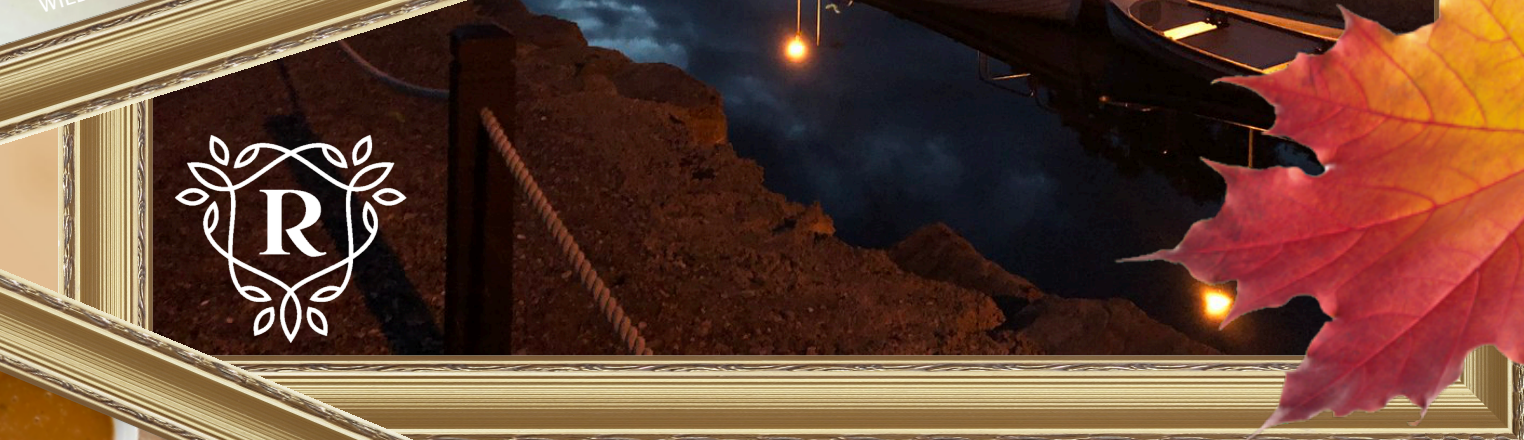


-ROSSHARBOUR RESORT-
HARBOUR BISTRO

-Autumn Menu-



WILD VENISON SADDLE



MOWHAWK STEAK

HARBOUR BISTRO

AUTUMN OPENING HOURS:
(FOOD SERVED 7 DAYS A WEEK)

MON - SAT - Buddy's Bar Menu 3pm-9pm
THUR - SUN - Harbour Bistro 5pm-9pm
SUN - Sunday Lunch 12-2.30pm

BOOKING HOTLINE:

07840795234

**WELCOME to the Harbour Bistro, set in Rossharbour Resort, Co Fermanagh.
This is our new Autumn Menu with a wide variety of freshly cooked food using
the finest ingredients & local produce.**

Starters

**Chef's Soup of the day served with Crusty Roll (Allergen's: 1,2,4,6)
£4.95**

**Warm Duck Confit Salad, Oranges and Spiced Walnuts (Allergen's: 6,7,9,13)
£7.50 ***

**Seared Donegal Bay Scallops, Parsnip Puree, Chorizo & Pine Nut Dressing
(Allergens: 4,6,9,10,12,13)
£8.50***

**Roasted Beetroots, Goat Cheese and De Nigris 65% Balsamic Agave.
(Allergen's: 4,13)
£6.95**

**Mid Prime Chicken Wings tossed with Frank's hot sauce. Served with Blue
Cheese Dip & Celery. (Allergen's: 2,3,4)
£6.95**

**Wild Boar Terrine. Piccalilly & Blackberries (Allergen's: 1,2,4,5,6,13))
£6.95**

**Sharing Platter for 2 :
Flat and toasted breads served with hummus, guacamole, tapenade and
caponata. extra virgin olive oil & De Nigris 65% Balsamic Vinegar.
(Allergen's: 1,4,7,10,13)
£9.95**



DONEGAL BAY SCALLOPS



WILD BOAR TERRINE



ROASTED BEETROOTS & GOATS
CHEESE



WARM CONFIT OF DUCK

Allergens Information :

1 Gluten (cereals containing), 2 Celery, 3 Eggs, 4 Milk, 5 Mustard, 6 Soy; 7 Sesame; 8 Peanuts,
9 Nuts, 10 Fish, 11 Crustaceans, 12 Molluscs, 13 Sulphur Dioxide &/or Sulphites, 14 Lupin

Mains

McGovern's Sirloin Steak, Parsnip Puree and Wine Caramelised Onions served with Pepper Sauce and Chips. (Allergen's: 2,4,6,13)
£23.95 **

Mowhawk on the bone Steak, Onion Ring, Asparagus, Zaatar Roasted Baby Potatoes and Autumn Vegetables. (Allergen's: 2,4,6,7,13)
£26.95**

Wild Venison Saddle, Butternut Squash Puree and Buttered Mashed Potatoes served with Roast Jus. (Allergen's: 2,4,6,13)
£23.95**

Supreme of Salmon, Roasted Asparagus on Thermidor Sauce. (Allergen's: 4,5,6,10,13)
£16.95

Roasted Breast of Chicken. Autumn Vegetables and Buttered Mashed Potatoes Served with choice of Sauce. (Allergen's: 2,4,6,13)
£16.95

Buddy's Bar Beef Burger with Monterey Jack Cheddar Cheese, Ballymaloe Relish and Crispy Bacon served with Chips (Allergen's: 1,3,4,5,10)
£13.95

Beer Tempura Batter Fish & Chips, served with Minted Pea Puree and Homemade Tartare Sauce (Allergen's: 1,3,5,6,10,13)
£14.95

Vegetable Lasagne, Toasted Bread, and Garden Side Salad. (Allergen's: 1,2,4,5,13)
£12.95



SUPREME OF SALMON

Sides

Mushrooms in Garlic Butter – 4,6 / Onion Rings – 1,2,6

Caramelised Wine Onions – 13 / Mashed Potatoes – 4

Roasted Autumn Vegetables - 2 / Sweet Potato Fries – 6

Roasted Baby Potatoes with Zaatar Spice - 7 / Chips – 6

£3.50

Sauces

Pepper (2,4,13) / Gravy (2,4,13) /

Thermidor (2,4,5,13) / Roast Jus (2,13)

£2.95

** £7 Supplement for resident booked pre paid package meals

Allergens Information :

1 Gluten (cereals containing), 2 Celery, 3 Eggs, 4 Milk, 5 Mustard, 6 Soy; 7 Sesame; 8 Peanuts, 9 Nuts, 10 Fish, 11 Crustaceans, 12 Molluscs, 13 Sulphur Dioxide &/or Sulphites, 14 Lupin



Desserts

**Eton Mess - Berries with Vanilla Cream and Meringue Bits. (Allergen's: 3,4)
£5.95**

**Lemon Meringue – Lemon Curd and Lemon Crème with Digestive
Crumbles and Meringue. (Allergen's: 1,3,4) £5.95**

**Chocolate S'mores – Chocolate Mousse, Vanilla Cream and Marshmallow.
(Allergen's: 1,3,4) £5.95**

**Sticky Toffee Pudding served with Hot Toffee Sauce & Ice Cream
(Allergen's: 1,4) £5.95**

Selection of Ice Creams (Allergen's: 4) £3.95



Kids

**Chicken Goujons, Skinny Fries & Beans (Allergen's: 1,3,4,6)
£5.95**

**Sausage, Skinny Fries & Beans (Allergen's: 1,6)
£5.95**

**Fish Fingers, Skinny Fries & Beans (Allergen's: 1,3,4,6)
£5.95**

**Burger, Skinny Fries & Beans (Allergen's: 1,3,4,6)
£5.95**



EARLY BIRD 5-6PM

(Monday to Thursday)

**Complimentary Dessert or Starter when ordering Main Course
(T&C'S: Applicable to tables of 6 or less / Items marked with * not included)**

Allergens Information :

1 Gluten (cereals containing), 2 Celery, 3 Eggs, 4 Milk, 5 Mustard, 6 Soy; 7 Sesame; 8 Peanuts,
9 Nuts, 10 Fish, 11 Crustaceans, 12 Molluscs, 13 Sulphur Dioxide &/or Sulphites, 14 Lupin



HAPPY HOUR

3-5pm Daily

2 Cocktails for only £12

4 Bottles of Beer £12



AUTUMN SPECIAL

Steak Night

EVERY FRIDAY 5-9PM

Two steaks with all the trimmings £35
Add a bottle house wine half price only £10

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DRINKS...

DRAFT BEERS

PERONI £5.50 / £3.50

HEVERLEE £5 / £3.20

TENNENTS £4.50 / £2.75

GUINNESS £4.50 / £2.75



BOTTLED BEERS (330ML) £4.20

ROCKSHORE, COORS, BUD LIGHT

INISH MAC SAINT FERMANAGH CRAFT BEER £5.50 (500MLS)

NON ALCOHOL BEER - HEINEKEN ZERO

CIDERS

KOPPARBERG £5.50

(MIXED FRUITS, STRAWBERRY AND LIME)

MAGNERS £4.20

ALCO POPS £4.20 – BLUE WKD / WEST COAST COOLER (ROSE/ORIGINAL)

COCKTAILS £7.50 (Early Bird: 3-5pm : 2 Cocktails for £12)

HARBOUR BULL: CHOICE OF GIN OR VODKA, COCONUT AND MIXED BERRY RED BULL SERVED WITH BLUEBERRIES

GIN DAISY: GIN WITH RASPBERRY PLUS SWEET AND SOUR PUREE, GARNISHED WITH BLACKBERRY

ESPRESSO MARTINI : VODKA AND TIA MARIA WITH ESPRESSO MIX SERVED WITH CHOCOLATE SPRINKLES AND COFFEE BEANS

LAKESIDE SOLERO: SPICED RUM SHAKEN WITH PASSIONFRUIT PLUS SWEET AND SOUR PUREE WITH SQUEEZE OF COCONUT CREAM AND GARNISHED WITH AN ORANGE WEDGE

SOFT DRINKS £2.80 – COCA COLA/ DIET COKE / 7UP/ DIET 7UP / FANTA

ORANGE / FANTA LEMON

(FULL RANGE OF SPIRITS AND MIXERS AVAILABLE PLEASE ASK THE TEAM)

WINE...

BUBBLES

LOUIS BLANC CHAMPAGNE £59

VALDO PROSECCO ITALY £25.95/ £6.20

BLUMOND BLUE BUBBLY ITALY £35



RED WINES 75CL

HAVALOS MALBEC MENDOZA ARGENTINA - £26.95

OLIVER & GREGS CABERNET SAUVIGNON / MERLOT / SHIRAZ - £19.95

WHITE WINES 75CL

TEN ROCKS MARLBOROUGH SAUVIGNON BLANC 2018 NEW ZEALAND - £26.95

OLIVER & GREGS PINOT GRIGIO / SAUVIGNON BLANC - £19.95

ROSE WINE 75CL

OLIVER & GREGS ZINFANDEL ROSE / PINOT GRIGIO BLUSH - £19.95

QUARTER BOTTLES WINES £5.50

WHITE

OLIVER & GREGS PINOT GRIGIO / SAUVIGNON BLANC

GIULIANA PINOT GRIGIO ITALY

RESERVE DOMAINE PEIRIERE SAUVIGNON FRANCE

RED

BABINGTON BROOK SHIRAZ AUSTRALIA

OLIVER & GREGS CABERNET SAUVIGNON / MERLOT / SHIRAZ

ROSE

OLIVER & GREGS :ZINFANDEL ROSE / PINOT GRIGIO BLUSH

HOPE BAY SOUTH AFRICA PINOTAGE ROSE



- H A R B O U R B I S T R O -

KIDS

SUNDAY LUNCH MENU

(aged 2-13 years)

Chicken Goujons, Skinny Fries & Beans (Allergen's: 1,3,4,6)

Sausages, Skinny Fries & Beans (Allergen's: 1,6)

Fish Fingers, Skinny Fries & Beans (Allergen's: 1,3,4,6)

Burger, Skinny Fries & Beans (Allergen's: 1,3,4,6)

or

Choose from our Sunday Lunch Main Course list
for a Kid's Size Meal

(All kid's meals come with Ice Cream for dessert)
£8.95pp



- H A R B O U R B I S T R O -

SUNDAY LUNCH MENU

(4 COURSE SUNDAY LUNCH - £22.95)

STARTER

Chef's Soup of the day served with Crusty Roll (Allergen's: 1,2,4,6)

Mid prime Chicken Wings tossed with Frank's Hot Sauce.

Served with blue cheese dip and Celery. (Allergen's: 2,3,4)

Roasted Beetroots, Goat Cheese and De Nigris 65% Balsamic Agave

(Allergen's: 4,13)

Caesar Salad served with croutons and Parmesan shavings (Allergen's: 1,4,6,10,13))

MAIN COURSE

Slow Roasted Sirloin of Beef served with yorkshire pudding, mashed potato & roasted root vegetables with pan gravy (Allergen's: 1,2,4,6))

Traditional Turkey and Honey Roasted Ham served with homemade stuffing, pigs in a blanket, mash & roasted root vegetables with pan gravy (Allergen's: 1,2,4,6))

Supreme of Salmon on Thermidor Sauce served with mash and roasted root vegetables (Allergen's: 4,5,6,10,13))

Roasted Breast of Chicken served with mash & roasted root vegetables served with pan gravy (Allergen's: 2,4,6))

Rosemary and Thyme slow roasted Fermanagh lamb served with mash & roasted rooted vegetables in a pan gravy (Allergen's: 2,4,6))

DESSERT

Sticky Toffee Pudding served with Hot Toffee Sauce & Ice Cream (Allergen's: 1,3,4)

Banoffee Roulade (Allergen's: 1,3,4))

Selection of Ice Creams (Allergen's: 1,3,4)

Baileys Cheesecake (Allergen's: 1,4)

Heritage Apple Crumble served with Vanilla Ice Cream and Custard

(Allergen's: 1,3,4,9,13)

TEA / COFFEE