

# BELLINTER DINNER MENU

## **Light Bites**

Soup of the Day with Homemade Bread (1,9) €7.95

Roast Heirloom Beetroot Salad with Irish Goat's Cheese, Organic Leaves, Wine Onions, Pickled Walnuts & House Dressing (3,7,8,12) Small €9.50 / Large €14.50

Crispy Wings Tossed in Hot Sauce served with Yoghurt & Cucumber Dip (7,6,8,10,12) Small €11.75 Large €17.00

Cauliflower Bhajis with Organic Leaves, Cucumber Raita & Indian pesto (6,8,10,12) €10.95

Baked Feta Pil Pil Oak Aged Feta Cheese with Chili Oil, Garlic & Micro Coriander, with

Garlic & Herb Ciabatta (1,7) €13.95

#### Mains

Tender Prawns & Chorizo Cooked with Green Chili & Shaved Garlic, Tossed through Linguine Pasta, Finished with Lemon, Rocket & Parmesan (1,2,7) €25.50

Roast Supreme of Chicken Served with Mash Potato, Market Greens 7 Red Wine Jus (7,9,12) €24.50

Beer Battered Cod Served with Pea Hash, Homemade Tartar Sauce, Dressed Organic Leaves & Hand-Cut Fries (1,3,4,7,10,12) €20.95

8oz Gourmet Burger Smoked Applewood Cheese, BBQ Sauce, Home Pickles, Gem Lettuce, Tomato & Onion on a Seeded Brioche Bun Side of Fries (1,3,7,10,12) €20.50

8oz Beef Fillet Served with Creamy Mash Potato, Market Greens & Peppercorn Sauce (3,7,9,10,12) €37.00

### **Sides**

Skinny Chips € 5.00/ Seasonal Greens (7) €5.00 / House Salad (3,10,11,12) €5.00/ Truffle & Parmesan Fries (3,4,10) €8.00

## Allergens

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Tree Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs

