

Pearl Menu

APPETISERS

Portavogie Prawns

Prawns Pan Fried with Garlic and Chive Butter served with Gubbeen Chorizo and Homemade Garlic Bread

Stuffed Mushroom

Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic Dressing (V)

Salt 'N' Chilli Chicken

Lightly Battered served with Soy Sauce and Peanut dip (N)

Soup of the Day

Accompanied with a Freshly Baked Roll

Fivemiletown Goats Cheese

Grilled Honey Pear, Beetroot Puree and Toasted Ciabatta Slices (V) (GF)



MAINS

Wild Glenarm Salmon

With Gubbeen Chorizo, Spinach and Fish Velouté

Roast Lamb Rump

Broad Beans, Pea and Mint Puree, Confit Shallot, Lamb Jus (GF) (DF)

Crispy Half Duck

Served with Tenderstem Broccoli, Port & Cherry Sauce (GF) (DF)

12 hour Slow Roast Cullybackey Pork (GF) (DF)

Braised Red Cabbage, Baby Apples, Cider Potato and Stout Jus

Grilled Rockvale Chicken

Chicken Supreme, Served with Leek and Pesto Sauce topped with 'Smoke House' Bacon and Salt-Crusted Mini Baked Potatoes

10oz Sirloin Steak

Served with a Grilled Tomato, Crisp Homemade Onion Ring and Sauce of your Choice (GF) (DF)
(£5.00 Supplement)

Vegetable Tartlet

Served with Green Salad and White Truffle Oil (V) (H) (V)

All of the above served with chef's selection of Vegetables and Potatoes



DESSERT

(Extensive menu to follow)

(V) Vegetarian | (H) Healthy | (N) Contains Nuts | (GF) Gluten Free | (DF) Dairy Free | (V) Vegan



EWING'S
BELFAST FISHERMONGERS

DIAGEO DILLON BASS
WINES & SPIRITS

Desserts

Strawberry and Vanilla Pavlova

Strawberry-filled Pavlova drizzled with Vanilla
& chantilly cream

Home-made Cheesecake

Tullyglass Cheesecake of the day served with Vanilla
Ice-Cream

Sticky Toffee Pudding

A Date-filled Toffee Pudding drizzled with a Home-made
Toffee Sauce

Classic Black Forest Gateau

Black Forest layer cake, sandwiched with Whipped
Cream and Cherries topped with Chocolate curls

Double Chocolate Profiteroles

Crisp Choux Pastry drizzled with rich Chocolate sauce

Granny Smith Crumble Tart

Honey crème fraîche and Madagascan Vanilla Custard

Caramel Popcorn Hot Fudge Sundae

Vanilla Ice-Cream with chunks of Caramel served with
hot Fudge sauce

Selection of Cheeses

A variety of Cheese Biscuits accompanied with Onion
Marmalade

Vegan Chocolate Cake (GF) (DF) (V)

Deliciously moist Chocolate cake served with Dairy free
Vanilla Soy Ice-Cream

£28 PER PERSON

12:00 - 10:00pm

Monday - Saturday

(This is a sample menu, options & prices may vary)

Booking Requirements 10+ | Pre Order Required
(Terms & Conditions Apply)



EWING'S
BELFAST FISHMONGERS

DIAGEO **DILLON BASS**
WINES & SPIRITS