

The Cuan

Starters

Seafood Chowder, Our Signature Dish (GF) £6.95

A wonderful blend of local seafood, diced leeks, celery, carrots, onion, mixed peppers and maris piper potatoes finished with a small dash pernod and cream

Strangford Lough Mussels (GF) £6.95

These mussels are rope cultivated to preserve the seabed. They are lightly steamed with garlic, spring onions, cream, fresh parsley and lemon

Soup of the Day £4.95

With our own organic wheaten bread

French Style Tender Duck Leg Confit £7.25

Served with a light salad garnish complimented with a plum and star anise compote

Cheesy Garlic Bread with a Chilli Twist (V) £4.95

The Cuan's freshly made garlic butter with a chilli twist spread liberally on ciabatta bread

Classic Chicken Caesar Salad £6.75

A breast of Crossgar chicken marinated in smoked paprika, garlic, mixed herbs and olive oil, tossed in cos lettuce topped with Caesar dressing, butter croutons and grated fresh parmesan

Goat's Cheese, Twisted Bacon and Blood Orange Salad £6.25

Fivemiletown Boilie cheese pearls, crisp bacon along side a refreshingly alternative salad. A vegetarian option without the bacon (V)

Thai Style Fish Cake £6.20

A steamed medley of Eastcoast's fish is blended with chilli, lemongrass, ginger, shallots, bread crumbs, potatoes, whole eggs, salt and pepper. Served with a light curry dressing and salad garnish

We will have our famous crab claws at times throughout the incoming months however Marty Johnston can not guarantee their availability. When he has them so will you!

Peter and his team are happy to adapt many of our dishes and answer any questions relating to allergens.

Please note: while we endeavour to keep nuts to a confined area of the kitchen we can not guarantee trace nut free dishes.

Residents on our packages have a £17.50 food allowance per person

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