

The Brewer's House Lunch Menu

Starters / something light.....	Mains....
<p>Soup of the day – sometimes smooth, sometimes rustic but always homemade, served with homemade honey & stout wheaten bread 4</p>	<p>Sweet potato, kale, butter beans, peppers & chilli in a provencal sauce with lemon and parsley(v) 9.5</p>
<p>The Brewer's House award winning seafood chowder with homemade honey & stout wheaten bread 6</p>	<p>Tender strips of Cloughbane beef strips stir-fried with fresh vegetables in a homemade sauce with egg noodles <i>(Chicken Option also available)</i> 9</p>
<p>Salt and chilli squid, sautéed vegetables, wasabi mayo, sweet chilli sauce 6.5</p>	<p>Cloughbane beef sausages, bubble & squeak, caramelised onion gravy 9</p>
<p>Chicken caesar salad, croutons, smoked bacon lardons, baby gem leaves, fresh parmesan shavings 5.5/large 8.5</p>	<p>Bookmaker steak sandwich, sautéed mushrooms and onions with triple cooked chips, side salad & pepper sauce 10.5</p>
<p>Salt & chilli chicken served with napa slaw & sweet chilli mayo 5.5/9.5</p>	<p>Chargrilled beef burger, homemade tomato chutney, triple cooked chips, Dijon mayonnaise <i>(toppings: blue cheese, bacon or cheddar, 50p each)</i> Allow 15 mins cooking time pls 10.5</p>
<p>Goats cheese tart, chorizo, baby spinach, dressed leaves, balsamic 7</p>	<p>8oz. Fillet Steak, served with onion rings & pepper sauce <i>(allow 20-25mins for well done)</i> 22.5</p>
<p>Sesame crusted Thai fishcakes, light salad, tomato, red chilli & lime salsa & fresh coriander 6/ large 9.5</p>	<p>Penne Pasta with chicken and mushrooms tossed in a tomato sauce 9</p>
<p>Salad of beetroot, orange, caramelised walnuts, frisee, buttermilk dressing 6</p>	<p>Chicken fillet sandwich served on toasted bruschetta, light salad, triple cooked chips, garlic mayonnaise and mushroom sauce 10</p>
<p>Risotto of buttered leeks, aged parmesan and smoked egg yolk (v) 6</p>	<p>Thai chicken curry with chilli, spring vegetables, cumin & coconut milk with basmati rice & coriander 10</p>
<p>Creamy Mushroom Tartlet with herb crumb 6</p>	<p>Marinated Breast of chicken in secret spices, sweet potato puree, crispy broccoli, pak choi, korma cream, beetroot crisps 17</p>
<p>Strangford rope mussels marinières, white wine, garlic, cream and parsley 6.5/ large 9</p>	<p>Beer battered fish, triple cooked chips & mushy peas 10</p>
<p>Dessert 6</p>	<p>Grilled fillet of seabass, tagliatelle with chili, garlic & white crab meat, mascarpone, chili infused Brighter Gold rapeseed oil, fresh coriander 16.5</p>
<p>Gluten-free Chocolate Brownie, salted caramel ice-cream, candied peanuts, warm chocolate fudge sauce</p>	<p>Baked fillet of silver hake, squid ink tagliatelle, mussels, cherry tomatoes, garlic, chilli, spinach 16.5</p>
<p>Poached 1/2 Pear in Saffron & Rosé wine, almond crumb, salted caramel sauce, pistachio ice-cream</p>	<p>NEED MORE SIDES... 3.5 Triple Cooked Chips Seasonal Vegetables Mixed Leaf Salad Garlic Bread Sauté Garlic Potatoes</p>
<p>Raspberry & mango layered mousse, vanilla flavours, white chocolate raspberries & lime zest</p>	
<p>Selection of Ice-cream (£3)</p>	
<p><i>Selection of Teas, Coffees & Liqueur coffees also available</i></p>	

We have a great drinks menu too – just as important as the food!