



STARTERS

Soup of The Day £4.95 (v)

Portaferry Hotel Home Cured Salmon on Wheaten Mustard & Fresh Dill £7.50

Smoked Haddock Chowder, Potatoes and Parsley £7.50/ £11.50

Strangford Lough Shellfish Bisque £7.50

Local Crab or Prawns 'Cocktail Style' with Wheaten Bread £8.00

Locally Sourced Game Terrine, Foie Gras Quince & Crusty Bread £7.50

Strangford Lough Mussels, Garlic & White Wine Cream £6.50/ £11.50

Sliced Hotel Smoked Chicken, Mixed Leaves, Caesar Dressing £7.95

*Classic Fillet of Beef Carpaccio, Shaved Parmesan and Truffle Oil
(Subject to Availability) £12.95*

MAINS

Strangford Lough Seafood Bouillabaisse £14.95 Add Lobster £24.95

4 Hour Slow Cooked Daube of Beef with White Wine, Tomatoes & Rosemary £12.95

Lightly Spiced Aromatic Crab Risotto £10.95

*Cooked to Order Whole Baby Chicken with Lemon & Fresh Herbs £11.95
(Allow 30 Minutes)*

*10 oz. Herb Infused Sirloin Flap Steak (Served Pink) "French Toasted Sandwich"
Peppered Sauce £14.95*

*Arthurs Grilled 8oz Steak Burger with or without Local Cheddar & Crispy
Onions £10.45*

Portavogie Beer Battered Scampi, Tartar Sauce, Rustic Wedges £12.95

Chicken Goujons, BBQ Sauce/Peppered Sauce, Rustic Wedges £9.95

*Crispy Beer Battered /Bread crumbed Cod, Mushy Peas, Tartar Sauce, Rustic
Wedges £10.95*

Portaferry Grilled Half Lobster Simply with Lemon & Garlic Butter £18.00

*ADDITIONAL SIDES Skinny's, Rustic Wedges, Champ, Garlic Potatoes,
Seasonal Veg, House Salad £2.95*

Choice of Desserts £4.95

Food Allergies & Intolerances.

If you require any information regarding allergenic ingredients in our foods please ask a member of staff