

The Brewer's House Lunch Menu

Starters / something light.....	Mains....
<p style="text-align: center;">Soup of the day served with homemade honey & stout wheaten bread 4</p> <p>Thai style Hot and Sour fish broth, lemongrass and ginger 6</p> <p>Chicken caesar salad, croutons, smoked bacon lardons, baby gem leaves, fresh parmesan shavings 5.5/large 8.5</p> <p>Salt & chilli chicken served with napa slaw & sweet chilli mayo 6/9.5</p> <p>Goats cheese tart, chorizo, baby spinach, dressed leaves, balsamic 7</p> <p>Kilkeel crab cake, Bloody Mary mayo, celery 6.5</p> <p>Risotto of Goats cheese, sauvignon blanc, chive and hazelnut oil (v) 6.5</p> <p>Cheddar & leek tartlet, watercress salad 6</p> <p>Portavogie mussels tagliatelle, garlic butter, parsley, pancetta 7.5</p> <p>Crispy monkfish taco, cucumber raita, tomato and jalapeno salsa 7.5</p>	<p>A healthy bowl of butternut Squash, kale, butter beans & chilli tossed with pumpkin seeds and a light green curry sauce, black rice & fresh coriander (v) 9.5</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>Beef ragu, rigatoni pasta, garlic bread 9</p> <p>Warming Winter pie of the day (ask server for details) 10</p> <p>Bookmaker steak sandwich, sautéed mushrooms and onions with triple cooked chips, side salad & pepper sauce 10.5</p> <p>Chargrilled beef burger, homemade tomato chutney, triple cooked chips, Dijon mayonnaise (toppings: blue cheese, bacon or cheddar, 50p each) Allow 15 mins cooking time pls 10.5</p> <p>8oz. Fillet Steak, served with onion rings & pepper sauce (<i>allow 20-25mins for well done</i>) 22.5</p> <p>Chicken fillet sandwich served on toasted bruschetta, light salad, triple cooked chips, garlic mayonnaise and mushroom sauce 10</p> <p>Chicken curry with chilli, spring vegetables, cumin & coconut milk with basmati rice & coriander 10</p> <p>Wild garlic Chicken Kiev, Seared baby gem lettuce, pea puree, skinny fries 17</p> <p>Beer battered fish, triple cooked chips & mushy peas 10</p> <p>Pan fried Fillet of seabass, new season potatoes, fennel, blood orange, chervil, arbequina olive oil 16.5</p> <p>NEED MORE SIDES... 3.5 Triple Cooked Chips Skinny fries Seasonal Vegetables Mixed Leaf Salad Garlic Bread Sauté Garlic Potatoes</p>
<p style="text-align: center;">Dessert 6</p> <p>Gluten-free Chocolate Brownie, salted caramel ice-cream, candied peanuts, warm chocolate fudge sauce</p> <p>Poached Pear, caramel sauce, vanilla ice-cream</p> <p>Signature dessert, blueberry & passion fruit mousse, white chocolate, pistachio, meringue</p> <p>Selection of Artisan Ice-cream (£4.5)</p> <p>Selection of Teas, Coffees & Liqueur coffees <i>also available</i></p>	

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