

STARTERS

Soup of The Day Served with organic wheaten Bread	£3.95
Freshly Baked Ciabatta Bread (V) With garlic butter or toasted cheese	£3.95
Prawn Cocktail Norwegian prawns with own marie rose sauce	£6.50
Lightly Breaded Brie (V) Set on a bed of seasonal leaves with raspberry coulis	£5.75
Cuan' Seafood Chowder Accompanied with organic wheaten bread	£5.50
Dressed Crab Set on a bed of seasonal leaves	£6.25
Strangford Lough Mussels In a shallot & white wine cream sauce served with Organic wheaten bread	£6.95
Brushetta of Goats Cheese (V) Served on a bed of wild rocket, red chard, grilled bacon and a poached egg	£6.95
Sauté Guns Island Crab Claws Pan-fried in garlic or sweet chilli sauce	£7.25

Important Note: If you have any food allergy or special dietary requirements let us know

(V) = Vegetarian Option

The Cuan offers 9 beautiful ensuite bedrooms.
A room tour is just a request away.
Tariff sheets available

