



Mains

12oz Mohawk Steak £21.95

Northern Irish steak at its best! This delicious bone-on steak is served with baked field mushroom, sauté onions, grilled tomato, chips and garlic OR peppered sauce

A Trio of Local Finnebrogue Sausages £11.25

Classic pork, Cumberland and pork and apple sausages, served on a bed of Cuan champ with a spring onion mash and finished with freshly sliced onion gravy

The Cuan's Homemade Lasagne £11.95

Made with beef from Killen's farm in Crossgar. Added to this, a blend of herbs, tomato, pasta, white sauce and topped with toasted Fivemiletown cheddar. Served with a salad garnish, coleslaw and chips

Bells of Crossgar Chicken Supreme £13.85

Pecan crusted breast of Crossgar chicken supreme stuffed with goat's cheese and spinach. Finished with a homemade basil pesto, served with Cuan champ and seasonal vegetables

Roast Rib Eye of Irish Beef £13.25

The Cuan's ever popular roast dinner with traditional champ, freshly steamed vegetables and a wonderful deep flavoured gravy, made over two days from the natural juices of the roasting process.

Finnebrogue Artisan Wagyu-Burger £11.95

Finnebrogue are currently developing their own herd, crossing a New Zealand wagyu bull with Aberdeen Angus cows. This 95% steak burger is topped with cheddar cheese, beef tomato, crisp lettuce and accompanied with a homemade sun-dried tomato, gherkin and chive mayo plus chips

The Story of Our Meats

We start with high quality meat in coolers at 75% humidity, the outer layer dries, forming a protective layer for natural enzymes to get to work. The enzymes work their magic and breakdown the proteins into amino acids, yielding a rich and savoury flavour. We let this process happen for anywhere between 28-35days. After the long wait the enzymes have broken down the muscle fibres and connective tissue we remove the outside to reveal a delicious and tender cut of meat.

Our Own Homemade Seafood Chowder (GF) £12.50

It is made the same way as the starter choice but a more generous portion! Topped with East Coast Seafood's award winning smoked salmon, served with our organic wheaten bread

Eastcoast Sea Trout and Smoked Mackerel £13.95

A duo of seatrout fillet and a lightly smoked mackerel fillet served with champ, green beans, juliennes of Pinkerton's bacon and flaked almonds, topped with a fresh herb crust

Oven Baked North Atlantic Cod (GF) £14.25

This delicious piece of fish is seared to seal in the flavour then finished on a lower heat. It is drizzled with a fresh basil pesto and served on a bed of courgette, French beans, asparagus, mangetout and semi sundried tomatoes. Accompanied with fluffy Cuan champ

The Cuan's Hand Peeled Deep Fried Scampi £17.95

Hand peeled, tossed in seasoned flour, egg wash, dried breadcrumbs, served with either fresh herb garden peas or crisp salad both with chips, homemade tartar sauce and a wedge of lemon

The Story of Our Fish

Marty Johnston of Eastcoast Seafood at Ballyhornan has been supplying fresh fish to The Cuan for over 28 years. His produce has won numerous awards, in particular his famous smoked products. Marty takes most of his fish in through Ardglass leaving a very short journey from the Shore to the Door!