

À La Carte Menu

Starter

Friary Sharing Platter for Two	£17.95
Assortment of fish, cured meats, olives, pickles and cheese with artisan breads and flavoured oils (F, M, E, MU, C, SD, G, N)	
The Monks Platter (Starter/Main)	£9.50/£18.20
Medley of smoked salmon, Ardglass pickled herrings and prawn Marie rose, with wheaten bread and tossed seasonal leaves (F, E, G, MU, C, SD)	
Cajun Chicken Caesar Salad (Starter/Main)	£8.80/£18.30
(G, M, MU, F, E, SD)	
Mediterranean Salad	£9.00/£18.00
Seasonal salad leaves with Parma ham, feta cheese, sun-blushed tomatoes, roasted vegetables, croutons, Burren Balsamic Pearls and basil oil (G, M, SD)	
Homemade Soup of the Day	£7.70
Served with freshly baked bread roll (Check with server about allergens)	
Selection of Artisan breads	£8.50
Served with black olive tapenade, sundried tomato salsa and Armagh Burren balsamic olive oil (G, M, SD, E, F)	
Baked Confit Barbary Duck Leg	£8.95
Asian style pickled slaw and Tamari Soy dressing (SO, SD, CE, S)	
Pan Seared Ardglass Scallops with Crispy Pork Belly	£12.50
Served on radish salad and sweet chilli dressing (MO, SD)	
Oven Baked Boilie Goats Cheese	£8.75
On Focaccia bread with beetroot salsa and balsamic dressing (M, G, SD, E)	

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Steak Menu

All the beef on our menu is sourced locally by Hewitt's Meats, Loughgall, Co Armagh and aged by Carnbrooke Meats Co. Down

8oz Sirloin Steak	£33.00
10oz Sirloin Steak	£35.50
10oz Medallions of Beef	£37.50
15oz Duo of Sirloin & Beef Fillet 10oz Sirloin and a 5oz Fillet steaks	£42.00
Surf & Turf 10oz Sirloin steak served with garlic seared jumbo prawns (C, M)	£37.95

Add melted Cashel Blue cheese - £3.50

All our steaks are served with a choice of champ, chips or garlic saute potatoes, with peppered or gravy sauce and with glazed cherry tomatoes and onion rings

'Our Own' Gourmet Beef Burger Served in toasted Brioche bap with onions, crispy chorizo, cheddar, mixed leaves, Ballymaloe chutney and chunky chips (G, M, E, SD)	£18.95
Chicken Maryland Bread crumbed chicken fillet served with banana and pineapple fritters, crispy bacon and a choice of chips or champ (G, M, E, SD)	£19.95

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Main

Herb Crusted Mourné Lamb Rump (Medium) Potato Terrine, Carrot puree, Mint Salsa Verde and Port gravy (M, G, SD)	£26.00
Pan Seared Fillet of Salmon/Seabass (1 x fish choice) With Italian style potato Gnocchi, Samphire and Chorizo cream (F, M, SD)	£24.50
Herb Crusted Chicken Escalope With Asparagus wrapped with Parma ham, Gratin potatoes, wild mushroom sauce (M, G, SD, MU)	£22.50
Pan Fried Barbury Duck Breast (Medium) With braised red cabbage with Armagh Bramley apples, braised Fondant potato and Shiraz gravy (SD, M)	£24.95
Roast of the Day With rosemary and shiraz gravy, with roasted potatoes, creamy champ and a mélange of steamed vegetables (G, M, SD)	£20.00

Side

Choose your side, sauce & salad - £5.00 each

Champ (M)	French Fried Onions (G)
Garlic Sauté Potatoes (M)	Sauté Mushrooms (M)
Freshly Cut Chips (G)	Sauté Onions (M)
Dauphinoise Potatoes (M)	Steamed Garden Peas (M)
Mélange of Vegetables	Sweet Potatoes Fries (G)

Sauce

Trio of Peppercorn Sauce (M, SD) - £4.00
Garlic Butter (M) and Herb Gravy (SD) - £4.00
Wild Mushroom and Brandy Sauce (M, SD) - £4.00

Salad

Tossed House Salad (G, CE)
Green Salad
Choice of balsamic (SD), pesto or Caesar dressing (F, M, E, MU, SD)

À La Carte Vegetarian

Starter

Vegetarian Soup of the Day with crusty roll (M, G, CE)	£7.50
Vegan Crispy Oven Baked Indian Vegetable Samosas With sweet chilli and coriander dipping sauce (G, MU, S, N, CE, SO)	£8.75
Trio of Melon (Vegan)(SO) With fresh berries, mixed fruit coulis and minted soya yogurt	£8.20
Vegetarian Crispy Spring Rolls With sweet chilli dip and Asian slaw (G, SD, E, SE, CE)	£8.95
Vegan Quorn Goujons With dressed salad and BBQ dipping sauce (SO, G, SD)	£8.95

Main

Roasted Vegan Coconut Curry With steamed rice and naan bread (N, G, SD, MU, CE)	£17.95
Italian Style Roasted Vegetarian Pasta With sun dried tomatoes, basil pesto and garlic (E, G, M, S)	£17.95
Grilled Vegan Cheeseburger With Asian slaw, vegan mayo and oven baked potatoes (MU, S, CE, SO, SD)	£17.95
Indian Style Vegetable Biryani With baked samosas, sweet chilli salsa and minted soya yogurt (G, MU, S, N, CE, SO)	£17.95

Dessert

Vegan Raspberry and Almond Tart (N, SO)	£8.50	Vegan Chocolate Orange Pudding With vegan ice cream (G, SO, N)	£8.50
Fresh Fruit Salad With fresh berries and soy yogurt (SO)	£8.25	Vegan Vanilla Ice Cream With berries and mixed fruit coulis (SO, N)	£8.50

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Dessert

Cheesecake of the Day With fresh cream (Check with the server for allergens)	£8.75
Warmed Armagh Brambley Apple Crumble Tartlet With vanilla Anglaise and vanilla ice cream (G, M, E)	£8.75
Glazed Key-Lime Pie Whipped Italian Meringue with exotic fruit puree (G, M, E)	£8.75
Hot and Sticky Pudding of the Day With a choice of ice-cream, crème Anglaise or whipped cream (Check with the server for allergens)	£8.75
Layered Rich Chocolate Mousse Cake With orange segments and fruit sorbet (G, M, E, N)	£8.75
Vanilla Crème Brûlée With strawberries and short bread biscuits (G, M, E)	£8.75

Tea & Coffee

Irish Coffee (Irish Whiskey)	£8.50	Americano	£3.75
Russian Coffee (Smirnoff Vodka)	£8.50	Cappuccino	£4.00
Baileys Coffee (Baileys Crème)	£8.50	Latte	£4.00
Italian Coffee (Sambuca)	£8.50	Espresso	£3.40
Jamaican Coffee (Dark Rum)	£8.50	Herbal Tea	£3.50
Calypso Coffee (Tia Maria)	£8.50	Tea	£3.00
Royal Coffee (Brandy)	£8.50	Coffee	£3.50