

Menu

Serving Monday to Saturday 11am - 5pm

If you have any dietary requests please ask a member of the team



SOUP & SOURDOUGH

Homemade soup served with artisan toasted sourdough

ROASTED RED PEPPER & GARLIC HUMMUS

Roasted red pepper hummus served with warmed artisan sourdough

VEGETABLE SPRING ROLLS

Crispy and golden vegetable spring rolls served with a tangy chilli dipping sauce

CRISPY CHICKEN WINGS

Choice of BBQ, Buffalo Siracha, Salt & Chilli, Korean BBQ or Sweet Chilli Sauce, with Red Cabbage Slaw and Mixed Salad,

7.5

SMASHED AVOCADO

Mourne free-range poached eggs, smashed avocado, Artisan sourdough, sumac, spring onion

8

With: Feta & sun-dried tomatoes

9.5

8

With: Lisdergan's maple cured bacon

11

With: Keenan Seafood smoked salmon

12

9

EGGS BENNY

Perfectly poached Mourne eggs atop savory Lisdergan bacon and a toasted English muffin, draped in rich, creamy hollandaise sauce.

14

12

CINNAMON FRENCH TOAST

Pan cooked 'made to order' French Toast with Fresh Berries & Maple Syrup or Nutella with a Cinnamon Coating

15

MAPLE BACON PANCAKES

Fluffy 'made to order' pancakes with Lisdergans maple cured bacon, black pudding crumble, maple syrup with a Mourne free-range runny fried egg

13

BRUNCH BAP

Lisdergan famous jumbo sausage with crumbled black pudding, crispy bacon topped with a Mourne free-range runny fried egg & Ballymaloe relish in a toasted brioche bap

10.5

MUSHROOMS ON SOURDOUGH

Sauteed garlic & thyme mushrooms, creamy roast garlic hummus, wild rocket, Mourne free-range poached eggs, chilli & garlic oil & mixed seeds

10.5

CHOWDER & GUINNESS WHEATEN

Creamy chowder with tender seafood and vegetables, paired perfectly with a slice of our rich Guinness wheaten bread.

11

LISDERGAN STEAK SANDWICH

Lisdergan steak topped with crispy onions and a rich peppered sauce, all nestled in a toasted ciabatta roll.
Cooked Pink or Well Done

15.5

FISH & CHIPS

Keenan's crispy battered cod, served with chunky chips and a side of mushy peas

16.5

BUTTERMILK CHICKEN STACK

Haslem Kitchens crispy buttermilk chicken strips served on a bed of creamy mash, topped with peppered sauce and crispy onions

15.5

HASLEM KITCHEN SUMMER BBQ BURGER & FRENCH FRIES

Chargrilled Beef burger, melted cheddar, topped with Lisdergan bacon, homemade BBQ sauce and a crispy Onion Ring. Served with french fries.

16.5

SRIRACHA CHICKEN CLUB & GARLIC CUBES

Grilled Chicken Fillet, with sweet sriracha mayo, tangy pineapple salsa, mixed leaf served on a toasted ciabatta roll

14.5

HASLEM GRILLED GARLIC CHICKEN BLT

Grilled garlic coated chicken, Lisdergan crispy bacon, iceberg lettuce, sliced tomato and a creamy mayo. Served on Artisan Sourdough or Granary Bread

12

KOREAN BBQ BUTTERMILK CHICKEN & FRIES

Crispy buttermilk chicken tenders, marinated in a flavorful Korean BBQ sauce. Served with golden french fries

14.5

GRILLED TRIPLE CHEESE SOURDOUGH

Melted Red Leicester, mature cheddar cheese, mozzarella, sliced red onion & pesto in Artisan sourdough with a side of Ballymaloe relish

12

Add: Smoked Chorizo | Grilled Chicken | Pulled Pork | Soup

4

BBQ PULLED PORK BURRITO

Pinkerton's of Armagh pulled pork shoulder, coriander & lime infused rice, pico de galo, guacamole, shredded iceberg lettuce, pickled red onion, jalapenos, charred pineapple salsa, seasoned corn tortillas & jalapeno crema

12

SALTED CHILLI CHICKEN LOADED FRENCH FRIES

Crispy fries topped with tender pieces of salted chilli chicken, drizzled with a spicy sauce and garnished with fresh herbs.

14

PRAWN & CHORIZO TAGLIATELLE

succulent prawns and spicy chorizo, tossed with al dente tagliatelle in a creamy tomato sauce. Garnished with fresh herbs and a sprinkle of Parmesan

16

To Share

MIXED OLIVES / PADRON PEPPERS / SPICY NUTS	10
CHARCUTERIE BOARD	15.5
SELECTION OF WARM BENCHMARK BREADS, TAPENADE AND OILS	10
LOCAL CHEESE BOARD	17

Sides & Dips

SIDES

French Fries 5
Chunky Chips 5
Sweet Chilli Fries 5.5
Mash 5
Seasonal Veg 5

DIPS 1.5

Sweet Chilli
Garlic
Curry
BBQ Sauce
Buffalo

By sourcing local produce for our dishes, we aim to be more responsible for our ecological footprint & for making strides by following a sustainable practice! You can see on our menu we have underscored the local suppliers we support.

Please speak to us if you have any allergen concerns / 10% discretionary service charge for 6 or more