

STARTERS

Freshly baked bread sharing platter with olive and tomato tapenade, olive oil and white balsamic £6.95

Sinton's charcuterie sharing platter: Parma ham, salami and chorizo with celeriac remoulade, olives, Ballylisk Brie, tapenade and crusty bread £9.95

Pulled ham hock and smoked chicken terrine with shallot and rocket salad, roasted red pepper pesto and rye bread £5.95 (GF)

Soup of the day with homemade bread £4.50

Crispy shredded duck with cucumber, scallion and plum slaw, wonton crisp, sesame hoi sin dressing £6.50 (GF)

Char grilled garlic tiger prawn skewers with pickled shallot and rocket salad, citrus and chive mayo £6.50 (GF)

Prawns and Marie rose with smoked salmon on Sinton's wheaten bread, cherry tomato and pickled cucumber salad £6.95 (GF)

Salt and chilli squid with Asian and toasted peanut salad, fresh coriander, ponzu dipping sauce £6.95 (GF)

Half rack of ribs with Jack Daniels sticky BBQ sauce, served with house salad and coleslaw £6.25 (GF)

FOOD ALLERGIES AND INTOLERANCES: PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU REQUIRE ASSISTANCE WHEN PLACING YOUR ORDER

MAINS

Pan fried seabass and garlic butter clams with citrus baby potatoes, shaved fennel and cucumber ribbon salad, fresh gremolata and crispy capers £16.95 (GF)

Grilled dry aged 10oz sirloin steak with grilled portabello mushroom, fresh persillade, buttermilk onion rings, chunky chips and pepper sauce £23.95 (GF)

Chicken Picatta: Escalopes of parmesan chicken with citrus baby potatoes, young peas, pancetta, scallions, chicory and fresh mint broth £14.25 (GF)

Sinton's chicken Maryland Breaded chicken with char grilled corn, grilled maple bacon, breaded banana and pineapple, cherry tomato, Madeira sauce and chunky chips £13.95

Sinton's 6oz beef burger with grilled bacon, melted Brie, red onion and thyme marmalade, baby gem, gherkin and tomato in a toasted bap with chunky chips £12.95

Crispy skin on cod loin with chorizo, tomato and potato bravos, grilled asparagus and garlic basil butter £15.95 (GF)

Pan fried beef fillet medallions with wilted baby spinach, roasted cherry tomato, champ and rich red wine jus £26.50 (GF)
Add garlic sautéed whole langoustines £28.95

Slow braised ham hock with buttered savoy cabbage, champ and wholegrain mustard veloute £13.95 (GF)

Lightly crumbed whiting fillets with minted garden peas, chunky tartar sauce, house salad and skinny fries £12.95

Sinton's pan fried breaded chicken Kiev with house salad, coleslaw and skinny fries £13.95

Trio of Irish lamb: braised shoulder, confit lamb belly and cutlets (served pink) with goats cheese fondue, chateau potatoes, basil, broad beans and pea confit, tomato jus £21.95 (GF)

Chicken and Rib Combo:
Char grilled breast of chicken and full rack of ribs with Jack Daniels sticky BBQ sauce, served with house salad, coleslaw and sweet potato fries £17.50 (GF)

Thai Red Curry
Our own Thai curry sauce served with rice and prawn crackers (GF)
Chicken £12.95
or Beef £13.95

SIDES £3.50

Melange of Veggies Garlic Sauté
Tobacco Onions Chunky Chips
Cheesy Garlic Bread Onion Rings
Sauté Mushrooms House Salad
Sweet Potato Fries
Truffle and parmesan fries

(GF) – GLUTEN FREE OPTION AVAILABLE

VEGETARIAN MENU

STARTERS

Char grilled Sinton's focaccia bread with marinated tomato, red onion, basil and balsamic topped with feta and goats cheese £5.50

Summer salad of beets, orange segments, celeriac remoulade, roasted red pepper with rye bread melba, olive oil and rocket (Vegan & GF) £5.95

Breaded Portabello mushroom with garlic and herb cream cheese, dressed mixed leaves and creamy garlic mayo £5.95

MAINS

Spiced falafal burger with chilli and tomato jam in toasted bap and sweet potato fries £11.95

Harissa spiced vegetable cous cous with grilled asparagus, roasted cherry tomatoes, red onion pakora, shaved fennel and cucumber ribbon salad, wild garlic aioli (Vegan) £12.50

Homemade red onion crusty bap with hickory smoked halloumi, Mediterranean veg, pickled red onion, rocket pesto and sunblushed tomato puree, red pepper and chilli jam. Augergine fries £11.95

**(GF) – GLUTEN FREE
OPTION AVAILABLE**

SINTON'S HOMEMADE SWEET TREATS

Summer fruit tartlet with vanilla crème patissiere, basil syrup and fresh honeycomb £5.95

Cheesecake of the Day with fresh cream £5.50

Sinton's Snickers
Double chocolate pot, nougatine, salted caramel ice cream, peanut brittle £6.50 (GF)

Fresh fruit pavlova with fresh cream and winter berry coulis £5.50 (GF)

Armagh apple, elderflower and mixed berry crumble with spiced oatmeal and vanilla ice cream £6.25

Sinton's bombe Alaska with duo of ice cream and sorbet, vanilla sponge, berry coulis and torched Italian meringue £5.95

Sinton's Knickerbocker Glory
£5.25 (GF)

White chocolate, lavender and honey panna cotta with pearls of watermelon, black pepper tuile and Hendricks gin syrup £5.95 (GF)

Almond and orange cake with orange segments and syrup, dairy free ice cream (gluten free and dairy free) £5.95

Selection of Irish cheese:
Ballylisk Brie, Cashel blue and Milleens with house chutney, frozen grapes and crackers £8.25

Add port: Dow's Ruby £3.00
Dow's LBV £3.30

COFFEES FROM GREENBEAN

Filter Coffee £2.00

Espresso £1.95

Cappuccino £2.35

Double Espresso £2.25

Americano £2.25

Latte £2.30

Mocha £2.35

Hot Chocolate £2.35

Tea £1.90

Liqueur Coffee £5.95

Speciality Tea £2.00

Camomile
Lemon and Ginger
Cranberry and Raspberry
Green
Peppermint
Decaf
Earl Grey

FOOD ALLERGIES

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ASSISTANCE WHEN PLACING
YOUR ORDER**