



LUNCH MENU

MONDAY - SATURDAY 12PM - 3PM

www.flamerestaurant.co.uk

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COPELAND DISTILLERY

DONAGHADEE COUNTY DOWNS

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

COPELAND IRISH GIN COCKTAIL £7.00

SNACKS - £2 PER ITEM

HOUSE MARINATED OLIVES
MIXED SALTED SPICED NUTS & RICE CRACKERS (2, 10)

SMALL TASTERS

- Soup of the day - Irish wheaten & Abernethy butter (2, 7) **£6**
- Hot pepper buffalo wings, sour cream (7) **£7**
- House cured beetroot & lemon salmon gravalax, croutons, horseradish cream (5, 7, 9) **£8**
- Mushrooms on toast two ways, mushroom ketchup & fried wild garlic mushrooms (7) **£6.50**

SANDWICHES

- THE OPEN** **£8**
Classic open prawn cocktail on Guinness wheaten, Bloody Mary sauce, lettuce & cucumber (1, 2, 3, 7)
- THE WRAP** **£8**
Marinated tandoori chicken with grilled onions & tomatoes, cucumber & mint yoghurt dip (7)
- THE TOASTED** **£7**
Grilled margherita sandwich, beef tomato, buffalo mozzarella, oregano, basil & olive oil (2, 7)

SIDE ORDERS £3.50

- Sweet potato fries
- Chunky chips
- Creamy buttered mash/champ (7)
- Tomato & pickled onion salad (9)
- Roasted portobello mushrooms (7)
- Steamed fragrant basmati rice
- Buttered greens (7)
- Parmesan & truffle fried baby potatoes (7) **£6**
- Caesar dressed leaves with parmesan (7)
- Fried onion rings (2)



Black pudding, bacon, soft boiled egg & mustard potato salad (1, 4, 7, 9)

Crispy Portavogie prawns & chips, mushy peas & seaweed tartare (2, 3, 7)

Chicken liver Pâté, thyme, garlic & red wine infused chicken livers with herb butter, blackberry & balsamic jam with toast (2, 4, 7, 14)

Twice baked sweet potato skins, spiced mixed beans, guacamole, vegan cheddar

THE MAIN EVENT

FLAME BURGER **£14**

Our own special beef recipe grilled over hot ash with melted cheddar, onion, tomato & gem lettuce, served with chunky chips (2, 7)

CHICKEN KIEV **£14**

Breast of chicken stuffed with garlic & herbs, golden fried breadcrumbs, spring onion mash, buttered greens (2, 7)

FISH & CHIPS **£13.50**

Ale battered haddock with chunky chips, seaweed tartare, mushy peas & lemon (4, 7)

SHORT HORN RIB OF BEEF **£13**

12-hour braised boneless beef rib, root vegetable mash, cabbage & baby onions with veal jus (1, 7, 14)

SPINACH & RICOTTA TORTELLINI **£16**

Sundried tomato, courgette & basil ragu, toasted pinenuts (2, 4, 10, 14)

100Z HEREFORD SIRLOIN OR RIBEYE STEAK **£30**

Salted tomato, choice of side order & sauce

ADD GLASS OF PINOT FOR £4.50
ADD A GLASS OF SHIRAZ FOR £4.50
& 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.