

LOUGHSIDE

GRILL

WINTER DAY MENU

STARTER

SOUP OF THE DAY (VEO / GFO) £10

Homemade Soup - Traditional Guinness Wheaten Bread
Allergens available from your server

STICKY & SPICED CHICKEN WINGS £12

Toasted Sesame Seeds - Pickle Vegetables Lime & Jalapeno Mayo (1, 2, 4, 7, 12)

PORK BELLY (GF) £13

Lisdergan Slow Cooked Pork Belly – Armagh Apple Comber Potato and Sautéed Onion Gratin (7)

FERMANAGH CHICKEN CAESAR SALAD £12

Sliced Fermanagh Chicken Breast - Meadow Farm Back Bacon - Croûtes
Anchovies Gem Hearts - Parmesan Cheese (2, 4, 5, 7)

MAIN COURSE

GRILLED CHICKEN LINGUINE £22

Manor Farm Grilled Chicken Breast Cherry Tomato & Basil Sauce – Brioche Crumb (1, 2, 4, 7)

LOUGHSIDE FISH & CHIPS (GFO) £19.50

Traditional Killybegs Fried Haddock Fried Cut Chips - Homemade Pickled Caper Gherkin Mayo (1, 2, 4, 5, 7)

BANGERS & MASH (GFO) £22

Meadow Farm Pork and Leek Sausage - Creamy Champ Onion Gravy - Crispy onion (1, 7)

FLAME GRILLED BEEF BURGER (GFO) £19.50

Lisdergan Beef Burger - Romaine Lettuce Beef Tomato - Cheddar Cheese - Mayo Tomato Ketchup
Mustard - French Fries (2, 4, 7, 9)

BUTTERMILK CHICKEN BURGER (GFO) £20

Breaded Corn Fed Fermanagh Chicken Buttermilk - Romaine Lettuce - Beef Tomato Cheddar Cheese
Mayo - Tomato Ketchup Mustard - French Fries (2, 4, 7, 9)

DESSERT

LEMON TART £8

Fresh Cream – Strawberries (2, 4, 7)

CHOCOLATE BROWNIE £8

Chantilly Cream (2, 4, 7, 10, 11)

WARM APPLE PIE £8

Crème Anglaise (2, 4, 7)

V = Vegetarian | VE= Vegan | VEO = Vegan Optional | GF = Gluten Free | GFO = Gluten Free Optional

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. 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.

All items are subject to availability and some foods may contain nuts or nut oils.