



LUNCH MENU

Served 12 noon to 4.00pm

STARTERS

SOMETHING SOUP (V) (VEO) (GFO) £10

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

STICKY & SPICED CHICKEN WINGS (GFO) £14

Honey Hot Sauce - Asian Slaw - Blue Cheese Aioli (1, 4, 7, 9, 13, 14)

ARANCINI (V) £13

Sundried Tomato & Mozzarella - Romesco Sauce - Rocket salad (1, 2, 4, 7, 14)

FERMANAGH CHICKEN CAESAR SALAD Starter £14 | Main £18

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

MAINS

PAN SEARED FILLET OF IRISH SEABASS £24

Sautéed Mushroom & Leek Nage - Roasted Prawn and Nduja - Orzo - Dill Creme (1, 2, 4, 5, 7)

THAI GREEN VEGAN CURRY (V) (VE) £22

Thai Green Coconut Curry - Sautéed Mixed Vegetables Chilli & Lime Fried Rice -

Mango Chutney - Poppadom - Tofu (1, 13)

Add Chicken **£4**

LOUGHSIDE FISH & CHIPS (GFO) £21

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

FLAME GRILLED BEEF BURGER £19.50

6oz Lisdergan Beef Burger - Streaky Bacon - Romaine Lettuce - Beef Tomato - Cheddar Cheese

BBQ Mayo - French Fries (2, 4, 7, 9)

BUTTERMILK CHICKEN BURGER (GFO) £22

Breaded Corn Fed Fermanagh Chicken - Buttermilk - Romaine Lettuce - Beef Tomato

Cheddar Cheese - Jalapeno & Lime Mayo - French Fries (2, 4, 7, 9)

SIDES

CHAMP (7) | POTATO WEDGES | FRENCH FRIES | ONION RINGS (2)

GARDEN VEGETABLES | MOZZARELLA STICKS (2, 7)

£6 each

SAUCES

PEPPERCORN SAUCE (7, 14) | BEEF GRAVY SAUCE (14) | BÉARNAISE SAUCE (4, 14)

£3 each

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. 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 or package included is a starter, main course and dessert, per person and side orders are an additional charge. All items are subject to availability and some foods may contain nuts or nut oils.



LOUGHSIDE

GRILL



DESSERTS

LEMON TART £9.50

Meringue – Strawberries (2, 4, 7)

WARM APPLE PIE £9.50

Crème Anglaise (2, 4, 7)

CHOCOLATE BROWNIE £11

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

FRUIT SALAD (V) (VEO) (GF) £9

Fresh Cream (7)

ICE CREAM

MUINE GLAS ICE CREAM (V) (GF) £8

Please choose **three** flavours of your choice which will be served in a brandy snap basket (2)

Bourbon Vanilla (2, 4, 7)

Chocolate (2, 4, 7)

Raspberry Sorbet (2, 4, 7)

Traditional Yellowman (2, 4, 7)

Zesty Lemon Sorbet (2, 4, 7)

Mango Sorbet (2, 4, 7)

CHILDREN'S MENU

HOMEMADE SOUP (GFO) (VEO) £10

Tomato Soup – Cheese on Toast (1, 2, 4, 7)

CLASSIC MAC AND CHEESE (V) £9

Macaroni – Cheddar Cheese
Parmesan (2, 4, 7)

HOT DOG £10

Brioche Hot Dog Bun – Sausage
Ketchup – French Fries (2, 4, 7)

PENNE PASTA (V) £7

Penne – Cheddar Cheese – Butter (2, 7)

CHICKEN TENDERS (GFO) £12

Breaded Chicken Tenders
French Fries (2, 4, 7)

CHEESEBURGER (GFO) £10

Beef Burger – Cheddar Cheese
French Fries (2, 4, 7)

MARGHERITA PIZZA (V) £10

Tomato Base – Mozzarella Cheese (2, 4, 7)

CHILDREN'S DESSERTS

FRUIT SALAD (GF) £5.50

Mixed Fruits, Raspberry Sorbet
Mixed Berry Coulis

SELECTION OF ICE CREAM (V) (GF) £5.50

Muine Glas Ice Creams
Strawberries – Strawberry Coulis
(4, 7)

CHOCOLATE BROWNIE (V) £5.50

Vanilla Ice Cream
(2, 4, 7, 10, 11)

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