





Evening Menu

BAR SNACKS

Gordal Olives	£6
Honey Roast Salted Cashews	£5
Crispy Fried Squid with Wasabi Mayonnaise	£10
Grilled Padron Peppers & Arbequina Olive Oil	£7
SALADS	
Lough Bar Caesar Salad Thyme roast chicken, crispy bacon, aged parmesan & sourdough croutons	£18
Crispy Halloumi Salad Rocket, watermelon, pickled radish, salted cashews, toasted sesame seeds, ginger & lemon grass dressing	£19
MAINS	
Open Chargrilled Steak Sandwich Jalapeño relish, rocket, smoked Allenwood cheddar, fries & sourdough bread	£26
Buttermilk Fried Spiced Chicken Burger Southern fried chicken, avocado, slaw, sriracha mayonnaise & fries	£24
Croque Monsieur Grants ham, Dubliner cheddar, bechamel sauce, rocket salad & fries	£18

All our food is prepared in a kitchen where nuts, gluten, and other known allergens maybe present. Please note we take caution to prevent cross-contamination. If you have a food allergy, we advise you to speak to a member of staff before placing an order.'

Vegetarian Club Grilled vegetables, smoked tomato pesto, smoked Allenwood cheddar & fries	£16
Pan Fried Salmon Fillet Herb crushed Comber potato, charred broccoli, brown shrimp & caper butter	£26
Gnocchi Sorrentina Gratin Potato gnocchi, roast tomato & red pepper ragu, basil pesto, mozzarella, roast garlic & thyme crumb	£19
Selection of Irish Cheese Smoked chilli jelly, grapes & sourdough crackers	£15
Charcuterie Plate Grilled sourdough, Coppa, bresaola, fennel salami, gordal olives, aged cheddar & pickles	£25
SIDES	
Triple Cooked Chips Skinny Fries Truffle & Parmesan Fries Mixed Leaf Salad, Honey Mustard Dressing & Pickled Shallot	£6 £6 £8 £5
DESSERTS	
Scone Choose from Plain, Fruit or White Chocolate and Blueberry Served with whipped Irish butter, clotted cream & preserves	£7
Classic Crème Brûlée Berry compote & shortbread	£10
Lemon Meringue Tartlet Erin Grove lemon curd & raspberry gel	£10
Armagh Bramley Apple Crumble Bourbon vanilla ice cream	£10