

## 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 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 £13.95*

*Chicken Goujons, BBQ Sauce/Peppered Sauce, Rustic Wedges £10.95*

*Crispy Beer Battered/Bread crumbed Cod, Mushy Peas, Tartar Sauce, Rustic  
Wedges £12.95*

*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*