



ALL DAY MENU

TO SHARE

Warm Artisan Breads, Marinated Olives, Shaved Parmesan, Olive Oil, Balsamic Vinegar	£ 8.00
Haloumi Fries, Curry Ketchup	£ 5.00
Crispy Pork Belly Bites, Pineapple Relish	£ 6.00
Pigs in Blankets, Maple & Mustard Glaze	£ 6.00

TO START

Soup of the Day, Homemade Guinness Wheaten Bread	£ 7.00
Crispy K-Pop Salt & Chilli Chicken, Honey & Chilli Sauce, Asian Noodle Salad	£9.00
Fried Spicy Squid, Lime, Carrot & Sesame Seeds, Soy Dressing	£10.00
Royal Cocktail, Lobster, Crab, Brown Shrimp, Prawns, Avocado, Marie Rose Sauce	£16.00
Goats Cheese & Basil Bon Bons, Pesto, Pickled Tomato Chutney	£8.50
Seafood Chowder, Homemade Guinness Wheaten Bread	£10.00/£17.00
Superfood Salad: Broccoli, Butternut Squash, Quinoa, Wholegrains, Shredded Cabbage, Fresh Herbs, Pomegranate & Cumin Dressing	£ 8.00

Sharing Seafood Platter for 2

Hot & Cold Smoked Salmon, Ardglass Pickled Herring, Langoustines, Prawns, Smoked Mackerel Pate, Homemade Guinness Wheaten Bread	£30.00
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THE MAIN PART

Beer Battered Cod, Triple Cooked Chips, Mushy Peas, Tartare Sauce	£18.00
Lamb Kofta, Mint & Yoghurt Dip, Tomato & Onion Relish, Flatbread, Skinny Fries	£19.00
Asian Blackened Salmon, Greens, Lime, Soy & Honey Dressing, Choice of Side	£19.00
Thai Massaman Coconut Curry, Saffron & Turmeric Basmati Rice, Flatbread	
Chicken - £17 Prawn - £19 Vegetarian - £15	
Pan-Fried Seabass, Caponata Sauce, Choice of Side	£22.00

Prime 8oz Steak Burger, Porterhouse Cheese, Crispy Bacon, Onion Rings, Caramelised Onion Relish, Triple Cooked Chips	£17.00
Breaded Wholetail Scampi, Tartare Mayonnaise, Triple Cooked Chips	£19.50
Crispy Katsu Chicken Burger, Crunchy Slaw, Tankatsu Sauce, Choice of Side	£17.00
10 oz Sirloin Steak, Portobello Mushroom, Onion Ring, Triple Cooked Chips	£32.00

SIDES £ 4.50

Tempura Broccoli, BBQ Korean Sauce
Triple Cooked Chips
Skinny Fries
Crispy Onion Rings
Buttery Mash
Spring Vegetables
Caesar Salad, Romaine Lettuce, Crispy Croutons, Cuan Caesar Dressing

TO FINISH £7.50

Lemon Posset, Homemade Shortbread
Honey Panna Cotta, Chocolate Cookie
Apple Crumble, Vanilla Bean Ice Cream
Bailey's Chocolate Pot, Marmalade Sponge
A Selection of Ice Creams – Rum & Raisin, Honey Bear, Strawberries & Cream, Chocolate, Vanilla Bean

Irish Cheese Board, Sourdough Crackers, Homemade Plum Marmalade	£10.50
Irish Brie, Cashel Blue, Irish Vintage Cheddar	

Affogato, Vanilla Ice Cream, Biscotti, Shot of Espresso Coffee	£ 6.00
Add any Liqueur	£ 4.00
Baileys, Kahlua, Amaretto, Cointreau, Sambuca, Tia Maria, Crème de Menthe	

GIFT VOUCHERS

The perfect present for friends & family, to celebrate a special occasion or just to say thank you.

Available to purchase at the Hotel Reception or online at www.thecuan.com/giftvouchers

Please inform your server if you have any allergies or dietary requirements.

A discretionary service charge of 10% will be added to tables of 10 or more.