



ALL DAY MENU

SNACKS

House Baked Bread Selection V	£9.95	Dukkah Spiced Nuts V 🌿	£6.95
<i>Local Butter, Rapeseed Oil, Hummus</i>			
Nocellara Green Olives V 🌿	£6.95	Blacken Cajun Pork Scratchings 🌿	£8.95
		<i>Armagh Apple Sauce</i>	

STARTERS

Today's Soup V 🌿	£8.25	Chicken Liver Parfait 🌿	£11.25
<i>Wheaten, Butter</i>		<i>Black Truffle Butter, Stonefruit Puree, Toasted Brioche</i>	
Salt & Chilli Chicken 🌿	£11.25	BBQ Lamb Kofta 🌿	£11.25
<i>Napa Slaw, Toasted Sesame, Katsu Mayo</i>		<i>Flatbread, Raita, Coriander and Mint Salad, Spiced Peanuts</i>	
Classic Prawn Cocktail 🌿	£11.50	Feta & Sundried Tomato Arancini V	£11.25
<i>Bloody Mary Sauce, Lemon, Cucumber, Wheaten</i>		<i>Salsa Rojo, Rocket Leaf, Aged Parmesan</i>	

SEAGOE CLASSICS

Southern Fried Chicken Strips 🌿	£22.50	Lightly Battered Strangford Haddock	£22.95
<i>Baby Leaf Salad, Sweet Chilli & Garlic Mayo Dips, Triple Cooked Chips</i>		<i>Mushy Peas, Triple Cooked Chips, Tartare sauce</i>	
8oz Flax-fed Burger 🌿	£22.95	Salt & Chilli Chicken 🌿	£22.50
<i>Cured Streaky Bacon, Local Cheddar, Relish, Triple Pepper Mayo, Shredded Iceberg, Brioche Bap, Onion Rings, Triple Cooked Chips</i>		<i>Napa Slaw, Toasted Sesame, Katsu Mayo, Skinny Fries</i>	

MAINS

Rockvale Chicken Supreme 🌿	£25.95	Sugar Pit Pork Chop 🌿	£23.95
<i>Grilled Asparagus, Pancetta, Peas, Crispy Potato Hash, Roast Chicken Cream Sauce</i>		<i>Pineapple Salsa, Apple and Fennel Slaw, Koffman Fries</i>	
Fermanagh Lamb Rump (Served Pink)	£27.95	12 Hour Slow Braised Beef Cheek 🌿	£24.95
<i>Carrot Puree, Shepherds Pie, Tenderstem, Lamb Sauce</i>		<i>Fennel Roasted Carrots, Champ, Gremolata, Beef Jus</i>	
Seabass Fillet 🌿	£25.95	Spaghetti Carbonara	£22.95
<i>Garlic Portavogie Prawns, Comber Potatoes, Local Greens, Tarragon Butter Emulsion</i>		<i>Smoked Pancetta, Scallions, Fresh Herbs, Spaghetti, Garlic Cream, Aged Parmesan</i>	

FROM THE MIBRASA

Rump Steak 8oz 🌿	£22.95	<i>The benchmark in live fire cooking. Awaken your taste buds to flavours you can't get any other way; depth, smoke, char and caramelisation. All our flex fed steaks are seasoned with Maldon Sea Salt and Ground Black pepper. Served with Triple Cooked Chips, Roast Plum Tomato, Grilled flat Mushroom, Onion Rings, Watercress, Peppercorn Cream</i>
Sirloin Steak 10oz 🌿	£38.00	
Ribeye 10oz 🌿	£38.00	
Fillet Steak 8oz 🌿	£43.00	
Sharing Chateaubriand 16oz Served Pink 🌿	£82.95	

SIDES £5.95

- Fresh Cut Chips
 - Skinny Fries
 - Parmesan & Truffle Fries
 - Garlic Chips
 - Onion Rings
 - Coleslaw
- House Salad
 - Champ
 - Mash
 - Safron Rice
 - Seasonal Roast Vegetables
 - Truffle Mash

SAUCES £4.00

- Bushmills Peppercorn Cream Sauce
- Rich Red Wine & Thyme Jus
- Green Curry Sauce

DIPS £2.00

- BBQ Sauce
- Chilli Mayo
- Garlic Mayo
- Sweet Chilli

DESSERTS £8.95

Apple & Blackberry Frangipane Tart V	Irish Cream Tiramisu V 🌿
<i>Crème anglaise</i>	<i>Espresso, Mascarpone, Irish Cream</i>
Sticky Toffee Pudding V	Lemon & Raspberry Cheesecake 🌿
<i>Honeycomb Ice Cream</i>	<i>Lemon Cheesecake, Raspberry Gel, Fresh Berries, Whipped Cream</i>
Chocolate Brownie V	Selection of Irish Farmhouse Cheeses V 🌿
<i>Milk Ice Cream, Pistachio Brittle</i>	<i>(Supplement of £3)</i>
Lemon Posset V	<i>Cashel Blue, Durrus, Milleens, Artisan Crackers, Red Onion Chutney, Grapes, Celery</i>
<i>Shortbread</i>	

V = Vegetarian 🌿 = Dish can be adapted for no added gluten. Please inform server before ordering.

Allergens: Please advise your server of any food allergies at the time of ordering.
All food is freshly prepared in our Hotel Kitchen. This is not an allergen free environment.
For “No Added” options, please speak to your server.