

New Years' Day Lunch Menu

THE
PORTHOLE

Vegetable Broth 1,2,14

Homemade Guinness bread

Soup of the Day *ask server for allergens*

House baked bread

Prawn Cocktail 2,3,4,7,9

Marie rose sauce , mixed leaf salad, Homemade Guinness Wheaten bread

Slow Roasted Irish Silverside 1,2,4,7,14

Roast gravy & Yorkshire pudding

Roast Sirloin of Beef (£2 Supplement)

1,2,4,7,9,14

Rich pan gravy & Yorkshire pudding

Roast Turkey and Ham 1,2,7,14

Sage & onion stuffing, red cabbage gel and gravy

Roast Leg of Lamb 1,2,4,7,14

Yorkshire pudding, roast gravy

Catch of the Day *ask server for allergens* (All of the above served with creamy mash, roast potatoes and a selection of vegetables)

SIDES 4.00

** gluten free*

Triple cooked chips* Seasonal vegetables

French fries Garlic fries*

Champ* Steamed Rice*

Chilli fries and lemon mayo Tobacco onions

Caesar salad House salad*

SAUCES (GF) 2.75

Peppercorn Cream / Mushroom and Bushmills

Cream / Gravy

Seafood Chowder 1,2,3,5,7,8,14

Shellfish, cod, salmon, smoked haddock in a potato cream broth served with homemade Guinness wheaten bread

Salt & Chilli Scampi 2,3,4,7

In breadcrumbs with stir fry veg garnish, garlic dip & your choice of side dish

Peppered Chicken 7

Crispy tobacco onions, homemade creamy pepper sauce & your choice of side dish

Thai Red Curry 5

Stir fried vegetables and your choice of side dish

Chicken, Vegetable or Seafood

Beer Battered Donegal Cod 4,5

Middleton battered, chilli & minted peas, charred lemon, house tartare and your choice of side dish

Main Course 18.95

Two Courses 21.95

Three Courses 24.95

Key to Allergens

1: Celery

2: Cereals containing gluten

3: Crustaceans

4: Eggs

5: Fish

6: Lupin

7: Milk

8: Mollusc

9: Mustard

10: Nuts

11: Peanuts

12: Sesame seeds

13: Soya

14: Sulphur Dioxide

If you have any food allergies or intolerances, please speak to a Manager or Supervisor