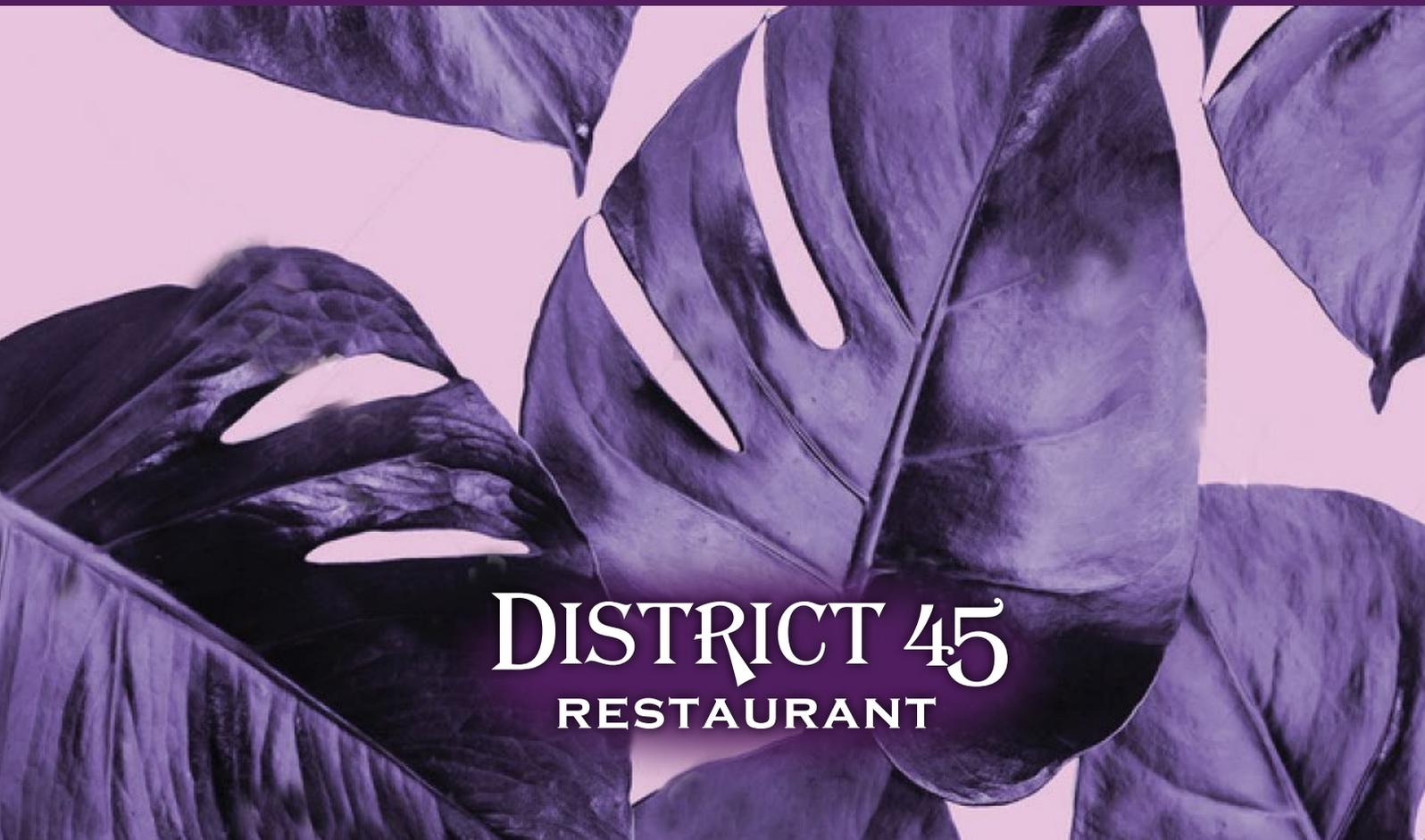




BISTRO **MENU**



DISTRICT 45
RESTAURANT

STARTERS

D45 Salt & Chilli Chicken £6

Our original Salt & Chilli chicken returns by popular demand!!!! Strips of chicken breast coated in a flour mix of garlic and chilli, deep fried until golden. Tossed alongside spiced peppers, onions, sweet chilli & mayo served on hot naan bread

Sticky Chicken Wings £6

A pot of chicken wings glazed in our secret blended sauce of soy and ginger, finished with fresh spring onion and chilli

MAIN DISHES

D45 Peppered Chicken £13

Succulent chicken breast dusted with a flavourful seasoning. Served on creamed potatoes & scallions with a peppercorn sauce and homemade tobacco onions

Lime & Chilli Chicken £13

Pan fried supreme of chicken marinated in a mix of chilli, garlic and lime. Slowly roasted, served on basmati rice and finished of with a delicious smoked chilli butter

Blackened Cajun Chicken £12

Tender chicken breast, pan seared in our special cajun spices. Served on mashed sweet potato with a creamy pimento sauce

D-45 Sharing Platter for 2 £13

A selection of starters so you can have a little taste of our most popular dishes. Salt & chilli chicken, vegetable samosas, spicy chicken wings and cheesy garlic bread with a selection of dipping sauces. Dipping sauces: sweet chilli, mango and chilli chutney

Two Cheese Garlic Bread (V) £4

French baguette smothered with homemade garlic butter and topped with a blend of mozzarella and cheddar cheese then toasted until golden brown and served with a spiced mayo dip

Creamy Bacon & Leek Chicken £13

Oven roasted breast of chicken served with a crumbed garlic croquette and delicious sauce of double cream, smoked bacon, leeks & black pepper

½ Roast Duck £16

Seasoned to perfection, this duck dish is accompanied with a sweet potato fondant, braised red cabbage and a sticky rich jus

Smoked Haddock Mornay £6

Flaky smoked haddock in a classic Mornay sauce of mature cheddar, cream and leek. Topped with a cheddar and Gruyère cheese crumb, baked until golden brown

Vegetable Samosas £6

Crisp triangular pastry filled with carrots, peas, cauliflower, broccoli & potato tossed in our special spices, deep fried and served with a little pot of mango and chilli chutney

Peppered Pork Fillet £14

Coated in a crushed peppercorn rub these pork fillets are slowly roasted to ensure maximum flavour. Served with champ, crispy tobacco onions and our special peppered sauce

Teriyaki Seabass £16

Lightly seasoned fillet of seabass marinated in a sweet teriyaki sauce with a selection of fresh vegetables wok fired with chilli, soy & ginger spices. The perfect dish for those who are after a little bit of spice & sweetness

Chef's Soup of the Day £4

Homemade soup served with crusty bread

BBQ Pulled Pork Tacos £6

Fresh flour tortillas generously stuffed with slow roasted pulled pork in a smoky BBQ sauce and a creamy red cabbage coleslaw

Smoked Cheese Arancini £6

Risotto balls, cooked in panko crumbs and oozing with rich & smokey cheese. The perfect little treat, served with rocket & Ballymaloe country relish

Smoked Cod £15

Cod fillet, lightly smoked so its flavour takes center stage served with a mix of savoy cabbage & bacon finished off with a light seafood cream sauce and rich buttered mash

Baked Salmon Parcel £16

A fillet of local salmon with a subtle hint of lemon and a host of vegetables with Mediterranean spices all beautifully wrapped in parchment and oven baked. Finished off with baby boiled potatoes this dish certainly packs a punch of flavour!

For our allergen menu please ask your waiter or waitress

MCATAMNEY'S BEEF

10oz Sirloin Steak £20

Served with Rocket & Parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

12oz Rump Steak £18

Served with rocket & parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

10oz Fillet Steak £25

Prime 10oz fillet steak served with a sweet roast onion puree, fondant potato, bacon crumb and a rich red wine and pearl onion jus.

D45 8oz Beef Burger £10

Mozzarella cheese melted on top of our 8oz burger, sitting on bacon, lettuce & tomato topped with a hand battered beer onion ring and a good dollop of Ballymaloe country relish

Peppered Burger £10

McAtamney hand pressed 8oz juicy beef burger topped with crispy tobacco onions and a serving of creamy peppered sauce

Chilli Beef Naan £15

A sauteed bowl of spiced beef strips, peppers, chillies, onions and garlic, smothered in a sweet and sticky jus, with a sprinkling of mozzarella cheese melted under the grill and enjoyed with fresh hot naan bread

VEGETARIAN

Mushroom, Herb & Truffle Pappardelle (V) £12

Fresh mushrooms, thyme, spring onions and Italian parsley tossed with parmesan cream & truffle oil served with peppery rocket leaves & parmesan shavings

Halloumi & Vegetable Skewers (V) £13

Halloumi cheese - salty, crispy and creamy all at the same time, is threaded over two skewers along side courgette, red onion and peppers. Marinated in spicy harissa and served on flat bread with a rocket salad & a chilli mayo chutney

FOR THE SIDE £3

- Chips
- Champ
- Garlic potatoes
- Buttered mash
- Tobacco onions
- D45 loaded Chips
Skinny fries, sweet potato fries tossed in garlic butter with parmesan cheese, crispy bacon bits and garlic mayo
- Homemade onion rings
- Sweet potatoes fries
- Garlic bread

- Spanish potatoes
Cubed potatoes fried and tossed in a creamy sweet pimento sauce
- Vegetables
Mixed roast root vegetables
- Tenderstem broccoli,
chilli and soy dressing
- Rocket & parmesan salad

EXTRA SAUCES COMPLIMENTARY

- Peppered
- Leek & Bacon
- Cream Pimento
- D45 Gravy

STARTERS

LE MENU ^{4 COURSE} £22

Available on
THURSDAY £18
for an amazing

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Vegetable Samosas

Crisp triangular pastry filled with carrots, peas, cauliflower, broccoli & potato tossed in our special spices, deep fried and served with a little pot of mango and chilli chutney

12oz Rump Steak (£4 Supplement)

Served with rocket & parmesan salad, a beer battered onion ring and a brandy & peppercorn sauce

Smoked Cod

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Mushroom, Herb & Truffle Pappardelle (V)

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TAKE YOUR PICK

DESSERTS

Raspberry Ruffle Cheesecake

A raspberry and coconut cheesecake served with a creamy coconut ice cream

Mango & Coconut Chocolate Pot

Creamy coconut and sweet mangoes sit side by side in this delicious homemade dessert

Sticky Toffee Pudding

Steamed sticky toffee sponge served with a delicious rich toffee sauce and salted caramel ice cream

COCKTAILS

TOO FULL UP?

Why not enjoy your favourite cocktail instead? Choose **ANY** cocktail from our drinks menu

Strawberry Daiquiri Cosmopolitan

French Martini Brapple

OR

Tea or Coffee and a shortbread treat

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