



## DINNER MENU

### STARTERS

SOUP OF THE DAY Homemade Guinness Wheaten Bread	£6.95
KEITH'S SEAFOOD CHOWDER Homemade Guinness Wheaten Bread	£7.95/13.95
RED PEPPER, AUBERGINE, SWEETCORN HUSH PUPPIES Chilli & Pineapple Syrup	£8.95
LIGHTLY CURRIED CHICKEN Asian Slaw, Black Sesame, Coriander & Garlic Naan	£8.95
HOT SMOKED SALMON Poached Apple, Horseradish Crème Fraiche, Rye Bread	£8.95
HAM HOCK & PEA TERRINE Pickled Onion, Baby Radish, Rocket	£8.95

### MAINS

COQ AU VIN Whipped Potatoes	£18.95
GRILLED SALMON Marinated with Thyme & Lemon, Moroccan Cous Cous, Roast Butternut Squash, Red Pepper Pesto	£19.95
10oz RIB EYE STEAK Triple Cooked Chips, Pickled Onion Ring, Garlic Butter or Peppercorn sauce	£29.95
GRILLED FILLET OF HAKE Mushroom & Parmesan Arancini, Tenderstem Broccoli, Marinara Sauce	£17.95
RUMP OF LAMB Spiced Parsnip Puree, Cannellini Beans, Salsa Verde, Red Wine Jus	£26.95

BEER BATTERED COD £17.95  
Mushy Peas, Tartare Sauce, Triple Cooked Chips

THE CUAN STEAK BURGER £16.95  
Gruyere Cheese, Pickled Onion Ring, Relish, Triple Cooked Chips

BREADED SCAMPI £21.95  
Triple Cooked Chips, Tartare Sauce

CRISPY HADDOCK BURGER £17.95  
Fennel & Carrot Slaw, Gouda Cheese, Jalapeno Mayonnaise

**SIDES** £4.25

Tempura broccoli with Korean BBQ dressing  
Triple Cooked Chips (GF)  
Buttered Baby Potatoes (GF)  
Seasonal Vegetables (GF)  
Beer Pickled Onion Rings  
Parmesan & Truffle Skinny Fries (GF)  
Cuan House Salad (GF)

**DESSERTS** £7.50

LEMON & RASPBERRY CHEESECAKE  
Lemon Chantilly Cream, Raspberry Tuile

CHOCOLATE & BAILEYS POT  
Homemade Shortbread, Raspberry & Lavender Ice Cream

VANILLA CRÈME BRULEE  
Vanilla Ice Cream, Honey & Oat Biscuits

APPLE NUTTY CRUMBLE  
Vanilla Bean Ice Cream

IRISH CHEESEBOARD £9.95  
Mike's Young Buck, Ballylisk Brie, Cashel Hard Sheep's Milk  
Served with Sourdough Crackers, Homemade Plum Marmalade

Vegetarian/Vegan options are available upon request.  
If you have an allergy/dietary requirements, please let us know.