

B I S T R O

M E N U

DISTRICT 45
RESTAURANT

STARTERS

D45 Salt & Chilli Chicken £7.50

Strips of chicken breast coated in a flour mix of garlic and chilli, deep fried until golden. Tossed alongside spiced peppers, onions, sweet chilli & mayo

Sticky Chicken Wings £7.50

Crispy fried chicken wings tossed in a Korean BBQ inspired sauce and served with a lightly pickled asian slaw

D45 Sharing Platter for 2 £15

A selection of starters so you can have a little taste of our most popular dishes. Salt & chilli chicken, duck samosa, spicy chicken wings and cheesy garlic bread with a selection of dipping sauces. Dipping sauces: sweet chilli, hoi sin and chilli chutney

Two Cheese Garlic Bread (V) £5.50

French baguette smothered with homemade garlic butter and topped with a blend of mozzarella and cheddar cheese then toasted until golden brown and served with a spiced mayo dip

MAIN DISHES

D45 Peppered Chicken £16

Succulent chicken breast dusted with a flavourful seasoning. Served on creamed potatoes & scallions with a peppercorn sauce and homemade tobacco onions

Lemon & Garlic Chicken £16

Butterflied chicken fillet marinated in garlic, herbs, olive oil and fresh lemon juice then oven roasted and served on herb and olive oil crushed potatoes and a beautiful citrus butter

Lime & Chilli Chicken £16

Pan fried supreme of chicken marinated in a mix of chilli, garlic and lime. Slowly roasted, served on basmati rice and finished of with a delicious smoked chilli butter

Seared Chicken £16

Chicken fillet seared and roasted served with beautiful creamy dauphinoise potatoes, sweet carrot puree and our rich signature district 45 gravy

MCATAMNEY'S BEEF

Slow Braised beef £18

Slow 18hr braised and glazed daube of beef served with dauphinois potatoes, carrot puree beautiful buttered cabbage and bacon and a rich bourguignon sauce

10oz Sirloin Steak £24

Served with Rocket & Parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

12oz Rump Steak £22

Served with rocket & parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

VEGETARIAN

Moroccan Vegetable Tagine (V) £14

Pumpkin, aubergine, pepper, onion, tomato and chickpea with a selection of fragrant Moroccan spices slow cooked until rich and deep in flavour. Served with vegetable couscous and crème fraiche

Pea & Spinach Gnocchi (V) £14

Hand made pillowy gnocchi pan fried till golden tossed with fresh garden peas, spinach and a beautiful garlic herb cream, all topped with vegetarian parmesan cheese

For our allergen menu please ask your waiter or waitress

Homemade Haddock Fishcakes £7.50

Smoked haddock fishcake, sweetcorn puree, homemade tarter sauce and lemon

Halloumi Skewers £7.50

Honey & chilli glazed halloumi skewers oven baked until golden and sticky served with a rocket & red onion salad

Chef's Soup of the Day £5.50

Homemade soup served with crusty bread

BBQ Pulled Pork Tacos £7.50

Fresh flour tortillas generously stuffed with slow roasted pulled pork in a smoky BBQ sauce and a creamy red cabbage coleslaw

Duck Samosa £7.50

Handmade samosa pastry stuffed full of shredded duck confit, spices, noodles & asian veg, deep fried until golden and served with a cucumber & carrot ribbon salad and a hoi sin dip

D45 Signature Pork Belly £16.50

Pressed pork belly, slow roasted and served with buttery cabbage and bacon, parsnip puree, wholegrain mustard mash and an apple cider and golden raisin jus

Pan Seared Hake £17.50

Beautiful fresh hake a creamy parsnip puree, seared broccoli spears, smoked haddock bon bon and a Thai inspired coconut & curry sauce

Smoked Cod £17.50

Cod fillet, lightly smoked so its flavour takes center stage served with a mix of savoy cabbage & bacon finished off with a light seafood cream sauce and rich buttered mash

D45 8oz Beef Burger £12

Mozzarella cheese melted on top of our 8oz burger, sitting on bacon, lettuce & tomato topped with a hand battered beer onion ring and a good dollop of Ballymaloe country relish

Peppered Burger £12

McAtamney hand pressed 8oz juicy beef burger topped with crispy tobacco onions and a serving of creamy peppered sauce

SIDES £4

- Chips
- Skinny Fries
- Garlic & Parmesan Skinny Fries
- Loaded Fries
- Champ
- Buttered Mash
- Onion Rings
- Wilted Greens

Skinny fries, sweet potato fries tossed in garlic butter with parmesan cheese, crispy bacon bits and garlic mayo

- Lime & Chilli Skinny
- Carrot & Parsnip Mash
- Rocket & Parmesan Salad
- Sweet Potato Fries

EXTRA SAUCES £1.50

- Peppered Sauce
- D45 Gravy
- Bourguignon Sauce
- Thai Curry Sauce

SET MENU

STARTER
MAIN & SIDE

£25

AVAILABLE WED & THURS
FOR ONLY £22

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Chef's Soup of the Day

Homemade soup served with crusty bread

BBQ Pulled Pork Tacos

Fresh flour tortillas generously stuffed with slow roasted pulled pork in a smoky BBQ sauce and a creamy red cabbage coleslaw

Halloumi Skewers

Honey & chilli glazed halloumi skewers oven baked until golden and sticky served with a rocket & red onion salad

MAIN DISHES

D45 Peppered Chicken

Succulent chicken breast dusted with a flavourful seasoning. Served on creamed potatoes & scallions with a peppercorn sauce and homemade tobacco onions

Lime & Chilli Chicken

Pan fried supreme of chicken marinated in a mix of chilli, garlic and lime. Slowly roasted, served on basmati rice and finished off with a delicious smoked chilli butter

Pork Belly

Pressed pork belly, slow roasted served with buttery cabbage & bacon, parsnip puree, wholegrain mustard mash and an apple cider & golden raisin jus

12oz Rump Steak (£4 Supplement)

Served with rocket & parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

Smoked Cod

Cod fillet, lightly smoked so its flavour takes center stage served with a mix of savoy cabbage & bacon finished off with a light seafood cream sauce and rich buttered mash

Moroccan Vegetable Tagine

Pumpkin, aubergine, pepper, onion, tomato and chickpea with a selection of fragrant Moroccan spices slow cooked until rich and deep in flavour. Served with vegetable couscous and crème fraiche

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FREE WIFI

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Password: District45