

## **SET MENU**

### **STARTERS**

**Chef's Homemade Soup of the day (Check with the server about food allergies)**

**The Monks Platter (starter/main)**

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

**Japanese Style Tempura Chicken Strips (G, E, CE, SO)**

Light battered chicken strips, served with pickled ginger, and Asian slaw

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

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

**Pan Seared Wild Mushroom Basket with Cream and Bushmills Whiskey**

Drizzled with white truffle oil and Parmesan cheese (G, M, MU, E, SD)

**The Friar's Pot**

Steamed Dundrum mussels cooked in Armagh Longmeadow cider with cream and tarragon and served with griddled garlic bread (MO,F,C,N,M,G)

### **MAIN COURSE**

**10oz "Carnbrook" Sirloin Steak (M, G, SD) (£4.00 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

### **Chefs Choice of Desserts**

**Tea or Coffee**

**£29.95**

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**