

## ***Dinner Menu***

### ***Starters***

**Soup of the day, Crispy Roll (Check with the server about food allergies)**

**The Monks Platter (starter/main) (F,E,G,Mu,C,SD)**

Pink Atlantic prawns with Marie rose sauce and with Martin Johnston's award-winning smoked salmon accompanied with lemon and wheaten bread

**Crispy Deep Fried Mini Chicken Strips (G,E,M,Mu)**

With Asian slaw salad and Taco mayonnaise

**Chicken Caesar Salad (G, E,M,SD)**

Served with bacon bits, croutons, parmesan cheese & a creamy Caesar dressing

**Oriental Duck Spring Rolls**

With Hoi Sin dipping sauce (Can also be served vegetarian) (G, Ce, M, E, S, S)

### ***Main Course***

**10oz "Carnbrook" Sirloin Steak (M, G, SD) (£5.00 Supplement)**

**Cooked to your request & served with a choice of peppercorn sauce or gravy Served with chips or champ**

**Baked "Ardglass" Fillet of Salmon (F, M, CE, G, SD)**

Served with champ and a white wine & cream sauce

**Irish Drumgold Pan Fried Fillet of Chicken (M, G, SD)**

Served with chips or champ and a red wine & herb sauce

**Roast of the Day**

Served with champ, roast potatoes & all the trimmings

**Chicken or Roasted Vegetable Curry (G, M, N, CE, C)**

Served with steamed rice & warmed Naan bread

**All the above served with seasonal vegetables**

### ***Dessert***

**Cheesecake of the Day (G,M,E,Check with the server) Strawberry Pavlova (E,M)**

**Chocolate Profiteroles (G,M,E)**

### ***Tea & Coffee***

## ***Four Courses £32.95***

Allergy Advice Menu items with the following abbreviated codes contain ingredients that may cause allergic reactions

**G**-Gluten **M**-Milk **E**-Eggs **MU**-Mustard **F**-Fish **C**-Crustacean **N**-Nuts  
**S**-Sesame **CE**-Celery **SD**-Sulphur Dioxide **L**-Lupin **MO**-Molluscs **SO**-Soya **P**-Peanuts