



Mains

Seared Medallions of Killen's of Crossgar Beef (6oz) £23.95

Accompanied with sautéed onions and mushroom.

Served with a choice of pepper sauce or garlic butter plus chips

*This dish is **Gluten Free** with the garlic butter option*

The Cuan's Homemade Lasagne £11.95

This incredibly popular dish has earned a permanent place on The Cuan's menu.

Made with beef from Killen's farm in Crossgar.

Added to this, a blend of herbs, tomato, pasta, white sauce and topped with toasted Fivemiletown cheddar. Served with salad, coleslaw and chips.

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

Classic Chicken Kiev £14.20

A succulent breast of Crossgar chicken coated in golden breadcrumbs

with fresh garlic butter centre and served with a crisp salad garnish and chips

Our Own Homemade Seafood Chowder £12.75 (GF)

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 bread, freshly baked each day

Butter Roasted Smoked Haddock £14.95

Marty Johnson has perfected the most amazing 'smoking' recipe for his freshly caught haddock, having won numerous Gold Awards at the Great Taste Awards in London.

Simply served with a light fish volute, garden peas and fluffy Cuan champ

Trio of Local Finnebrogue Sausages £11.95

Classic pork, Cumberland and pork and apple sausages, served on a bed of Cuan champ with a spring onion mash and finished with freshly sliced onion gravy

Green Lentil Pie (V+) £11.50

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 scampi, tossed in seasoned flour, egg and homemade breadcrumbs.

Served with chips, homemade tartare sauce and fresh lemon

with your choice of garden peas OR salad garnish.

The popularity of this dish is testament to the very fine jumbo scampi consistently supplied by East Coast Seafood

Finnebrogue Artisan Wagyu-Burger £12.85

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