

# THE POTBELLY RESTAURANT

## 5PM -LATE

### PRE-DINNER NIBBLES

#### TOASTED YELLOW DOOR CIABATTA

*Lashings of Garlic Butter & Melted Cheddar*

4.95

#### YELLOW DOOR BLOOMERS

*In-house Smoked Butter, Burren Balsamic's Red Onion Chutney*

4.95

### TO START

#### Smooth Chicken Liver & Brandy Pate

*Toasted Irish Sourdough, Burren Balsamic, Red Onion Chutney*

6.95

#### Deep Fried Salted Squid

*Dressed leaves, Lemon & Black Pepper Mayo*

6.95

#### Oven-Baked Camembert

*Studded with Rosemary, drizzled with Local Honey & Toasted Bread*

6.95

#### PotBelly Mushrooms

*Drizzled with Chilli Sauce & Garlic Mayo*

6.95

#### Succulent Atlantic Prawns

*Smothered in a Creamy Marie Rose Sauce, garnished with Celery & Cucumber*

7.95

#### Mexican Pulled Beef Taco

*Topped with Tomato, Jalapeno, Coriander, Guacamole & Sour Cream*

7.95

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### MAIN COURSE

#### Slow Braised Crispy Pork Belly

*Served on a Chorizo, Chickpea & Fresh Herb Casserole*

19.95

#### Pot Belly Burger

*8oz Irish Rump Burger topped with Cheddar Cheese, French Fried Onions, Baby Gem*

*Lettuce, Beef Tomato, Smoked Mayo served in a Yellow Door Focaccia Bap with Skinny Fries*

16.95

#### Goats Cheese Tart

*Served with Pine nut & Rocket Salad, Pesto & Balsamic Reduction*

14.95

#### Pot Belly Chicken

*Stuffed with Garlic Herb Cream Cheese, baked in Cranberries, Cream & Port*

13.95

#### Pan Seared Hake

*Crushed Herbed Comber Potatoes, Prawn & Caper Butter Sauce*

19.95

#### Stout Braised Chuck Steak

*Served on Buttery Mash, Fine Beans, Roasted Pearl Onion & Mushroom Sauce*

21.95

#### Local Carnbrooke 28 day aged Irish Beef:

**12oz Sirloin Steak**                      **26.95**

**10oz Fillet Steak**                        **26.95**

*All steaks are cooked to your liking & served with a bucket of chips*

**Sauces**                                      **3.50**

Creamy Crushed Peppercorn

Garlic Butter

### SIDE ORDERS

£3.50

CRISPY GARLIC POTATOES

MEDLEY OF STEAMED  
GREENS

BEER BATTERED FRENCH  
FRIED ONIONS

HOMEMADE CHIPS

CARROT & PARSNIP CRUSH

HOT BUTTERED CHAMP

ROAST BABY COMBER  
POTATOES WITH SEA SALT  
& BLACK PEPPER

SAUTEED MUSHROOMS

*Please let us know of any dietary requirements, food allergies or intolerances when ordering*

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## SWEET TREATS

### TO FINISH

#### **Homemade Sticky Toffee Pudding**

*Smothered in Toffee Sauce & Vanilla Ice-Cream*

5.95

#### **Lemon Roulade**

*Raspberry Gel, Chantilly Cream & Fresh Raspberries*

5.95

#### **Snickers Ice-Cream**

*Peanut Butter Ice-Cream in a Brandy Snap basket drizzled with Toffee & Chocolate Sauce*

5.95

#### **Chocolate Tart (Gluten Free)**

*Espresso Marscapone Cream topped with Toasted Almonds*

5.95

### HOT DRINKS

AMERICANO

2.75

HOT CHOCOLATE

3.45

LATTE

2.95

BREAKFAST TEA

2.75

CAPPUCCINO

2.95

PEPPERMINT TEA

2.75

ESPRESSO

2.75

IRISH COFFEE

6.95