



Starters

Pea and mint soup (changes daily), cheese & ham toastie (V/GF) - £6

Strangford seafood chowder, stout wheaten (GF) - £8

Seared local scallops, Nduja, peas, confit tomatoes, mint (GF) - £10

Marty's smoked salmon, Kilkeel crab, avocado, fennel, apple (GF) - £9

Chicken liver parfait, piccalilli, sourdough toast (GF) - £7

Crispy beef shin, brown butter mash, chimichurri & water cress - £8

Spring vegetable primavera, fresh pappardelle, burrata, spring herbs (GF) - £7/£14

Mains

Cuan Classics

Kilkeel crab linguini, ground fennel, chilli, parsley (GF) - £14

Beer battered cod, beef dripping chips, mushy marrowfats, tartare sauce (GF) - £15

Dexter beef burger, vintage cheddar, burger sauce,

beer pickled onion ring, chips (GF) - £15

From The Wood Fired Oven

Hand Stretched Neapolitan Pizzas

Classic - Italian mozzarella, tomato & basil - £14

Charcuterie - Nduja, pepperoni, chorizo, pickled chilli - £16

Seafood - Langoustine, scallop, anchovy, lemon, tarragon - £17

Vegetarian - Goat's cheese, grilled aubergine, mushroom, pesto - £14

Vegan - Broccoli, jalapeno, sweetcorn, tomato, cashew cream, basil - £14

All available with gluten free bases

From the Grill

35 day aged Sirloin 10oz - £27

Flax fed Ribeye 10oz - £28

40 day aged Cote de boeuf 30oz - £60

(all served with a choice of side & sauce)

Sauces – Peppercorn, Béarnaise, Garlic butter, Red wine sauce

(all gluten free)

Something A Little Different

Marlfield chicken, black garlic, mushrooms, asparagus, charred leek - £18

Roast monkfish, split pea and tomato dahl, lemon pilaf, monk cheek pakora (GF) - £25

Rump of Mourne lamb, harissa, chickpea cous-cous, smoked yoghurt - £23

Falafel, wood fired flat breads, pickled cucumber, garden slaw, house hot sauce - £16

Sides - £3.75

Mash

Beef dripping chips

Caponata vegetables

Seasonal mustard greens

Beer pickled onion rings

Caesar salad

Mixed Green Salad