15

HOMEMADE SOUTHERN FRIED CHICKEN GOUJONS,  
MELTED MOZZARELLA CHEESE, CRISPY ONION RING

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# SIDES, SAUCES & DIPS

SIDE CHOICE INCLUDED WITH  
DISHES MARKED WITH A \*

EXTRA'S £3.5

CHUNKY CHIPS  
SKINNY FRIES  
BUTTERY CHAMP  
CREAMED POTATO  
TOSSED SALAD

CRISP ONION RINGS  
SAUTÉED MUSHROOMS  
SAUTÉED ONIONS  
SEASONAL VEGETABLES

GOURMET SIDES £5.50 (£2 SUPPLEMENT WHEN TAKEN A SIDE\*)

HOUSE FRIES (SKINNY FRIES TOSSED IN GARLIC BUTTER,  
PARMESAN, BACON GARLIC MAYO DRIZZLE)

CHILLI & SOUR CREAM FRIES

GARLIC PARMESAN FRIES

SWEET POTATO FRIES & TRUFFLE MAYO

BOMBAY FRIES (TOSSED IN SWEET CHILLI SAUCE WITH CURRIED MAYO)

SAUCES £ 3

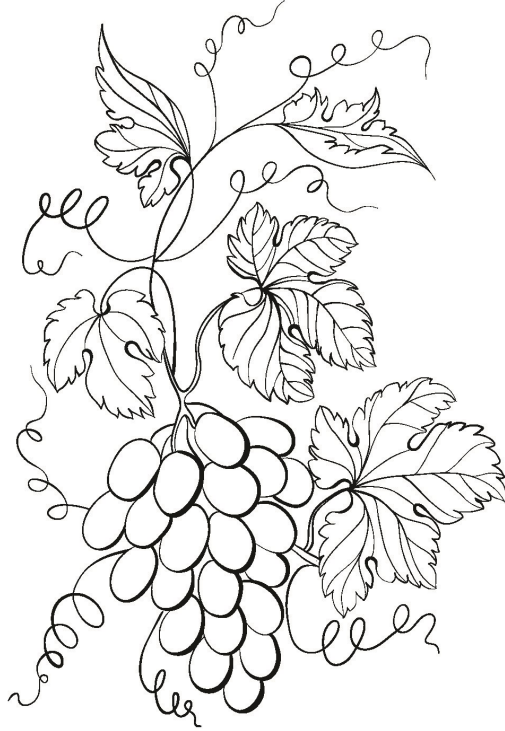
PEPPERED  
DIANE  
SMOKED BACON & CEP  
ROAST GRAVY

DIPS £1.5

GARLIC MAYO  
SWEET CHILLI  
CHILLI & LIME MAYO



# WINE LIST



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## SPARKLING

### 1. TENUTE S'ANNA PROSECCO (ITALY) £22.95

CLEAR PALE LEMON WITH AN ABUNDANT MOUSSE OF FINE-TEXTURE BUBBLES; AROMAS OF CITRUS. APPLE AND PEAR. DRY, WITH MEDIUM BODY AND LIVELY ACIDITY ENHANCING THE CRISP TEXTURE.

### 2. DUVAL LE ROY BRUT (FRANCE) £49.95

A BIG, FULL BODIED BUBBLY, FEATURING GRAPHITE, TOAST, LEMON AND NUT AROMAS AND FLAVOURS. BALANCED WITH AN ASSERTIVE FINISH.

## WHITE

### 3. EL TIDON SAUVIGNON BLANC (SPAIN) £14.95

LONG FINISH WITH A LOT OF FINESSE AND CLASS!

### 4. TINI GARGANEGA PINOT GRIGIO (ITALY) £15.95

THIS CRISP WHITE WINE HAS FLORAL AROMAS AND IS PLEASANTLY FRUITY ON THE PALATE

### 5. SANTA ALVARA CHARDONNAY (CHILE) £16.95

THIS CHARDONNAY COMBINES TROPICAL FRUIT WITH SENSITIVELY JUDGED OAK; IT'S LIGHT, FRESH AND VERY MOREISH!

### 6. SAN VITTO PINOT GRIGIO (ITALY) £15.95

DRY, FULL AND ROUND WITH A BRIGHT PALE YELLOW COMPLEXION, OFFERING AROMAS OF WILD FLOWERS AND ACACIA

### 7. THE NED SAUVIGNON BLANC (NEW ZEALAND) £21.95

AROMAS OF PASSION FRUIT, LIME ZEST AND PINK GRAPEFRUIT WHICH CARRY THROUGH TO A TAUT YET RICHLY TEXTURED PALATE

### 8. BOLAND CHENIN BLANC (SOUTH AFRICA) £18.95

A FULL BODIED WINE, WITH CREAMY PEACH AND TANGY PINEAPPLE ON THE PALATE

### 9. PASCAL BOUCHARD CHABLIS 'LE CLASSIQUE' (FRANCE) £26.95

A GENEROUS WINE WITH EXCELLENT MINERAL CHARACTERISTICS.

### 10. TWO PADDOCKS PICNIC RIESLING (NEW ZEALAND) £29.95

CRUSHED ROSE PETAL, SPICY GINGER AND LIME AROMATICS. FOLLOWED BY A FOCUSED, MINERAL DRIVEN PALATE WITH STRENGTH AND AN ENERGETIC FINISH

## ROSE

11. FEATHERFALLS WHITE ZINFANDEL (CALIFORNIA) £15.95

RICH, SMOOTH, FLAVOURSOME WITH LOTS OF STRAWBERRIES AND CHERRIES

12. FANTINI CERASUOLO (ITALY) £19.95

OF LIVELY CHERRY-PINK COLOUR, THE SCENT IT IS INTENSE, PERSISTENT AND FRUITY.

## RED

13. EL TIDON TEMPRANILLO CABERNET (SPAIN) £14.95

THE NOSE IS DELICATELY INTENSE WITH NOTES OF RIPE FRUITS AND SPICES. IT HAS A WELL BODIED ENTRY INTO THE PALATE, FOLLOWED BY AN INTENSE, FRUITY MID PALATE AND A LINGERING AND REFRESHING FINISH.

14. TINI SANGIOVESE RUBICONE (ITALY) £15.95

AROMAS OF TOASTY CHOCOLATE NUTS AND DRIED BERRIES WITH A CRISP, DRYISH MEDIUM BODY.

15. DOMAINE DU CASSAGNAU ROUGE (FRANCE) £18.95

THE WINE IS ALL ABOUT SMOOTH, PLUM AND BLACKCURRANT FRUIT ON THE NOSE, A CREAMINESS BUT ALSO A HINT OF SPICE, JUST A LITTLE FRAGRANT HERBAL LIFT TOO.

16. BEYOND HORIZONS SHIRAZ (AUSTRALIA) £18.95

DARK RED WITH PURPLE HUES, CONCENTRATED RED FLESH FRUITS, PLUMS AND CASSIS. SPICY AROMAS WITH SUBTLE HINTS OF OAK AND EARTHY TONES.

17. CRIOS MALBEC (ARGENTINA) £19.95

BURSTING WITH BLACK FRUIT AROMAS AND A FUSION OF TOASTY OAK AND VANILLA NOTES. THIS FULL BODIED WINE FINISHES LONG WITH SOFT SILKY TANNINS.

18. SANTA ALVARA MERLOT (CHILE) £16.95

A SMOOTH AND JUICY MERLOT, FULL OF RIPE PLUM AND RED BERRY FRUIT, MEDIUM WEIGHT AND SLIGHTLY SPICY ON THE PALATE.

19. LAPOSTOLLE SELECTION CAB SAUVIGNON (CHILE) £20.95

EXPRESSIVE NOSE FULL OF FRESH RED FRUIT AROMAS SUCH AS PLUM AND CHERRIES. FRESH ATTACK AND A MEDIUM BODY, FINISHING WITH VERY JUICY TANNINS.

20. CUNA DE REYES RIOJA CRIANZA (SPAIN) £22.95

BLOOMING WITH RIPE FRUIT AROMAS AND TONES OF TOASTED OAK AND VANILLA. DELICIOUS, ROUND, NUTTY PALATE WITH A SUBTLE VANILLA-BERRY FINISH

## RED

### 21. DIEVOLE CAMPINOVI CHIANTI CLASSICO (ITALY) £24.95

CLEAR, MEDIUM RUBY WITH GARNET HIGHLIGHTS. VERY FRUITY WITH NOTES OF RED BERRIES AND CHERRY, ALSO PICY WITH A SOFT TOUCH OF PEPPER.

### 22. WOODSTOCK SHIRAZ CABERNET (AUSTRALIA) £25.95

PLUM AND RHUBARB AROMAS WITH CASSIS, SOME SAVOURY SPICE AND MOUTH-WATERING HINTS OF FENNEL AND CARAWAY ENTICE A TASTE.

### 23. THE NED PINOT NOIR (NEW ZEALAND) £27.95

WITH A SUBTLE SMOKY CHARACTER AND ROUNDED RED BERRY FRUIT AROMAS, ON THE PALATE THIS WINE IS WARMING AND RICH, LEAVING A LONG AND SMOOTH FINISH

### 24. CARDINALE VILLEMAURINE ST EMILION GRAND CRU (FRANCE) £32.95

COMPOTE OF DARK FRUITS WITH A DASH OF VANILLA OAK. PALATE FRESH, CLEAN AND STRUCTURED

## QUARTER BOTTLE WHITE

### 25. SANTA GLORIA RESERVE SAUVIGNON BLANC (CHILE) £4.50

AROMAS OF PINK GRAPEFRUIT, LIME AND A WHIFF OF HONEY AND ON THE PALATE.

### 26. SANTA GLORIA RESERVE CHARDONNAY (CHILE) £4.50

WONDERFUL WITH RICH SALMON OR CHICKEN DISHES. MELON, PEAR AND VANILLA AROMAS ARE PERFECTLY IN TUNE WITH THE LIGHTNESS OF TOUCH DISPLAYED BY THIS BEAUTY.

### 27. DRY RIVER PINOT GRIGIO (AUSTRALIA) £4.50

WITH A WONDERFUL DELICATE BOUQUET OF CITRUS BLOSSOM, THIS WINE IS PALE LEMON IN COLOUR WITH GREEN HUES. FULL AND FRUITY IN STYLE DUE TO THE TROPICAL AUSTRALIAN CLIMATE

## QUARTER BOTTLE RED

28. SANTA GLORIA RESERVE MERLOT (CHILE) £4.50  
FRESH AND FRUIT-DRIVEN, WITH SWEET CHOCOLATE, RASPBERRY AND VANILLA NOTES. A ROUND AND EASY FINISH.
29. SANTA GLORIA CABERNET SAUVIGNON (CHILE) £4.50  
A MUSCULAR STYLE, WITH A MIX OF PLUM, PRUNE, COFFEE AND GRILLED HERB NOTES, FOLLOWED BY A PROMINENT LAYER OF BACONY TOAST
30. DRY RIVER SHIRAZ (AUSTRALIA) £4.50  
SUPER INTENSE AUSTRALIAN FRUIT, SILKY SMOOTH WITH THAT CLASSIC BLACKCURRANT CREAM MAGIC THAT MAKES THIS WINE SUCH A PERENNIAL WINNER! AND VANILLA

## QUARTER BOTTLE ROSE

31. WILDWOOD ROSE (CALIFORNIA) £4.50  
PALE PINK IN COLOUR WITH FLORAL AND TROPICAL AROMAS: FLAVOURS OF STRAWBERRY, PEACH AND RASPBERRY WITH A TOUCH OF SWEETNESS

## QUARTER BOTTLE SPARKLING

32. VILLA JOLANDA PROSECCO 20CL £5.95  
NORTHERN IRELAND HAS BEEN TRANSFORMED IN TO A LAND OF PROSECCO LOVERS AND IS IT ANY WONDER? LIGHTER THAN CHAMPAGNE AND RELATIVELY LOW IN ACIDITY, THIS FUNKY BUBBLY IS INSANELY GLUGGABLE—LEMON SHERBET FRUIT ALL THE WAY! A BEAUTIFUL APERITIF AS WELL.



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