

STARTERS

Soup Of The Day 4.5

With crusty bread and proper butter

Chicken Caesar Salad 6

Baby gem leaves tossed in our homemade Caesar dressing, grilled chicken, sourdough croutons and parmesan shavings

Breaded Brie 6

Breaded brie with beetroot, walnut and balsamic salad

Mushrooms On Toast 7

Sautéed mushrooms finished with white wine cream, on grilled sourdough with rocket, parmesan and truffle oil

Garlic Prawns 9

Pan-fried garlic tiger prawns & chorizo, on toasted sourdough with dressed rocket, caramelised lemon, and Marie Rose sauce

Nachos 7.5

Tortilla chips topped with nacho cheese, chilli mince, soured cream and jalapeños

Mussels 8

Local caught mussels steamed in white wine, garlic and herbs, finished with cream sauce, served with garlic bread and grilled lemon

Benedicts' Wings 7

Deep fried crispy wings tossed in our own spicy sauce, with garlic dip and celery sticks

Cheesy Bacon Bread 6.5

On garlic soda bread, dressed leaves and garlic mayo

MAIN EVENT

CHICKEN FAVOURITES

Benedicts' Salt & Chilli Chicken 16

Our famous salt and chilli chicken, served on naan bread, drizzled with sweet chilli sauce, basil pesto and coriander, with a side of your choice

Chicken Caesar Burger 16

Grilled Chicken escalope, baby gem, parmesan, smoked bacon, Caesar dressing in a glazed bap served with skinny fries

Chicken Stack 16

Chicken escalope with champ, tobacco onions and peppered sauce

Chicken Goujons 15

Breaded and deep-fried chicken goujons, served with garlic mayo, sweet chilli and choice of side

Chinese Curry 15

Chunks of chicken marinated in spices and cooked in a Chinese curry sauce with peas and onions served with half rice and half chips and topped with a poppadom

Louisiana Chicken 15

Cajun dusted chicken breast, mash, chorizo sauce topped with tobacco onions

FROM THE GRILL

Beef Burger 16

6oz Northern Irish beef burger with smoked streaky bacon, cheddar cheese, crisp leaves, Benedicts' homemade secret burger sauce and skinny fries

Fillet Steak 29

8oz Irish bred fillet, cooked to your liking with tomato, mushroom and a beer battered onion ring, with a choice of side and sauce

Steak Frites 20

McAtamneys 8oz flat iron, pink or well done, served carved with skinny fries and peppered sauce

Sirloin Steak 26

10oz Irish bred sirloin, cooked to your liking with tomato, mushroom and a beer battered onion ring, with a choice of side and sauce

Bangers & Mash 14

Sausages of the day served with buttered mash, onion gravy and tobacco onions

Gammon Steak 18

Honey glazed gammon with caramelised onion mash, black pudding crumb, roast carrots and a white wine and mustard cream sauce

FROM THE SEA

Smoked Haddock 18

Keenan's herb crusted haddock with mash, and a bacon and leek cream

Fish 'n' Chips 16

Keenan's battered cod bites with chunky chips, mushy peas, tartar sauce and grilled lemon

Chowder 16.5

Mussels, prawns, salmon, smoked haddock poached in a white wine cream and herb sauce with potatoes, peas, carrots served with wheaten bread

CLASSICS

Braised Beef 20

24 hour slow cooked braised beef shin, caramelised onion purée, creamy bone marrow, homemade Yorkshire pudding, asparagus and cooking juices gravy

Chorizo Tagliatelle 17

Tagliatelle pasta tossed in a creamy chorizo sauce topped with a pan-fried chicken fillet, fresh rocket, parmesan shavings and garlic bread

Steak & Guinness Pie 14

Slow cooked beef braised in Guinness with mushrooms in a rich gravy topped with puff pastry, served with choice of side

SIDES 3.50

Chunky Chips
Garlic Potatoes
Sweet Chilli Potatoes
Champ
Creamy Mash

Vegetables
Beer Battered Onion Rings
Tobacco Onions
Beetroot, Walnut & Rocket Salad
Caesar Salad

SAUCES 1.75

Garlic Butter
Peppered Sauce
Gravy

White Wine Sauce
Mustard Sauce
White Wine & Mushroom

A discretionary 10% service charge will be added to tables of 6 or more. All tips go directly to your server

ALLERGIES & INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen and in some cases, allergens may be unavoidably present due to shared equipment

VEGETARIAN STARTER

Soup of The Day 4.5

With crusty bread and proper butter

Mushrooms on Toast 7

Sautéed mushrooms finished with white wine cream, on grilled sourdough with rocket, parmesan and truffle oil

Breaded Brie 6

Breaded brie with beetroot, walnut and balsamic salad

Cheesy Garlic Bread 6.5

On garlic soda bread, dressed leaves and garlic mayo

VEGETARIAN MAINS

Vegan Burger 14

Homemade vegan patty, spicy tomato chutney, vegan cheese and baby gem leaves with skinny fries and vegan mayo dip

Caesar Salad Main 12

Baby gem leaves tossed in our homemade Caesar dressing, sourdough croutons and parmesan cheese

Warm Vegan Salad 12

Warm salad of sautéed potatoes, mushrooms, rocket, tomato and red onion, with raspberry vinaigrette

Mushroom Tagliatelle Pasta 14

Tagliatelle pasta tossed in garlic, herb and white wine cream, with Portobello mushrooms, fresh rocket and garlic bread

DESSERTS

Brownie 6.5

Chocolate brownie, chocolate sauce & vanilla ice cream

Death by Chocolate 6.5

Chocolate fudge cake, chocolate sauce & chocolate ice cream

Sticky Toffee 6.5

Sticky toffee pudding, toffee sauce & vanilla ice cream

Cheesecake 6.5

Cheesecake of the day, raspberry coulis & whipped cream

Meringue Tower 6.5

Seasonal berry meringue with whipped cream

Profiteroles 6.5

Profiteroles, filled with fresh cream, drizzled with chocolate sauce

Cheeseboard 9

Selection of Irish and French cheeses (5) with crackers, sliced apple, chutney and honey

HOT DRINKS

Espresso 2.5

Americano 2.4

Cappuccino 2.7

Latte 2.7

Flat White 2.7

Mocha 3

Breakfast Tea 1.9

Speciality Teas 2

Ask your server for more information on our range of Speciality and herbal teas