

## ✦ EVENING MENU ✦

### STARTERS

Honey Chilli Chicken Asian Slaw & Crispy Noodles	7.00	Strangford Lough Mussels - <i>Served with Fresh Bread</i> Armagh Cider, Chive, Cream & Garlic or Provençal - Tomato, Garlic & Olive	8.00
Shellfish Al Pil-Pil Crab, Mussels, Portavogie Prawns & Chorizo with Chilli & Garlic Oil	8.00	Shredded Crispy Lamb Flatbread Feta Dressing, Pomegranate & Harrisra	7.00
Baked Camembert (v) Hazelnut Crust, Bread Dippers & Home Made Chutney	8.00	Classic Bruschetta (v) Tomato, Red Onion, Basil & Rocket	6.00

### PASTA & RISOTTO

Butternut Squash Risotto (v) Petit Pois, Crispy Sage & Toasted Pine Nuts	12.00
Linguine Al'arrabiata (v) Chilli, Spinach and Tomatoes	12.00
Portavogie Prawn & Crab Linguine Chilli, Preserved Lemon & Fennel	16.00
Roast Garlic Chicken & Spiced Italian Sausage Orzo Pasta, Sundried Tomatoes & Chilli Oil	15.00

### SLIDERS

THREE MINI BURGERS IN WEE BUNS  
SERVED WITH FRIES & DIPS

3oz Beef Burger,  
Cheese Slice & Burger Relish

Pulled Pork,  
Smokey Barbecue Sauce & Slaw

Piri Piri Chicken,  
Chipotle Mayo

Spiced Red Lentil Burger (v)  
Baby Gem Lettuce, Beef Tomato,  
Onion Bhaji & Spicy Mayo

Portobello Mushroom (v)  
Goats Cheese, Garlic Herb Crust

CHOOSE ANY 3 - 13.50

### ✦ MAINS & GRILL ✦

Roast Fillet of Pork Whole Grain Mustard Mash, Smoked Pancetta & Root Vegetable Ragù	17.00
Slow Cooked Beef Brisket Peppercorn Crust, Parsnip Crisps, Rosemary and Red Wine Jus & Carrot Purée	16.50
28 Day Prime Aged 10oz Sirloin Steak Triple Cooked Fat Chips, Onion Rings, Sautéed Mushrooms & Pepper Sauce (add portavogie garlic prawns 4.00)	21.00
6 Hour Braised Lamb Shank Roast Garlic Mash, Kale, Shallot Puree & Roast Lamb Gravy	15.00
Roast Corn Fed Free Range Chicken Supreme Herb Crushed New Potatoes, Spinach, Wild Mushroom & Truffle Cream Sauce	15.00
Roast Fillet of Hake Red Lentil Dhaal, Veggie Pakora & Yoghurt	17.00

### SIDES

Olives	2.00
Breads & Tapenade	4.00
Cheesy Garlic Flatbread	4.00
Kitch Garden Salad	3.00
Seasonal Buttered Greens	3.00
Skinny Fries	3.00
Chunky Chips	3.00
Rosemary Parmesan Fries	3.50
Garlic Fries	3.50
Creamy Mash	3.50

Vegetarian Menu available upon request | \*\*gluten free and vegan options available - please ask your server for further details

dietary requirements or allergies? a member of our team will be happy to help

\*Please refrain from smoking  
electronic cigarettes in the restaurant

\* Please Note - As from Monday 1st June 2015 Kitch is a fully licensed restaurant.  
Our Restaurant Bar is available 7 Days a week, however we have retained our BYOB policy  
on Mondays, Tuesdays & Wednesdays (excluding December).  
Corkage charges apply - please ask your server for details.

\* a discretionary service charge of 10%  
is added to parties of 5 or more.

