



## Mains

### **Seared 10oz Killen's of Crossgar Sirloin £23.95**

*Accompanied with a parmesan stuffed tomato, grilled half shallots and baked mushroom. Served with a choice of pepper sauce or garlic butter plus chips*

### **The Cuan's Homemade Lasagne £11.95**

*Served with salad, coleslaw and chips. Consistently one of our most popular dishes*

### **Roast Rib Eye of Irish Beef £13.35**

*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*

### **Oven Roasted Pork Medallions £13.95**

*Served on a bed of champ and accompanied with a mild Dijon mustard and wild mushroom cream*

### **Lemon and Garlic Roasted Chicken Supreme £14.20**

*Tossed in Moroccan spices and served on sautéed courgettes, shallots and fine beans and finished with a lemon and thyme syrup*

### **Our Own Homemade Seafood Chowder £12.75**

*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*

### **Butter Roasted Smoked Haddock £14.95**

*Served on a bed of sautéed leeks and peas and finished with a wholegrain mustard cream.*

*Served with Cuan champ*

### **Mixed Seafood Linguine £14.25**

*A blend of salmon, smoked haddock, cod, mussels and prawns brought together in a rich fish velouté with onion, peas and parsley on a bed of linguine pasta. Finished with freshly grated parmesan*

### **Mixed Vegetable Tagine (V+) £11.95**

*A blend of courgettes, aubergines, red onion, red peppers and butternut squash cooked in mixed spices. Finished with chopped tomatoes, dates, apricots, garlic and chickpeas.*

*Served with cous cous*

### **Green Lentil Pie (V+) £10.95**

*A tasty combination of soft green lentils, carrots, garden peas, leeks, onions, chestnuts and celery brought together slowly in a homemade vegetable stock, topped with a sweet potato mash*



**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*

**Finnebrogue Artisan Wagyu-Burger £12.75**

*Finnebrogue have created their own herd, crossing a New Zealand wagyu bull with Aberdeen Angus cows, this gives us an exceptional flavoured meat reared less than 10 miles from The Cuan. This 95% steak burger is topped with cheddar cheese, beef tomato and crisp lettuce and accompanied with a homemade sun-dried tomato, gherkin and chive mayo plus chips*

<i>Chips or Champ</i>	<i>Portion of organic wheaten bread</i>
<i>Garlic Sauté Potatoes</i>	<i>Portion of homemade coleslaw</i>
<i>Sauté Onions or Mushrooms</i>	<i>Peppered sauce or garlic butter</i>
<i>Mixed Seasonal Salad</i>	<i>£1.95</i>
<i>£2.95</i>	

**Children's Menu**

*Fresh Ardglass Cod Fish Fingers, cut and breaded in-house*

*Pinkertons of Armagh Pork Sausages*

*Pure Crossgar Chicken Chunks*

*All the above dishes are served with champ or chips,*

*Fresh Buttered Pasta with crispy bacon*

*Followed by Mullan's homemade vanilla ice cream.*

*£6.95*