

STARTERS

Benedicts' Salt 'n' Chilli Chicken ✕ 6.25 Chicken strips in chilli and garlic spices, with basil oil, grilled naan, Asian salad and sweet chilli and sesame dressing	Irish Seafood Chowder 7.00 Selection of locally sourced seafood in a white wine reduced cream sauce, with Yardsman Stout wheaten bread	Strangford Lough Mussels 7.50 Mussels steamed in white wine with herb and garlic sauce, served with toasted garlic Irish soda bread
Hot and Spicy Wings 6.25 Perfectly fried wings in a hot buffalo sauce with blue cheese dip and celery stick	Stuffed Mushrooms ✕ 5.75 Breaded button mushrooms stuffed with garlic and mozzarella, on a mixed leaf salad with garlic mayonnaise	Fish Cakes 6.75 Selection of locally sourced seafood coated in breadcrumbs with chilli and lime aioli
Two Cheese Garlic Bread ✕ 4.25 Oven baked baguette with garlic and herb butter, topped with melted mozzarella and cheddar cheese	Crispy Chicken Caesar Salad ✕ 6.00 Breaded chicken fillet tossed in a Caesar dressing with maple cured bacon, homemade croutons and parmesan shavings	Honey Feta Fritters 6.25 Feta cubes coated in breadcrumbs, on a bed of Greek salad with honey dipping sauce
		Soup of The Day ✕ 4.25 With an oven baked petit pan, chives and croutons

CHICKEN

Benedicts' Pepper Chicken Ⓞ ✕ 13.00 Chicken breast served on a bed of champ, with tobacco onions and a brandy peppercorn sauce	Benedicts' Salt 'n' Chilli Chicken Ⓞ ✕ 13.50 Chicken strips in garlic and chilli spices with basil oil, grilled naan, Asian salad and sweet chilli and sesame dressing
Chorizo Chicken ✕ 13.50 Butterflied chicken breast marinated in smoked paprika and cayenne, served with sliced chorizo on a bed of crushed Comber potatoes and creamy chorizo sauce	Chicken Goujons Ⓞ 11.25 Breaded chicken breast goujons, Cajun mayo, organic leaf salad, mixed peppers, sun blushed tomatoes and duo of dips
Chicken Fajitas Ⓞ 13.50 Chicken breast strips, mixed peppers, onions, baby corn and coriander in fajita spice on a sizzling platter with tortilla wraps, sour cream, cheese and salsa	Chicken Burger 12.50 Southern fried chicken breast, maple smoked bacon, mozzarella cheese, tomato, red onion jam and tobacco onions in a brioche bap with beer battered onion rings and a choice of sauce
Chicken Linguine 13.00 Creamy chicken pasta with sun blushed tomatoes, lemon and black pepper sauce, topped with gremolata and served with garlic bread	Spicy Chicken Penne Pasta Ⓞ 12.50 Spicy marinated chicken tossed with peppers, red onion and penne pasta, in a spiced creamy sauce

SIDES 3.25

Chunky Chips	Sautéed Garlic Mushrooms
Garlic Sautéed Potatoes	Beer Battered Onion Rings
Sweet Chilli Potatoes	Rocket and Parmesan Salad
Champ	Sweet Potato Fries
Creamy Mash	Greek Salad
Tobacco Onions	Caesar Salad
Vegetables	

STEAKS

10oz Rump (chef recommends Medium) 16.50	10oz Sirloin (chef recommends Medium-Rare) 19.50 4.00 supplement on set menu ✕
8oz Fillet (chef recommends Medium-Rare) 24.00 Served with aged balsamic half roast tomato, Portobello mushroom, beer battered onion ring and with a side and choice of sauce: - Brandy Peppercorn Sauce - Rosemary Jus - Garlic Butter - Chorizo	* Add prawns in garlic butter 4.50

MEATS

Peppered Pork Fillet Ⓞ 14.00 Pork fillet in a pepper coating served on a bed of spring onion mash, with tobacco onions and a brandy peppercorn sauce	Benedicts' Signature 8oz Burger Ⓞ ✕ 12.50 Homemade beef burger, maple smoked bacon, mozzarella, tomato, crispy onions, mixed leaf salad and red onion jam in a brioche bap with beer battered onion rings and a choice of sauce
Daube of Beef 18.00 18-hour slow cooked daube of beef with dauphinoise potato, buttered greens and rich beef jus	Lamb Shank 16.00 Slow cooked Mourne Lamb shank with minted potatoes, pan fried savoy cabbage, maple cured bacon and redcurrant jus

FISH

Smoked Cod Ⓞ ✕ 13.50 Smoked Portavogie cod on a bed of champ with crispy leeks and a bacon and leek sauce	Pan Seared Hake 14.00 Pan seared hake on a bed of chorizo crushed potatoes, crispy chorizo, buttered spinach and a white wine cream
Red Ale Battered Fish 13.50 Red Ale battered cod with mushy peas, homemade tartare sauce and chunky chips	Thai Green Monkfish Curry 17.50 Or Chicken Ⓞ 12.50 Thai spiced monkfish & king prawns or chicken, on a bed of wok fried vegetables and jasmine rice topped with crispy rice noodles

VEGETARIAN

Vegetarian Fajitas ✕ 12.00 Mixed peppers, onions, baby corn and coriander in fajita spice on a sizzling platter with tortilla wraps, sour cream, cheddar cheese and salsa	Vegan Burger 11.50 Spiced sweet potato pattie with mixed leaf salad and salsa in a floury bap, served with tomato and basil dipping sauce
Mushroom Risotto Ⓞ 12.50 Wild mushroom risotto with wilted spinach, creme fraiche and Gran Levante cheese	

DESSERTS

Salted Caramel Brownie ✕ 5.00 With chocolate sauce, butterscotch sauce and Oreo ice cream	Sticky Toffee Pudding 5.00 Steamed pudding with brandy and toffee sauce and vanilla ice cream	Chocolate & Honeycomb Cheesecake ✕ 5.00 On a biscuit base with chocolate sauce and Malteser ice cream	Eton Mess ✕ 5.00 With crushed meringues, fresh whipped cream, strawberries and strawberry drizzle
			Cheeseboard 7.50 Selection of fine Irish and French cheeses with homemade apple chutney, red onion jam and honey, with a selection of grapes and crackers

Please ask your server for our selection of teas, coffees and liqueur coffees.