



# LUNCH MENU

MONDAY - WEDNESDAY 12PM - 3PM

THURSDAY - SATURDAY 12PM - 2.30PM

# COPELAND DISTILLERY

DONAGHADEE COUNTY DOWN

COPELAND IRISH GIN, GARNISHED WITH ORANGE & MINT, TONIC WATER £6.95

COPELAND IRISH GIN COCKTAIL £7.00

www.flamerestaurant.co.uk T: 028 9033 2121



## SNACKS - £2 PER ITEM OR ALL 3 FOR £5

- HOUSE MARINATED OLIVES
- ROQUITO PEARL PEPPERS
- MIXED SALTED SPICED NUTS & RICE CRACKERS (2,10)

## LITTLE BITES

### FRESH BAKED FOCACCIA & IRISH WHEATEN £5

Abernethy butter, olive tapenade, tomato pesto (2,7)

### SOUP OF THE DAY £6

Freshly prepared soup, Irish wheaten & salted butter (2,7)

### CHICKEN LIVER PATE £7

Thyme, garlic & red wine infused chicken livers with a herb butter, blackberry & balsamic jam with toast (2,4,7,14)

### CHICKEN WINGS £7

Hot pepper buffalo wing sauce with sour cream & chives (7)

### PRAWN COCKTAIL £8

Classic open prawn cocktail on Irish wheaten, Bloody Mary sauce, lettuce & cucumber (1,2,3,7)



## FROM OUR ASADOR GRILL

### 10oz 28 DAY DRY AGED SIRLOIN £28

### 10oz 28 DAY DRY AGED RIBEYE £30

### 8oz PRIME FILLET STEAK £32

All our cuts of meat come served with a roasted tomato & choice of side & sauce

Please note fillet steaks ordered medium to well & over will be butterflied unless requested not to

### ADD GARLIC KING PRAWNS £4

### ADD ROASTED BLUE STILTON CHEESE £2

## THE MAIN EVENT



### CHICORY CAESAR SALAD & POACHED SALMON £12

Caesar dressing, croutons, parmesan & poached Glenarm salmon (4,5,7)

### TURKEY & HAM £14

Antrim roast turkey & ham with seasonal stuffing, glazed vegetables, creamy mash, roasted fondant & turkey gravy (2,7,14)

### CLASSIC BEEF BURGER £14

Chef's unique recipe, seared on the grill, served with cheese, tomato, lettuce, onion chutney & chunky chips (2,7)

### CRISPY PORTAVOGIE SCAMPI £13

Crispy scampi with chunky chips, tartare sauce, traditional mushy peas & lemon (2,3,7)

### PANEER & SPINACH CURRY £10

Indian curd cheese with baby spinach & vegetables, served in a coconut red curry with rice (7)

### ROASTED SIRLOIN OF BEEF £15

Seared on the grill and finished in the oven. Irish hereford beef with a Yorkshire pudding, chasseur sauce, creamed champ & carrots (2,4,7,14)

## SIDE & SAUCES

- Sweet potato fries £4
- Chunky chips £4
- Creamy buttered mash/champ (7) £4
- Tomato & pickled onion salad (9) £3.50
- Roasted portobello mushrooms (7) £3.50
- Steamed fragrant basmati rice £3.50
- Seasonal vegetables (7) £3.50
- Parmesan & truffle fried chips (7) £6
- Fried onion rings (2) £3.50

- 48 hrs veal gravy (14) £1
- Creamy peppercorn (7) £1
- Chasseur sauce (14) £1
- Garlic butter (7) £1

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING £5

Boozy creme anglaise (2,4,7)

### CHEESECAKE OF THE DAY £5

Served with cream/ice cream & coulis (2,7)

### CHEESE BOARD £7.50

Selection of mixed cheeses & fig chutney, artisan biscuits (2,7)

## ADD A COCKTAIL £6

**Allergy Key** - 1-Celery, 2-Gluten, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Dairy, 8-Molluscs, 9- Mustard, 10-Nuts, 11- Peanuts, 12- Sesame Seeds, 13-Soya, 14-Sulphur Dioxide. Please note that we cannot guarantee that any dish is completely free from allergens, please inform your server of any allergies.