

## STARTERS

<b>Soup of the day traditional</b> home-made Irish wheaten bread	£4.25
<b>Tear &amp; share</b> warmed breads   Brighter Gold oils and dips	£4.95
<b>Bocciocini</b> warm semi dried tomatoes   rocket   basil   toasted ciabatta	£5.25
<b>Crispy chilli chicken</b> Asian salad   toasted sesame   ponzu dressing   Japanese mayo	£5.95
<b>Goats cheese bonbons</b> beetroot terrine   sticky fig puree   toasted pistachio   micro herbs	£5.95
<b>Atlantic smoked salmon blini</b> watercress salad   honey & mustard dressing   crème fraîche	£6.95

## BISTRO FAVOURITES

<b>Lacada steak pie</b> Portrush craft beer sauce   seasonal market vegetables   house chips	£9.95
<b>The N<sup>o</sup> 41 burger</b> 6oz Irish beef   Coleraine cheddar   grilled bacon   lettuce   chilli tomato chutney   house chips	£9.50
<b>Chicken fillet burger</b> lettuce   tomato   sriracha mayonnaise   house chips	£9.95
<b>Breaded chicken goujons</b> aioli   salad   house chips	£10.50
<b>Fragrant Thai-style chicken curry</b> steamed basmati rice   vegetables   crispy shallots	£10.95
<b>Beer battered cod loin</b> mushy peas   tartar sauce   lemon wedge   house chips	£10.95
<b>Farmhouse gammon steak</b> Irish black butter   char grilled pineapple   <i>choice of side order</i>	£10.95
<b>Chef's risotto</b> please ask your server for details	£9.95

## CHEF'S SPECIALS

<b>Crispy Tofu</b> pento crumbed   fragrant basmati   Asian slaw   chilli sugar syrup   soy ginger	£12.95
<b>Blackened Cajun salmon</b> niçoise salad   honey lemon dressing   chive crème fraîche	£13.95
<b>Pan-fried king prawns</b> garlic linguini   diced tomato   rocket   lemon & chilli	£14.95
<b>Fish of the day</b> ask your server for details of today's catch	£varies
<b>Slow-braised BBQ beef rib</b> Guinness marinade   house slaw   <i>choice of side</i>	£14.95
<b>28-day aged 8oz Sirloin</b> Ballycastle smoked sea salt   scorched tomato   wild mushroom   béarnaise sauce   <i>choice of side</i>	£16.95
<b>28-day aged 10oz Ribeye</b> Ballycastle smoked sea salt   scorched tomato   wild mushroom   béarnaise sauce   <i>choice of side</i>	£19.50

# Bistro Menu

Served Sunday – Friday, 4pm – 9.30pm; Saturday 12 noon – 9.30pm



## SIDE ORDERS

£3.25

Fresh cut chips	Chef's selection of vegetables
Garlic fries	Buttermilk French fried onions
Chilli fries	Rocket & parmesan salad
Skinny chips	Magherabuoy House salad
Mash with butter & fresh herbs	

## DESSERTS

<b>Pastry chef's dessert of the day</b>	£4.50
<b>Home-made cheesecake</b>	£4.50
<b>Fresh fruit pavlova</b> cream   coulis	£4.50
<b>Profiteroles</b> chocolate sauce	£4.50
<b>Hot chocolate fudge cake</b> vanilla ice cream	£4.50
<b>Sundae selection</b> choose from: chocolate & nut – strawberry – peach melba	£4.50
<b>Tuck-shop sundae</b>	£5.50

## TEAS & COFFEES

<b>Americano</b>	£2.30
<b>Cappuccino</b>	£2.40
<b>Espresso</b> single	£1.90
<b>Espresso</b> double	£2.60
<b>Latte</b>	£2.50
<b>Hot chocolate</b> marshmallow & Cadbury's Flake topping	£3.20
<b>Decaffeinated Americano</b>	£2.30
<b>Regular tea</b>	£1.90
<b>Specialty teas</b> choice of Earl Grey, Camomile, Green Leaf	£2.50
<b>Irish coffee</b> Bushmills whiskey   cream float   sugar	£5.50
<b>Bailey's coffee</b> Bailey's Irish cream liqueur   cream float   sugar	£5.50
<b>Calypso coffee</b> Tia Maria   cream float   sugar	£5.50
<b>Café Royale</b> Hennessey brandy   cream float   sugar	£5.95

## ALLERGENS AWARE

If you are affected by food allergies, please ask our staff for our allergens menu, which provides details of allergen content in each dish we serve, or visit [www.magherabuoy.co.uk](http://www.magherabuoy.co.uk)