SUNDAY MENU

SNACKS

House Baked Bread Selection V — £9.95
Local Butter, Rapeseed Oil, Hummus

Nocellara Green Olives V — £6.95

Dukkah Spiced Nuts V — £6.95

Blacken Cajun Pork Scratchings — £8.95
Armagh Apple Sauce

STARTERS

Today's Soup V — £8.25
Wheaten, Butter

Salt & Chilli Chicken — £11.25
Napa Slaw, Toasted Sesame, Katsu Mayo

Classic Prawn Cocktail — £11.50
Bloody Mary Sauce, Lemon, Cucumber, Wheaten

Chicken Liver Parfait — £11.25
Black Truffle Butter, Stonefruit Puree, Toasted Brioche

BBQ Lamb Kofta — £11.25
Flatbread, Raita, Coriander and Mint Salad, Spiced Peanuts

Feta & Sundried Tomato Arancini V — £11.25
Salsa Rojo, Rocket Leaf, Aged Parmesan

SUNDAY ROASTS

Roasted Sirloin of Beef, Served Pink or Well Done — £25.50

Traditional Turkey & Honey Glazed Ham — £25.50

Sugar Pit Pork Chop — £23.95

Rockvale Chicken Supreme — £25.95

Vegan Nut Roast Wellington V — £21.95

Seabass Fillet — £25.95

All Served with Traditional Garnishes

SEAGOE CLASSICS

Southern Fried Chicken Strips — £22.50
Baby Leaf Salad, Sweet Chilli & Garlic Mayo Dips, Triple Cooked Chips

8oz Flax-fed Burger — £22.95
Cured Streaky Bacon, Local Cheddar, Relish, Triple Pepper Mayo, Shredded Iceberg, Brioche Bap, Onion Rings, Triple Cooked Chips

Lightly Battered Strangford Haddock — £22.95
Mushy Peas, Triple Cooked Chips, Tartare sauce

Salt & Chilli Chicken — £22.50
Napa Slaw, Toasted Sesame, Katsu Mayo, Skinny Fries

FROM THE MIBRASA

Rump Steak 8oz — £22.95
Sirloin Steak 10oz — £38.00
Ribeye 10oz — £38.00
Fillet Steak 8oz — £43.00
Sharing Chateaubriand 16oz *Served Pink* — £82.95

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

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
Crème Anglaise

Sticky Toffee Pudding V
Honeycomb Ice Cream

Chocolate Brownie V
Milk Ice Cream, Pistachio Brittle

Lemon Posset V
Shortbread

Irish Cream Tiramisu V
Espresso, Mascarpone, Irish Cream

Lemon & Raspberry Cheesecake
Lemon Cheesecake, Raspberry Gel, Fresh Berries, Whipped Cream

Selection of Irish Farmhouse Cheeses V
(Supplement of £3)
Cashel Blue, Durrus, Milleens, Artisan Crackers, Red Onion Chutney, Grapes, Celery

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.

SEAGOE HOTEL ★★★★

food heartland .com

Our food. So good. Taste of Ulster

SEAGOE
HOTEL