





Rathlin Sound Festival Seafood Menu

24th May - 2nd June

Strangford Lough Mussel Bar

All served with Skinny Fries & Homemade Guinness Wheaten Bread

Classic Moules Mariniere | £17 White Wine, Garlic & Shallot Cream, Samphire & Fresh Leeks

Thai | £17

Thai Green Curry & Coconut Broth, Pak Choi, Lime & Fresh Coriander

Mediterranean | £17

Rich Tomato & Basil Sauce, Roasted Red Peppers & Sundried Tomatoes, Fresh Basil

Irish | £17

Irish Cider & Wholegrain Mustard Cream, Leek, Spring Onion & Samphire, Crispy Dulse

Picante | £17

Smoked Gubbeen Chorizo, Paprika & Chilli, Roasted Red Pepper Sauce

Small Plates

North Coast Smokehouse Salmon & Dill Fishcake, Mixed Leaves, Warm Tartar Sauce & Chive Oil | £10

Crispy Fried Whitebait, Homemade Tartar Sauce, Mixed Leaves & Lemon Wedge | £8

Pan Seared Scallops, Roast & Puréed Cauliflower, Apple & Celeriac Remoulade,
Black Pudding Crumb | £13

Salt & Chilli Squid, Asian Salad Toasted Sesame Seeds, Fresh Coriander & Lime, Sriracha Dressing | £9

King Prawn Cocktail, Steamed King Prawns, Homemade Guinness Wheaten Bread, Shredded Gem Lettuce, Homemade Marie Rose Dressing, Paprika & Fresh Lemon | £9

Plates

Baked Langoustines, White Wine & Garlic Cream, Samphire, Leeks & Roasted Red Peppers,
Toasted Sourdough Bread | £19

Whole Baked Plaice, Potato Fondant, Buttered Courgette & Samphire, Veronique Sauce & Stem Broccoli | £23

Pan Fried Seabass Fillet, Thai Red Curry Sauce, Crispy Spiced Vegetable Pakora,
Tahini Roasted Aubergine | £23

Seafood Linguine, Fresh Seafood Selection & Strangford Lough Mussels, White Wine & Garlic Cream Vegetable Medley, Fresh Herbs & Toasted Sourdough Bread | £20

North Coast Smokehouse Trout, Pea Purée, Sauté New Potatoes, Smoked Bacon & Prawns, Wilted Spinach & Samphire, Chive Oil | £21





PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS