



Mains

Seared 10oz Killen's of Crossgar Sirloin £23.95

Accompanied with a parmesan stuffed tomato, grilled half shallots and baked mushroom. Served with a choice of pepper sauce or garlic butter plus chips

The Cuan's Homemade Lasagne £11.95

Served with salad, coleslaw and chips. Consistently one of our most popular dishes

Roast Rib Eye of Irish Beef £13.35

The Cuan's ever popular roast dinner with traditional champ, freshly steamed vegetables and a wonderful deep flavoured gravy, made over two days from the natural juices of the roasting process

Oven Roasted Pork Medallions £13.95

Served on a bed of champ and accompanied with a mild Dijon mustard and wild mushroom cream

Lemon and Garlic Roasted Chicken Supreme £14.20

Tossed in Moroccan spices and served on sautéed courgettes, shallots and fine beans and finished with a lemon and thyme syrup

Our Own Homemade Seafood Chowder £12.75

It is made the same way as the starter choice but a more generous portion!

Topped with East Coast Seafood's award-winning smoked salmon, served with our organic wheaten

Butter Roasted Smoked Haddock £14.95

Served on a bed of sautéed leeks and peas and finished with a wholegrain mustard cream.

Served with Cuan champ

Mixed Seafood Linguine £14.25

A blend of salmon, smoked haddock, cod, mussels and prawns brought together in a rich fish velouté with onion, peas and parsley on a bed of linguine pasta. Finished with freshly grated parmesan

Mixed Vegetable Tagine (V+) £11.95

A blend of courgettes, aubergines, red onion, red peppers and butternut squash cooked in mixed spices. Finished with chopped tomatoes, dates, apricots, garlic and chickpeas.

Served with cous cous

Green Lentil Pie (V+) £10.95

A tasty combination of soft green lentils, carrots, garden peas, leeks, onions, chestnuts and celery brought together slowly in a homemade vegetable stock, topped with a sweet potato mash



The Cuan's Hand Peeled Deep-Fried Scampi £17.95

Hand peeled, tossed in seasoned flour, egg wash, dried breadcrumbs, served with either fresh herb garden peas or crisp salad, both with chips, homemade tartar sauce and a wedge of lemon

Finnebrogue Artisan Wagyu-Burger £12.75

Finnebrogue have created their own herd, crossing a New Zealand wagyu bull with Aberdeen Angus cows, this gives us an exceptional flavoured meat reared less than 10 miles from The Cuan. This 95% steak burger is topped with cheddar cheese, beef tomato and crisp lettuce and accompanied with a homemade sun-dried tomato, gherkin and chive mayo plus chips

<i>Chips or Champ</i>	<i>Portion of organic wheaten bread</i>
<i>Garlic Sauté Potatoes</i>	<i>Portion of homemade coleslaw</i>
<i>Sauté Onions or Mushrooms</i>	<i>Peppered sauce or garlic butter</i>
<i>Mixed Seasonal Salad</i>	<i>£1.95</i>
<i>£2.95</i>	

Children's Menu

Fresh Ardglass Cod Fish Fingers, cut and breaded in-house

Pinkertons of Armagh Pork Sausages

Pure Crossgar Chicken Chunks

All the above dishes are served with champ or chips,

Fresh Buttered Pasta with crispy bacon

Followed by Mullan's homemade vanilla ice cream.

£6.95