



TO START

SOUP OF THE DAY (V) 4.50

Served with freshly baked bread

PORK BELLY 5.80

Breaded pork belly and black pudding bites, pickled carrot and apple sauce

GOATS CHEESE (V/LC) 5.50

Crispy goat's cheese fritters, slow roast tomato, beetroot salad with carrot purée

FISHCAKES 6.20

Smoked haddock and salmon fishcakes with spinach and lemon mayonnaise

CHICKEN WINGS (GF/LC) 6.50

Hot wings with blue cheese dip or naga mayonnaise



PIES

SHEPHERD'S PIE 11.50

Slow cooked Irish lamb, peas and carrots, topped with smoked mash potato

CHICKEN PIE (LC) 10.50

Chicken and Irish chorizo pie, topped with puff pastry

BEEF PIE 12.50

Irish beef, stout and vegetables topped with puff pastry

VEGETABLE PIE (V/LC) 9.50

Lentil, roast root vegetables and tomato topped with sweet potato mash



ALLERGY ADVICE

For full details of allergens in all of our food and drink please ask a member of staff to see our allergen matrix.

MAINS

We carefully select meat from local farms that specialise in quality produce, with the highest welfare standards.

LAMB SHANK (LC) 14.50

Braised Irish lamb shank, sweet potato mash, broad beans and mint gravy

OPEN STEAK SANDWICH 10.90

Flat iron steak, garlic ciabatta, crispy pickled onions, pepper sauce and skinny fries

GAMMON STEAK (GF) 12.20

Dry cured gammon steak, free range fried egg, hollandaise sauce and sautéed baby potatoes

BANGERS & MASH 9.50

Italian sausages, thyme and garlic champ, crispy onions and gravy

CHICKEN BURGER 10.50

Lemon and black pepper panko breaded chicken fillet, streaky smoked bacon, lettuce, red onion, lemon mayonnaise, rosemary focaccia bun and skinny fries

CHICKEN CURRY (LC) 11.95

With mango, coriander, braised basmati rice and homemade chapati bread

RIBEYE STEAK 23.00

Chargrilled ribeye, slow roast tomato, Portobello mushroom, pepper sauce and hand cut chips

CHEESE BURGER 10.95

Ground Irish beef burger, toasted butter milk bun, cheese, lettuce and skinny fries

BEEF AND BURGER 13.95

Ground Irish beef burger, toasted buttermilk bun, slow braised short rib, hickory glaze, caramelized onions, smoked scamorza cheese and skinny fries

EXTRA TOPPINGS FOR BURGERS 1.50

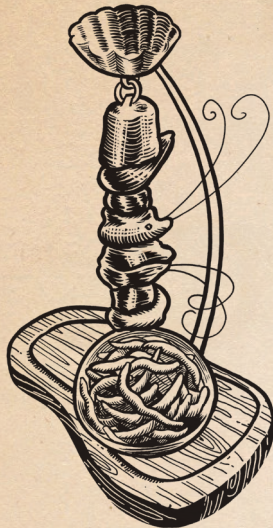
Bacon
Portobello mushroom
Caramelised onion
Blue cheese



V VEGETABLE DISH | GF GLUTEN FREE DISH | LC LOW CARBOHYDRATE DISH



HANGING SKEWERS



Our skewers are chargrilled to perfection, then hung from a bespoke dish. This enables the accompanying liquor to drip slowly down them, intensifying the flavour. All skewers are served with a choice of side.

- CHICKEN SKEWER (L.C.)** **12.50**
Spiced jerk chicken, smoked sweetcorn fritter, barbeque sauce
- PORK SKEWER (L.C.)** **13.50**
Pork fillet marinated with chorizo, Italian sausage and barbeque sauce
- BEEF SKEWER (GF/LC)** **16.50**
Beef rib marinated in mustard and garlic with button mushroom, garlic butter
- VEGETABLE SKEWER (V/GF/LC)** **10.50**
Chickpea fritter, haloumi, confit vegetables, tahini sauce



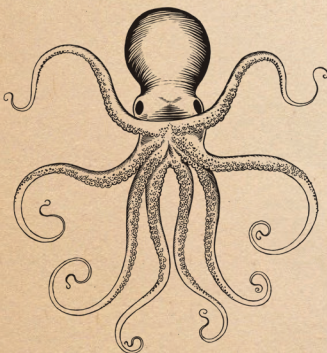
SEAFOOD

Our seafood is selected for its freshness, quality and to reflect seasonality ensuring sustainability for local fisheries.

CHOWDER 9.50 (L.C)
Seafood and Irish chorizo chowder with freshly baked bread

FISH AND CHIPS 11.75
Beer battered haddock, crushed garden peas, tartar sauce and hand cut chips

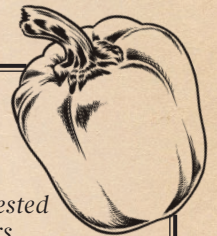
FISH OF THE DAY
Please check with your server



VEGETARIAN

Our vegetables are the best of the season, quickly harvested to retain all their natural benefits and fresh flavours

- RIGATONI CARBONARA (V)** **8.50**
Rigatoni pasta, cauliflower and hazelnut carbonara, rocket
- ROASTED VEGETABLE AND GOATS CHEESE PASTY (V)** **9.50**
Roasted courgette, peppers, red onion and goat's cheese pasty with a cracked wheat, chickpea and cucumber salad
- VEGETABLE BURGER (V)** **9.50**
Sweetcorn, garden pea and bean burger with sweet potato and beetroot crisps, chickpea mayonnaise, focaccia bun and skinny fries



SIDE ORDERS

- SKINNY FRIES** **3.00**
- HAND CUT CHIPS** **3.00**
- FRIES** **3.50**
Sweet potato fries / chilli fries
- MASH POTATOES** **3.00**
- CHAMP** **3.00**
- SWEET POTATO MASH** **3.00**
- MIXED LEAF SALAD** **3.00**
- SEASONAL VEGETABLES** **3.00**

Desserts

- LEMON MERINGUE 5.00**
Lemon meringue pie with fresh cream
- RHUBARB CRUMBLE 5.00**
Rhubarb crumble served with warm vanilla custard
- STICKY TOFFEE PUDDING 5.50**
Sticky toffee pudding, caramel sauce and salted caramel ice cream
- HANGING SKEWER 6.00**
Profiteroles, marshmallows and strawberries with warm chocolate sauce and vanilla ice cream.



V VEGETABLE DISH | **GF** GLUTEN FREE DISH | **LC** LOW CARBOHYDRATE DISH |

At The Cloth Ear we are dedicated to supporting local food producers and are proud to work with the following local products. County Armagh-beef, Dromara-pork, Lisburn-dairy, Hillsborough-potatoes, Kilkeel-fish and shellfish, Ballycastle-goat, Helens Bay-vegetables and salads, Toonsbridge County Cork-cheese.

THE Cloth Ear

RE-INTRODUCING THE GENTLE ART OF CONVERSATION...

Menu

TO START



PORK BELLY 5.80

Breaded pork belly and black pudding bites, pickled carrot and apple sauce

CHICKEN WINGS 6.50 (GF/LC)

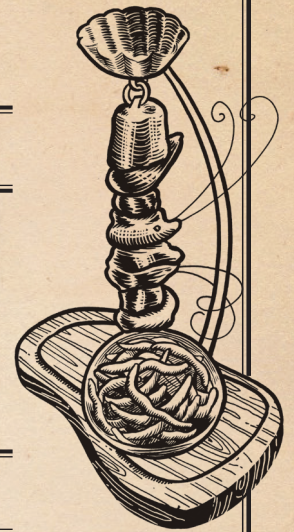
Hot wings with blue cheese dip or naga mayonnaise

SOUP OF THE DAY 4.50

Served with freshly baked bread

SELECTION OF BREAD 4.50 (V)

With locally sourced butter and tapenade



MAIN COURSES

CHICKEN BURGER 10.50

Lemon and black pepper panko breaded chicken fillet, streaky smoked bacon, lettuce, red onion, lemon mayonnaise, rosemary focaccia bun and skinny fries

BANGERS AND MASH 9.50

Italian sausages, thyme and garlic champ, crispy onions and gravy

FISH OF THE DAY

(please ask your server)
MARKET PRICE

FISH AND CHIPS 11.75

Beer battered haddock, crushed garden peas, tartar sauce and hand cut chips

RIBEYE STEAK 23.00

Chargrilled ribeye, slow roast tomato, Portobello mushroom, pepper sauce and hand cut chips

CHICKEN CURRY (LC) 11.95

With mango, coriander, braised basmati rice and home made chapati bread

CHICKEN SKEWER (LC) 12.50

Spiced jerk chicken, smoked sweetcorn fritter, barbeque sauce

CHEESE BURGER 10.95

Ground Irish beef burger, toasted butter milk bun, cheese, lettuce and skinny fries

BEEF AND BURGER 13.95

Ground Irish beef burger, toasted buttermilk bun, slow braised short rib, hickory glaze, caramelized onions, smoked scamorza cheese and skinny fries

VEGETABLE PIE (V/LC) 9.50

Lentil, roast root vegetables and tomato topped with sweet potato mash.



SIDES

SKINNY FRIES 3.00

HAND CUT CHIPS 3.00

FRIES 3.50

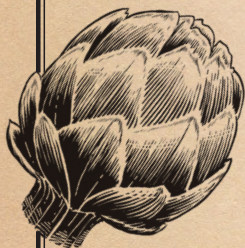
Sweet potato fries / chilli fries

MASH / CHAMP 3.00

SWEET POTATO MASH 3.00

MIXED LEAF SALAD 3.00

SEASONAL VEGETABLES 3.00



DESSERTS

HANGING SKEWER 6.00

Profiteroles, marshmallow, warm chocolate sauce and vanilla ice cream

LEMON MERINGUE 5.50

Lemon meringue pie with fresh cream

RHUBARB CRUMBLE 5.00

Rhubarb crumble served with warm vanilla custard

STICKY TOFFEE PUDDING 5.50

Sticky toffee pudding, caramel sauce and salted caramel ice cream



V VEGETABLE DISH | GF GLUTEN FREE DISH | LC LOW CARBOHYDRATE DISH | DF DAIRY FREE DISH

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