



Armagh City Hotel
WHERE PAST MEETS PRESENT



Food Heartland
Armagh City, Banbridge & Craigavon



Starters

Friary Sharing Platter for Two (it's nice to share!!!)	£16
Assortment of fish, cured meats, olives, pickles and cheese with artisan breads and flavoured oils (F,M,E,Mu,C,Sd)	
The Monks Platter (starter/main) (F,E,G,Mu,C,Sd)	£8.50 / £15.95
Medley of smoked salmon and prawn Marie rose With wheaten bread and tossed seasonal leaves	
Cajun Chicken Caesar Salad (G,M,F,E,SD) (starter/main)	£8.50 / £15.95
Roasted Vegetable Caesar Salad(vegetarian) (G,F,E,M,E,SD)	£8.10/ £15
Homemade soup of the day (Check with server about allergens)	£6.50
Served with freshly baked bread rolls	
Selection of Artisan breads (G,M,SD,E,F)	£7.50
Served with black olive tapenade, sundried tomato salsa and Armagh Burren balsamic olive oil	
Deep fried Cheese and Parm ham Risotto fritters (G, M, E)	£8.50
With tomato relish, micro herbs and wholegrain honey mustard dressing	
Whipped Chicken Liver and Cognac Pate (G, M, SD)	£8.50
Creamy Chicken liver pate served with plum chutney and toasted ciabatta	
Oven Baked Boilie Goats Cheese (M,G,SD,E)	£8.50
On Focaccia bread with beetroot salsa and balsamic dressing	

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



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Main Course

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

Locally sourced Steak Menu

8oz Sirloin Steak	£26.95
10oz Sirloin Steak	£28.95
10oz Medallions of Beef	£29.95
15oz Duo of Sirloin & Beef Fillet	£32.95
10oz Sirloin and a 5oz Fillet steaks	
Surf & Turf (C, M)	£32.95
10oz Sirloin steak served with garlic seared jumbo prawns	
Add melted Cashel Blue cheese	£3

**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 (G,M,E,SD) £16.95
Served in toasted Brioche bap with onions, crispy chorizo, cheddar, mixed leaves, Ballymaloe chutney and chunky chips

Chicken Maryland(G,M,E) £16.95
Bread crumbed chicken fillet served with banana and pineapple fritters, crispy bacon and with a choice of chips or champ

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- Slow Cooked Mourne Lamb Shank (M, Ce, Sd) £21.95**
With creamy whipped colcannon potatoes and roasted root vegetable in cooking sauce
- Pan Seared Fillet of Salmon or Seabass (F, M, Sd) £21.95**
With gratin potatoes, asparagus wrapped with Parma ham and tarragon butter sauce
- Baked Parmesan Chicken Supreme (M, Sd, Mu) £20**
With sautéed kale, wild mushroom and creamy white truffle risotto (M, Sd)
- Pan Fried Barbury Duck Breast (served Pink) (Sd, M) £21.95**
With cauliflower puree, fried potatoes, seared stem broccoli and Port gravy
- Roast of the Day (G, M, SD) £16.95**
With rosemary and shiraz gravy, with roasted potatoes, creamy champ and a mélange of steamed vegetables

Please select your Side Orders from the following £3.95

- | | |
|--|-------------------------|
| Champ | French fried onions (G) |
| Garlic sauté potatoes (M) | Sauté mushrooms |
| Freshly cut chips | Sauté onions |
| Dauphinoise potatoes(M) | Steamed garden peas |
| Mélange of vegetables | Sweet potatoes fries |
| Salads: Tossed house salad | Green salad |
| Choice of balsamic, pesto or Caesar dressing | |
| Sauces: Trio of peppercorn sauce, garlic butter and herb gravy,
wild mushroom and brandy sauce (M, SD) | |

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Vegan & Vegetarian Menu

Starter

Vegetarian Soup of the Day with crusty roll (M, G,Ce)	£6.50
Vegan Crispy Oven Baked Indian Vegetable Samosas (G,Mu,S,N,Ce,So) With sweet chilli and coriander dipping sauce	£8.50
Trio of Melon (Vegan)(So) With fresh berries, mixed fruit coulis and minted soya yogurt	£8.00
Vegetarian Crispy Spring Rolls (G,SD,M,E,Se) With sweet chilli dip and Asian slaw	£8.50
Vegan Quorn Goujons (So,G,Sd,Se) With dressed salad and BBQ dipping sauce	£8.50

Main Course

Roasted Vegan Coconut Curry (N,G,Sd,Mu,Ce) With steamed rice and naan bread	£16.95
Italian Style Roasted Vegetarian Pasta (E,G,M,S) With sun dried tomatoes, basil pesto and garlic	£16.95
Grilled Vegan Cheeseburger (Mu,S,Ce,So,Sd) With Asian slaw, vegan mayo and oven baked potatoes	£16.95
Indian Style Vegetable Biryani (G,Mu,S,N,CE,So) With baked samosas, sweet chilli salsa and minted soya yogurt	£16.95

Dessert

Vegan Raspberry and Almond Tart (G,N,So)
Fresh Fruit Salad with fresh berries and soy yogurt (So)
Vegan Chocolate orange pudding with vegan ice cream (G,So,N)
Vegan Vanilla Ice Cream with berries and mixed fruit coulis (So,N)

All desserts are £7.50



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For Dessert

'Friary Medley sharing plate' for Two (it's nice to share!!) £16

Chocolate profiteroles, mini berry pavlova meringue nest and cheesecake of the day

With fruit puree (G,M,E)

Cheesecake of the Day £8.50

With fresh cream (Check with the server for allergens)

Warmed Armagh Crumble Tartlet £8.50

With vanilla Anglaise and vanilla ice cream (G,M,E)

Glazed Key-lime Pie £8.50

With exotic fruit puree (G,M,E)

Hot and Sticky Pudding of the Day) £8.50

With a choice of ice-cream, crème Anglaise or whipped cream

(Check with the server for allergens)

Layered Rich Chocolate Mousse Cake (G,M,E,N) £8.50

With orange segments and fruit sorbet

Bailys Crème Brulé (G, M, E) £8.50

With strawberries and short bread biscuits

Selection of Irish Cheeses (Ce, G, M, E) £13.50

(Cashel Blue, Goats Cheese, Armagh Ballylisk, Irish Porters Cheese)

With celery, grapes, cheese biscuits & Armagh Bramley apple chutney

Why not finish with one of our special coffees...

<i>Irish Coffee</i>	<i>(Irish Whiskey)</i>	<i>£8.25</i>	<i>Americano</i>	<i>£3.30</i>
<i>Russian Coffee</i>	<i>(Smirnoff Vodka)</i>	<i>£8.25</i>	<i>Cappuccino</i>	<i>£3.85</i>
<i>Baileys Coffee</i>	<i>(Baileys Crème)</i>	<i>£8.25</i>	<i>Latte</i>	<i>£3.85</i>
<i>Italian Coffee</i>	<i>(Sambuca)</i>	<i>£8.25</i>	<i>Espresso</i>	<i>£3.00</i>
<i>Jamaican Coffee</i>	<i>(Dark Rum)</i>	<i>£8.25</i>	<i>Herbal Tea</i>	<i>£3.25</i>
<i>Calypso Coffee</i>	<i>(Tia Maria)</i>	<i>£8.25</i>	<i>Tea</i>	<i>£2.80</i>
<i>Royal Coffee</i>	<i>(Brandy)</i>	<i>£8.25</i>	<i>Coffee</i>	<i>£2.95</i>

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