



SEAGOE
HOTEL

Dinner Menu

Freshly Prepared Soup of The Day (2,12) Served with a Crusty Roll	£4.75
Deep Fried Brie (2,4,7) Mixed Leaves, Cranberry & Peach Chutney	£7.50
Crispy Crab Fish Cakes (2,4,5,7) Shrimp Orzo Pasta, Velouté	£7.95
Salt & Chilli Chicken Strips (2,5,7) Napa Slaw & Chilli Aioli	£7.50
Breaded Stuffed Mushrooms (2,4,6,7,13) Served with Salad Garnish & Garlic Aioli	£7.25
Duck Spring Roll (2,4,9,14) Black Bean Noodles, Pak Choi	£7.50
Avanti Style Nachos (1,2,7,13) Fried Tortilla, Black Bean, Chilli & Cheese	£6.95

Food Allergens – Listed Beside Each Menu Item

1. Celery	5. Fish	9. Mustard	13. Soya
2. Gluten	6. Lupin	10. Nuts	14. Sulphur Dioxide
3. Crustaceans	7. Milk	11. Peanuts	
4. Eggs	8. Molluscs	12. Sesame Seeds	



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Herb Crusted Supreme of Salmon (1,3,5,8,9,14) £16.95
Lemon & Chive Crushed New

Traditional Beer Battered Fish & Chips (2,4,5,6,7) £15.25
Served with Tartar Sauce, Mushy Peas, Bread & Butter

Battered Scampi (2,4,5,6,7) £15.25
Served with Tarter Sauce, Lemon & Choice of Side

Sizzling Mexican Chicken Fajitas (1,4,6,9) £15.95
Tomato Salsa, Guacamole, Sour Cream, Cheese & Choice of Side

Chicken Saltimbocca (1,2,4,7,14) £14.75
Pasta Carbonara, Parma & Parmesan Crisp

House Curry £14.95
Ask Server for Details

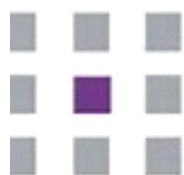
Avanti Style Chicken Maryland (2,4,6,7) £14.25
Choice of Side

Avanti Style Chicken Goujons (2,4,6,7) £14.25
Served with Salad Garnish & Choice of Side

Chicken or Beef Stir Fry (1,2,14) £14.95
Stir Fried Vegetables, Chilli, Ginger, Ketjap Manis & Noodles

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Homemade Lasagne (1,6,7,9) Served with Garlic Bread & Choice of Side	£13.95
Knox's Beef Burger (9) Add – Cheddar, Cashel Blue, Goats Cheese, Bacon or Caramelised Onions Served with Triple Cooked Chips	£14.25 50p per topping
Southern Fried Chicken Burger (2,4,7) Served with Chilli Mayo & Tobacco Onions	£13.95
Open Steak Sandwich (2,7) Topped with Confit of Onions, Mushrooms, Tossed Salad & Mustard Mayo Choice of Side & Sauce	£17.95
Braised Lamb Shank (2,4,7,14) Burnt Onion Mash & Red Currant Jus	£15.95
Sizzling Beef & Bird (1) Choice of Side	£17.95
Gammon Steak (9,14) Served with Pineapple or Egg Choice of Side	£15.95
Steak & Guinness Pie (2,4,7) Served with Root Vegetables & Thyme Jus	£13.95
Glazed Duck Breast Served with Bombay Potatoes, Pickled Five Spice Red Cabbage & Burnt Orange Glaze	£17.95

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Fillet Steak 8oz

£25.95

Served with French Fried Onion Rings, Portobello Mushroom, Peas, Tomato, Choice of Side & Sauce

Sirloin Steak 10oz

£24.95

Served with French Fried Onion Rings, Portobello Mushroom, Peas, Tomato, Choice of Side & Sauce

Make it a Surf & Turf for an extra £3

Chunky Chips (2)

Garlic Potatoes (2,7)

Sweet Potato Fries (2)

Skinny Fries (2)

Vegetables of The Day (7)

Confit of Mushrooms & Onions

Peppered Onion Rings (2,4,7)

House Salad

Mash (7)

Champ (7)

Sides: All £4.25

Pepper Sauce (2,7,14)

BBQ

Diane Sauce (2,7,9,14)

Cajun Mayo

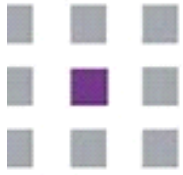
Gravy (7,14)

Garlic Mayo

Garlic Butter (7)

Sweet Chilli

Sauces: £2.75**Dips: £1.00**



SEAGOE
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Vegetarian

House Vegetarian Curry £12.95
Ask Server for Details

Butternut Squash Risotto (7) £12.95
Crispy Sage & Parmesan

Rigatoni (2) £12.95
Served with Roasted tomato Ricotta

Black Bean & Cheese Enchiladas (1,2,7,13) £12.95

Sizzling Vegetable Fajitas (1,2,4,6,9) £12.95
Tomato Salsa, Guacamole, Sour Cream, & Choice of Side

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