

DISTRICT 45
RESTAURANT

B I S T R O M E N U

STARTERS

District 45 Signature Starters

D-45 Salt & Chilli Chicken 5.95

Strips of chicken coated in a blend of cayenne pepper, garlic and chilli spiced flour, deep fried till golden and served on naan bread with peppers and onions, with sweet chilli and mayo

D-45 Sharing Platter for 2 10.95

A selection of starters so you can have a little taste of our most popular dishes. Salt n chilli chicken, duck spring rolls, spicy chicken wings and cheesy garlic bread with a selection of dipping sauces. Dipping sauces: sweet chilli, hoisin

Chef's soup of the Day 3.50

Homemade soup served with crusty bread

Garlic & Chorizo Prawns 5.95

Tiger prawns and chorizo pan fried in fresh garlic & chive butter served with homemade garlic bread

Crispy Duck Spring Rolls 5.95

Homemade hand rolled duck spring rolls served with a hoisin & honey dipping sauce on a cucumber ribbon salad

Two Cheese Garlic Bread (V) 3.95

French baguette smothered with homemade garlic butter and topped with a blend of mozzarella and cheddar cheese then toasted till golden

Prawn Cocktail 5.95

Juicy north Atlantic prawns, smothered in a brandy Marie-rose sauce, crisp iceberg lettuce and micro leaves served with wheaten bread

Garlic Mushrooms 5.25

Button, chestnut and field mushrooms sautéed in garlic and tossed in a creamy herb sauce served on toasted brioche and garnished with parmesan and rocket leaves

Sticky Chicken Wings 5.95

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

MAINS

Each and every dish is cooked to order. Nothing hits the pans, ovens or grills until our chefs get the order. This is to ensure only the finest and freshest dishes make it to your table. So why not take advantage and treat yourself to a delicious starter while you wait.

D-45 8oz Beef Burger 9.95

Aberdeen Angus beef burger served with melted mozzarella cheese, bacon, lettuce, tomato, a beer battered onion ring with mayonnaise & ballymaloe country relish

Peppered Tobacco Burger 9.50

8oz Aberdeen Angus burger topped with crispy tobacco onions and a brandy & peppercorn sauce

Silver Hill Half Roast Duck 14.95

Boneless half roast duck served on a bed of asian style noodles with a hoisin and plum sauce

Rump of Lamb 14.95

Delicious rump of lamb (best served medium) on a light bacon and colcannan potato cake finished with a rich minted pea and bacon jus

Peppered Pork Fillet 12.95

Tender pork fillet coated in a crushed peppercorn rub served with savoy cabbage and bacon, parsnip puree and finished with brandy & peppercorn sauce

Monkfish and King Prawn Hot Pot 16.95

Spiced monkfish, king prawns and chorizo pan fried in a delicate spiced coconut and chili broth served with a scented basmati rice

Seared Seabass 15.95

Seared seabass fillet served on a spiced fish cake and finished with a thai green curry sauce

Pan Fried Smoked Cod 13.95

Smoked cod served on buttered mash with savoy cabbage & smoked bacon finished with a light white wine & seafood cream sauce

For our allergen menu please ask your waiter or waitress

STEAKS

100z Sirloin Steak 18.50 *100z Fillet Steak* 19.95
 *120z Rump Steak* 16.95

All our steaks are served with grilled tomato, field mushroom, a beer battered onion ring and a brandy & peppercorn sauce.

How do you like it cooked?

Blue: Simply flashed on the grill

Rare: Seared, dark red centre

Medium Rare: Seared outside with 50% red centre

Medium: Pink in the centre

Medium Well: Slight hint of pink

Well Done: Cooked well through

All our steaks are hung for a minimum of 21 days to ensure outstanding tenderness & flavour and are locally sourced from McAtamney Master Butchers, Ballymena Co Antrim.

Pan Fried Chicken 12.95

Locally sourced chicken breast, pan fried served with a bacon and cabbage potato cake and finished with an indulgent creamy garlic mushroom sauce

D45 Pepper Chicken 12.95

Oven roasted supreme of chicken, served on creamy champ with a brandy and peppercorn sauce and garnished with homemade tobacco onions

Seared Chicken 12.95

Oven roasted chicken breast with a delicious homemade pork stuffing ball on a bed of champ and garnished with crisped bacon and a rich red wine gravy

Vegetable Tarte (V) 11.95

A puff pastry base topped with a fresh tomato and basil sauce and char-grilled Mediterranean vegetables finished with a parmesan and rocket garnish

Lime and Chilli Chicken 12.95

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

Thai Green Vegetable Curry (V) 11.95

Wok fried pak choi, baby corn, courgettes, mushroom, mangetout, peppers & onions in a spicy thai green curry sauce and spiced basmati rice

SALADS 2.75

Tossed salad

Lettuce, cucumber, tomato and red onion in a honey mustard dressing

Rocket Salad

Rocket, parmesan, sundried tomatoes with a creamy balsamic dressing

Caesar Salad

Baby gem lettuce, parmesan and croutons tossed in a classic caesar dressing

SIDE ORDERS 2.75

Chips

Champ

Garlic Potatoes

Garlic Mushrooms

Tobacco Onions

Garlic Bread

Homemade onion rings

Buttered mash

Vegetable selection:

Carrots, broccoli, mangetout and green beans all tossed in seasoned butter

Spanish Potatoes:-

Cubed potatoes fried and tossed in a creamy sweet pimento and chorizo sauce

Buttered savoy cabbage and smoked bacon

EXTRA SAUCES

Complimentary

Peppered

D45 Gravy

Creamy Garlic Mushroom

Sweet Pimento

Thai Green Curry

Early Bird served every night between 5pm and 7pm

DISHES MARKED WITH  SYMBOL ARE £7.95 BETWEEN 5PM AND 7PM

DISHES MARKED WITH  SYMBOL ARE £11.95 BETWEEN 5PM AND 7PM

SET MENU

£20

STARTERS

Garlic & Chorizo Prawns

Tiger prawns and chorizo pan fried in fresh garlic & chive butter served with homemade garlic bread

Chef's soup of the Day

Homemade soup served with crusty bread

Two Cheese Garlic Bread (V)

French baguette smothered with homemade garlic butter and topped with a blend of mozzarella and cheddar cheese then toasted till golden

Crispy Duck Spring Rolls

Homemade hand rolled duck spring rolls served with a hoisin & honey dipping sauce on a cucumber ribbon salad

D-45 Salt & Chilli Chicken

Strips of chicken coated in a blend of cayenne pepper, garlic and chilli spiced flour, deep fried till golden and served on naan bread with peppers and onions, with sweet chilli and mayo

MAINS

A side order of your choice is included

D45 Pepper Chicken

Oven roasted supreme of chicken, served on creamy champ with a brandy and peppercorn sauce and garnished with homemade tobacco onions

Rump of Lamb

Delicious rump of lamb (best served medium) on a light bacon and colcannon potato cake finished with a rich minted pea and bacon jus

12oz Rump Steak

(£3 supplement)

Served with grilled tomato, field mushroom, beer battered onion rings, brandy & peppercorn sauce

Peppered Pork Fillet

Tender pork fillet coated in a crushed peppercorn rub served with savoy cabbage and bacon, parsnip puree and finished with brandy & peppercorn sauce

Pan Fried Smoked Cod

Smoked cod served on buttered mash with savoy cabbage & smoked bacon finished with a light white wine & seafood cream sauce

Vegetable Tarte (V)

A puff pastry base topped with a fresh tomato and basil sauce and char-grilled Mediterranean vegetables finished with a parmesan and rocket garnish

DESSERTS

*Eton Mess • Sticky Toffee Pudding •
Raspberry & White Chocolate Cheesecake*