Birra Moretti	Bramble	Pinot Noir
Draught Pint	Gin, Crème de Mure, Lemon Juice	Wine By The Glass
6	12	8.50/11.75

NIBBLES

Warm House Breads, Irish Salted Butter 3
Marinated Olives 3

TO START

SWEET & STICKY CHILLI BEEF 11
Crispy Beef Strips, Honey, Soy, Chilli Glaze, Cucumber, Steamed Bao Buns

SEAFOOD CHOWDER 11
Salmon, Haddock, Cod, Bacon, Cream, Homemade Wheaten Bread

CRISPY SALT & PEPPER SQUID 11
Shallots, Lemon & Black Pepper Aioli

SOUP OF THE DAY 8
Homemade Wheaten Bread

SOUTHERN FRIED CHICKEN 9
Buttermilk Chicken, House Slaw, Pickled Jalapenos, Chipotle Mayonnaise

PORTAVOGIE PRAWNS 14
Garlic Butter, Toasted Sourdough

WILD MUSHROOM VOL AU VENT (v) 9
Parmesan Cream, Fresh Herbs

MAIN EVENT

CLASSIC FISH & CHIPS 20
Haddock, Hand-Cut Chips, Mushy Peas, House Tartare Sauce

WHOLE FISH ON THE BONE See Blackboard
Lemon & Parsley Sauce, Choice of Side

PAN ROASTED COD 26
Champ, Buttered Leeks, Saffron, Butter Sauce

SLOW BRAISED IRISH SHORT RIB BEEF & GUINNESS PIE 23
Mash, Roasted Vegetables, Crispy Onions, Gravy

KERALA COCONUT PRAWN CURRY 25
Tiger Prawns, Basmati Rice, Naan

CHARGRILLED PERI PERI CHICKEN 20
Flatbread, Garlic Sauce, Corn on the Cob, House Salad, Skinny Fries

FROM THE CHARGRILL

CUAN CLASSIC BURGER 19
Smoked Cheddar, House Burger Sauce, Pickles, Lettuce, Tomato, Skinny Fries

28 DAY DRY AGED 10oz SIRLOIN 35
Onion Ring, Hand-Cut Chips, Rocket & Parmesan Salad, Peppercorn Sauce

28 DAY DRY-AGED 10oz RIBEYE 35
Onion Ring, Hand-Cut Chips, Rocket & Parmesan Salad, Peppercorn Sauce

PLANT BASED VEGETARIAN BURGER 17
Mature Cheddar, Pickle, Hand-Cut Chips, Tomato, Lettuce, Tomato Relish

A LITTLE EXTRA

Peppercorn Sauce, Garlic Butter, Curry Sauce, Gravy 3.5

ON THE SIDE 5

Creamed Spinach
Dauphinoise Potatoes
Hot Honey Roasted Carrots, Feta Cheese
Skinny Fries
Hand-Cut Chips
Buttery Mash
Crispy Onion Rings

TO FINISH 8

Irish Coffee Crème Brulee, Homemade Shortbread
Warm Chocolate Fondant, Raspberry Ripple Ice Cream
Winter Berry Pavlova, Vanilla Mascarpone, Mixed Berries
Apple Crumble, Vanilla Ice Cream
Sticky Toffee Pudding, Toffee Sauce, Vanilla Bean Ice Cream

Affogato, Vanilla Ice Cream, Biscotti, Shot of Espresso Coffee 7
Add A Liqueur: Baileys, Kahlua, Amaretto, Cointreau, Tia Maria, Limoncello 4

IRISH CHEESEBOARD 12

Bride Valley Oak Smoked Cheddar (Co Waterford), Dart Mountain
Sperrin Blue (Co Derry), Wicklow Baun Brie (Co Wicklow), Sourdough Crackers,
Spiced Apple Chutney

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. A 10% service charge will be added to your bill of parties of 8 or more