

2 COURSE - £25

3 COURSE - £28

Two Cheese Garlic Bread

Oven baked baguette with garlic and herb butter, topped with mozzarella and cheddar cheese

Stuffed Mushrooms

Breaded button mushrooms stuffed with garlic and mozzarella on a bed of mixed leaf salad with garlic mayonnaise

Cream of Vegetable SoupWith an oven baked roll, chives and croutons

Benedicts' Salt 'n' Chilli Chicken

Chicken strips in chilli and garlic spices with basil oil, grilled naan bread, Asian salad and sweet chilli and sesame dressing

Crispy Chicken Caesar Salad

Crispy coated chicken breast, baby gem lettuce, maple cured bacon lardons, garlic croutons and creamy Caesar dressing

MAINS

Benedicts' Peppered Chicken

Chicken breast served on a bed of champ with tobacco onions and a brandy peppercorn sauce

Chorizo Chicken

Butterflied chicken breast marinated in smoked paprika and cayenne pepper served with crispy chorizo on a bed of crushed Comber potatoes and creamy chorizo sauce

10oz Sirloin (£4 supplement)

With confit vine tomatoes, Portobello mushroom, beer battered onion ring and a choice of sauce

Salmon

Pan seared salmon fillet on a bed of sautée garlic spinach and kale with boulangère potatoes and hollandaise sauce

Roast Turkey and Ham

Roast crown of County Antrim turkey and cured ham with stuffing, champ, and Benedicts' signature gravy

Linguine Pasta

Creamy linguine pasta with sun blushed tomatoes, garlic, spinach, and crème fraiche topped with Grana Padano and garlic bread

Peppered Pork

Pork fillet coated in a mixed pepper crumb served on a bed of champ with tobacco onions and a brandy peppercorn sauce

Roast Beef

Roast silverside of Northern Irish beef served with Yorkshire pudding, creamy spring onion mash and Benedicts' signature gravy

Benedicts' Beef Burger

8oz beef burger with mixed leaf salad, red onion jam, sliced tomato, mozzarella cheese, maple cured bacon and crispy tobacco onions in a brioche bun served with a choice of sauce

Sides: Chips, Champ, Plain Mash, Garlic Potatoes, Sweet Chilli Potatoes, Tobacco Onions, Seasonal Vegetables, Sweet Potato Fries, Rocket and Parmesan Salad

Eton Mess

Crushed meringue, fresh strawberries, whipped cream and strawberry puree

Pannacotta

Buttermilk pannacotta with passion fruit gel, raspberry coulis and hazelnut brittle

Salted Caramel Brownie

With Belgian chocolate sauce, Devonshire toffee sauce and Oreo

A discretionary 10% service charge will be added to tables of 6 or more

FOOD ALLERGIES AND INTOLERANCES: When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.