



# Curran's Menu 2012

## Starters and Appetisers Entrees | Entrantes



**Bowl of Warming Seasonal Soup** ✓  
served with Wheaten Bread - **£3.50**  
Soupe | Sopa

**Soup & Sandwich Combo (selection available) - £5.50**  
Soupe et sandwich | Soupa y sandwich

**Curran's Creamy Seafood Chowder with Haddock, Salmon and Mussels**  
served with Warm Crusty Bread - **£5.95** / large - **£7.95**  
Chaudree de fruits de mer | Chowder de mariscos

**Dundrum Bay Mussels cooked in a Light Vermouth Sauce in a Foil Parcel (h) - £5.95 / large £7.95**  
Moules a Vermouth | Mejillones en Vermut

**Traditional Prawn Cocktail with Marie Rose Sauce, Iceberg Lettuce**  
served with Wheaten Bread - **£5.95**  
Norwegian cocktail de creveltes a marie rose | Coctel de gambas en Norweign marie rose

**Locally Caught East Coast Crab Claws in Garlic Butter**  
with Wheaten Bread - **£6.95**  
Pinces de crabe au beurre d'ail | Pinzas de cangrejo en mantequilla de ajo

**Smooth Chicken Liver Pate with Caramelised Red Onion,**  
Melba Toast and Salad Leaves - **£4.95**  
Pate de foie de poulet | Pate de higado de pollo

**Breaded Chicken Strips served on Salad,**  
Drizzled with a Honey & Sweet Chilli Dressing - **£4.95**  
Morceaux de poulet, salade, sauce au piment doux | Piezas de pollo, ensalada, salsa de chile dulce

**Toasted Ciabetta Garlic Bread with Dressed Salad** ✓ - **£2.95**  
Pain a l'ail | Pan de ajo

**Toasted Ciabetta Cheesy Garlic Bread** ✓  
with Dressed Leaves - **£3.50**  
Pain a l'ail avec fromage | Pan de ajo con queso

**Baked Goat's Cheese Tartlet** ✓  
with Roasted Vegetables & Country Relish - **£6.95**  
Le fromage de chevre, legumes grilles tarte | Queso de cabra, verduras asadas tarta



## Fish Poissons | Pescado



**Freshly Battered Haddock, Mushy Peas, Hand Cut Chips  
& Tartare Sauce - £9.95**

Poisson pane et francais fries | Pescado y patatas fritas

**Freshly Battered Milligan's Ardglass Scampi,**

Thick Cut Chips, Salad & Homemade Tartare Sauce - **£13.95**

Crevettes et francais fries | Gambas y patatas fritas

**Seafood Gratin with Local Seafood in a Creamy Sauce**

Topped with Mashed Potato and Farmhouse Cheddar Cheese  
served with Thin Cut French Fries and Seasonal Vegetables - **£11.95**

Tarte fruits de mer | Pie de mariscos

**Italian Style Fish – Thick Pieces of White Fish Poached**

On a Bed of Ratatouille served with Brown Rice (ho) - **£11.95**

Les poissons blancs et de la ratatouille avec du riz | De pescado blanco y pisto con arroz

## Curran's Famous Seafood Platter

**A Chance to Sample the Finest Local Fish & Shellfish**

Garlic Mussels & Crab Claws, Curried Prawns, Prawn Cocktail, Cup of Chowder, Potted Herring,

Smoked Salmon, Smoked Mackerel Fish Goujons, Salad - **£23.00**

*(Items on platter subject to change according to availability)*

Fruits de mer plateau | Mariscos plato

## Pub Classics Classiques de Pub | Clasicos de Pub



**Gourmet Steak Burger topped with Bacon & Melted Irish Cheddar served in a Flourey Bap**

with Salad & Thin Cut French Fries - **£9.95**

Burger de boeuf avec du bacon et fromage et des fries | Hamburguesa de carne con tocino y queso y patatas fritas

**Thick Cut Irish Bacon (2) Eggs & Chips (lunchtime only) - £6.95**

Bacon, des oeufs et des frites | Tocino, huevos y patatas fritas

**Homemade Pie of the Day with Seasonal Vegetables,**

Creamy Mash Potato or French Fries - **£8.95**

Tarte maison de la journee | Patel casero del dia

**Roast of the Day, with Mashed Potato, Roast Potato,**

Seasonal Vegetables and Rich Gravy - **£9.95**

Roti de la journee, la pomme de terre et legumes | Asado de los dias de patatas y verduras



## Chicken Le Poulet | Pollo



**Crisp Breaded Chicken Strips & Bacon Salad Bowl - £8.95**  
De poulet chaud et salade au lard | De pollo caliente y tocino

**Roasted Chicken with Peppercorn & Mushroom**  
Sauce, with a Choice of Side - **£11.95**  
Poulet a la crème au poivre et champignons | Pollo con crema de pimiento y champinones

**Pan Fried Chicken Topped with Bacon & Melted**  
Cheddar Cheese with BBQ Sauce, Chips & Salad - **£11.95**  
Poulet aux lardons et fromage et la sauce barbecue | Pollo con tocino y queso y salsa de barbacoa

## Steaks Boeuf | Carne de res



**Curran's Open Steak Sandwich**  
Prime Steak Strips, Cooked in BBQ or Pepper Sauce set on Garlic Ciabatta  
Bread topped with Crispy Onions & served with Salad and French Fries - **£9.95**  
Sandwich au steak de boeuf au vert, la sauce barbecue, oignons et fries | Sandwich de carne abieta, sala barbacoa

**10oz Mature Rump Steak with Tobacco Onions, Thick**  
Cut Chips, Salad & Creamy Bushmills Peppercorn Sauce - **£16.95**  
Steak de boeuf, sauce au poivre et frites | Filete de carne, salsa de primienta y patatas fritas

**10oz Dry Hung Sirloin Steak with Tabacco Onions, Thick**  
Cut Chips, Salad & Creamy Bushmills Peppercorn Sauce - **£19.95**  
Steak de boeuf, sauce au poivre et frites | Filete de carne, salsa de primienta y patatas fritas

**All our steaks are locally sourced Dryhung Prime Irish Beef to ensure  
that our customers enjoy the best quality steaks available.**

**Please allow time cooking time for well-done steaks**



## Pasta, Rice & Noodles Pates, riz et nouilles | Pasta, arroz y fideos



### Biju's Authentic Indian Beef, Chicken or Vegetable Curry,

Fluffy Rice, Poppadum & Mango Chutney - **£9.95**

Indian boeuf ou de poulet au curry et riz | India curry de res o de pollo y arroz

### Chicken & Bacon Pasta in White Wine Cream Sauce

With Garlic Bread - **£9.95**

Poulet et les pates au bacon - Pollo y la pasta de tocino

### Oven Baked Rich Beef Lasagne, Coleslaw,

Garlic Bread, Salad & Thin Cut French Fries - **£9.95**

Lasagnes de boeuf | Lasana de carne

### Chicken or Beef Stirfry with Hoi Sin & Chilli Sauce,

Noodles and Crisp Vegetables - **£9.95**

Poulet ou boeuf sautés avec des nouilles | Pollo o carne de res salteado con fideos

## Vegetarian Vegetariens | Vegetariano



### Julian Vegetable Pasta in a White Wine and Cream ✓

Sauce with Homemade Garlic Bread - **£8.95**

Pates aux legumes, sauce au vin blanc crème | Pastas de verduras en salsa de crema de vino blanco

### Homemade Vegetable Pie with Cream Sauce Topped ✓

With a Pastry Lid, French Fries and Salad - **£8.95**

Tarte aux legumes avec dessus la pate feuilletée | Vegetales pastel de hojaldre con la parte superior

### Vegetable Stir fry with Noodles ✓ - **£8.95**

Melanger les legumes friture avec des nouilles | Revuelva freir verduras con fideos

### Authentic Indian Vegetable Curry with Rice, Poppadum ✓

and Mango Chutney - **£8.95**

Curry de legumes et de riz | Curry de verduras y arroz



## Desserts

Really Rich Homemade Chocolate Pudding - **£4.50**

with Warm Chocolate Sauce and Vanilla Ice Cream

Apple Pie served with Creamy Custard - **£4.50**

Pavlova with Summer Berries and Fresh Cream - **£4.50**

Daily Cheesecake with Fresh Cream - **£4.50**

Sherry Trifle topped with Custard & Fresh Cream - **£3.00**

Selection of Ice Creams - **£3.50**

## Sides and Sauces

Thick Cut Chips **£2.95**

Garlic Sauté Potatoes **£2.95**

Tossed Salad **£2.00**

Mushrooms **£2.95**

Garlic Butter **£1.50**

Surf and Turf Sauce with Mussels & Prawns

Champ **£2.95**

Seasonal Vegetable **£2.50**

French Fried Onions **£2.00**

Brandy Pepper Sauce **£2.00**

Coleslaw **£1.50**

**£4.50**