



WELCOME TO OUR HOTEL
'Restaurant Guru Awards'
'Scottish Hospitality Awards'

"Come as a Guest, Leave as a Friend"
Celebrating By The Sea
With Free Room Hire

Enjoy a **Complimentary**
'Mount Stewart Sunset Taster'
Malibu, Grenadine & Fresh Orange
For All Our Diners

Allergy and Dietary Information

We care about our guests & aim to make
your dining experience with us
one to remember.

We prepare & serve products that contain all
14 major allergens.

Although we & our suppliers take every care
in preparing your meals, regular kitchen
operations across our supply chain involve
shared cooking & preparation areas and food
variations may occur due to ingredient
substitutions, recipe revisions and/or
preparation.

For these reasons, **WE CANNOT
GUARANTEE** that any menu item will be
completely free of allergens. Please let your
server know if you have any allergies.

Many of our dishes can be adapted to your
dietary requirements, please ask your server
who will be happy to help.

**Please inform your server of any
dietary intolerance or food
allergies you have**



LUNCH MENU

Monday - Thursday

STARTERS:

SEASONAL SOUP

Served with a Focaccia

HOMEMADE CHEF'S PATE

Served with Scottish Oatcakes & Red Onion
Marmalade

HAGGIS TOWER

Haggis & Potato Scone Drizzled with a Creamy
Peppercorn Sauce

GARLIC MUSHROOMS

In a Creamy Garlic White Wine Sauce on Toasted
Focaccia

DESSERT:

CHEFS CHEESECAKE

Served with Ice Cream

RASPBERRY & WHITE CHOCOLATE ROULADE

Served with Fresh Fruit

CHOCOLATE FUDGE CAKE

Indulgent Melted Chocolate Cake served with Fresh
Cream or Ice Cream

STICKY TOFFEE PUDDING

Homemade Sticky Toffee Pudding in a Toffee Sauce
served with Vanilla Ice Cream
or Fresh Cream

2 COURSES: £20 | 3 COURSE: £25



LUNCH MENU

12PM – 5PM

MAINS:

VODKA GAMBERONE PICANTE

Pasta with Tiger Prawns, Garlic, Fresh Chilli in a Vodka & Napoli Sauce.

Served with Garlic Bread

SCAMPI

Served with Homemade Chips, Salad & Tartar Sauce

SEAFOOD CREPE

Cod, Prawns, Salmon & Smoked Haddock in Garlic White Wine Cream Sauce. Wrapped in a Crepe Gratinated with Cheese.

Served with Chips

BUTTERMILK CHICKEN BURGER

Buttermilk Chicken Strips with Lettuce, Tomato, Lemon and Lime Mayo & Fries

SMASH BURGER

Beef Patty Burger, Lettuce, Tomato, Onion Choose - Chipotle/BBQ/Garlic Mayo & Fries

OPEN STEAK CIABATTA

Strips of Beef Served with a Peppercorn Sauce & Fries

POSH FISH & CHIPS

Goujon Beer Battered Fillets of Cod, Homemade Chips, Mushy Peas & Tartar Sauce

CAJUN CHICKEN CREPE

Chicken, Peppers & Onions in a Cajun Cream Sauce. Wrapped in Half a Crepe, Gratinated with Cheese.

Served with Chips



STARTER

SEASONAL SOUP £6

Served with a Focaccia

GAMBAS PIL PIL £10

Succulent Prawns cooked in a Garlic & Chilli Butter

SCALLOPS & BLACK PUDDING

CRUMBLE £14.50

Served with a Pea Puree

HOMEMADE CHEF'S PATE £9

Served with Scottish Oatcakes & Red Onion Marmalade

TRADITIONAL PRAWN COCKTAIL £10

Succulent Prawns in a Rich Marie Rose Sauce with Brown Bread

SMOKED SALMON £12

Served with Capers & Brown Bread

HAGGIS TOWER £9.50

Haggis & Potato Scone Drizzled with a Creamy Peppercorn Sauce

CALAMARI £11

With Lemon Mayonnaise & Focaccia



STEAK & LOBSTER

BELVEDERE SEAFOOD SHARING PLATTER FOR TWO £75

Half Lobster, Succulent Marie Rose Prawns, Scampi, Cod Goujons, Calamari, Smoked Salmon & King Prawns in a Garlic Chilli Butter served with Prawn Marie Rose, Tartar Sauce & Focaccia

PORTPATRICK WHOLE LOBSTER £45 PORTPATRICK HALF LOBSTER £28

Served with Bread & Marie Rose Sauce

CHATEAUBRIAND FOR TWO £68

(Pre-Booking Required)

12 oz Prime Cut of Fillet Steak

Served with Vine Tomatoes, Mushroom & Chips

STEAK GARNI

Served with Vine Tomatoes, Onion Rings, Mushroom & Chips

8OZ FILLET £38

10OZ SIRLOIN £29.50

10OZ RIBEYE £35

8OZ FILLET SURF & TURF £45.50

Topped with Scallops & Garlic Butter

STEAK BALMORAL (new dish)

Crowned with Haggis & Whisky Peppercorn Sauce

8OZ FILLET £44.50

10OZ SIRLOIN £36

10OZ RIBEYE £41.50

ALL OUR STEAKS ARE SERVED TO YOUR LIKING, WITH BEER BATTERED ONION RINGS, CHIPS, FIELD MUSHROOMS & VINE TOMATOES

SAUCES £4

Peppercorn – Whisky – Blue Cheese – Garlic & Chilli Butter



FROM THE SEA

TRIO OF FISH £24 (new dish)

Baked Cod, Seabass & Salmon with
Wilted Spinach, Potatoes & Vegetables.
Served with a Lemon Butter

SCALLOPS & BLACK PUDDING

CRUMBLE £26 (new dish)

Served with a Pea Puree

TRADITIONAL FISH & CHIPS £21

Beer Battered Fillet of Cod, Homemade Chips,
Mushy Peas, & Tartar Sauce

SEAFOOD CREPE £19.50

Cod, Prawn, Salmon & Smoked Haddock in a
Garlic White Wine Cream Sauce. Wrapped in a
Crepe, Gratinated in Cheese Served with
Homemade Chips

SCAMPI £17.50

Scampi served with Homemade Chips & Salad

FISHCAKES £19.50 (new dish)

Selection of Filleted Fish with Lemon &
Lime Mayo, Wilted Spinach & Vegetables

SMOKED SALMON & PRAWN DUO

SALAD £22

Smoked Salmon on Prawn Marie Rose
Served with Salad & Brown Bread

SIDES Homemade Chips or Potatoes £6 -
Onion Rings £4.50 - Side of Vegetables £5 -
Side Salad £5 - Garlic Bread £3.50

ONION FLOWER £9 (new dish)

Breaded Whole Onion with Spicy Mayo



FROM THE LAND

BALMORAL CHICKEN £22

Breast of Chicken Stuffed with Haggis topped with Crispy Bacon & a Peppercorn Sauce served with Seasonal Vegetables, Chips or Potatoes

THE BIG YIN £22

Prime Minced Beef Burger in a Bun with Lettuce & Tomato.

Served with Chips, Onion Rings, Coleslaw
Choose Chipotle/BBQ/Garlic Mayo

BRAISED LAMB SHANK £22

On a Bed of Chive Mash with Mint, Rosemary & Red Wine Jus

Served with Seasonal Vegetables

SURF & TURF BURGER £24

Prime Minced Beef Burger in a Bun with Lettuce & Tomato, Topped With A Battered Tiger Prawn Served with Chips, Onion Rings, Coleslaw & Seafood Sauce

HONEY & GARLIC PORK £22 (new dish)

Pork Loin Served with Singapore Noodles

CAJUN CHICKEN CREPE £19

Chicken, Peppers & Onions in a Cajun Cream Sauce Wrapped in Half a Crepe, Gratinated with Cheese. Served with Chips

SIDES Homemade Chips or Potatoes £6 -
Onion Rings £4.50 - Side of Vegetables £5 -
Side Salad £5 - Garlic Bread £3.50

ONION FLOWER £9 (new dish)

Breaded Whole Onion with Spicy Mayo



PIZZA & PASTA

**HOMEMADE PIZZAS WITH CHEFS
AUTHENTIC NAPOLI SAUCE**

POMODORO AGLIO PIZZA £11

Tomato & Garlic

PESCE PIZZA £15

Tuna, Prawn, Anchovy & Olives

CARNE PIZZA £15

Selection of Italian Meats

MARGHERITA £13

Cheese & Tomato

INDIVIDUAL BEEF LASAGNE £16

Classic Italian Dish made with Layers of Pasta & Mince Beef in a Rich Napoli Sauce served with Garlic Bread & Side Salad

GARLIC & SMOKED BACON PASTA £16

Pasta, Smoked Bacon & Black Pepper in a Rich White Wine Cream Sauce with Garlic Bread

VODKA GAMBERONE PICANTE £16

Pasta with Tiger Prawns, Garlic & Fresh Chillies in a Napoli Sauce with Garlic Bread



KIDS MENU

CHICKEN GOUJONS £8

PIZZA £8

HOTDOG £8

SAUSAGE £8

SCAMPI £8

All Above Served With Chips & A
Choice Of Beans Or Peas

PASTA £8

Served With Garlic Bread
With A Choice Of Tomato Or Cheese
Sauce

DESSERT

KIDS ICE CREAM £2.00

Choice of Vanilla, Chocolate or
Raspberry Ripple

PITCHER OF JUICE £1.50

Choice of Orange, Blackcurrant or Lime
Cordial

Did you know we do kid's VIP Afternoon
Teas

Ask server



DESSERT

FRESH WAFFLES £9

With Nutella, Berries & Ice Cream

CHOCOLATE FUDGE CAKE £9

Indulgent Melted Chocolate Cake served with Fresh Cream or Ice Cream

ICE CREAM SUNDAE £8

Ice Cream, Whipped Cream & Sauce.
Choice of Raspberry or Chocolate

RASPBERRY & WHITE CHOCOLATE ROULADE £9

Served with Fresh Fruit

STICKY TOFFEE PUDDING £9

Homemade Sticky Toffee Pudding in a Toffee Sauce served with Vanilla Ice Cream or Fresh Cream

CHEFS CHEESECAKE £9

Served with Ice Cream

CHEESE & BISCUITS £15

Selection of Fine Cheese served with a Selection of Crackers & Chutney

DESSERT WINE DIGESTIVE COCKTAILS BRANDY WHISKY WHISKEY

Please Ask Server



GLUTEN FREE

TO START

TRADITIONAL PRAWN COCKTAIL

£9.50

Succulent Prawns in a Rich Marie Rose Sauce

GAMBAS PIL PIL £10

Succulent King & Baby Prawns in Fresh Garlic & Chilli Butter

GARLIC MUSHROOMS £8

Mushrooms in a Creamy Garlic White Wine Sauce. Served on Toasted Gluten Free Bread

MAINS

TRIO OF FISH £24

Baked Cod, Seabass & Salmon with Wilted Spinach, Potatoes & Vegetables. Served with a Lemon Butter

FISH & CHIPS £19

Battered Cod with Homemade Chips, Tartar Sauce & Mushy Peas

SEAFOOD DUO SALAD £22

Succulent Prawns in a Marie Rose Sauce, Smoked Salmon Ribbons Finished with a Pinch of Cracked Black Pepper

SCOTTISH BEEF FILLET STEAK - 8OZ £38

Served to Your Liking, with Homemade Chips, Field Mushroom, Vine Tomato

DESSERTS

RASPBERRY & WHITE CHOCOLATE ROULADE £8

Served with Fresh Fruit

CHOCOLATE FUDGE CAKE £9

Indulgent Melted Chocolate Cake

Served with Fresh Cream

TRIO OF ICE CREAM £7.50



VEGGO

TO START

SOUP £6

Served with a Warm Roll

GARLIC MUSHROOMS £9

In a Creamy Garlic White Wine Sauce

MAINS

ARRIBIATA £14.50

Pasta in Homemade Napoli Sauce with Fresh Chilli

Served with Garlic Bread

STUFFED PEPPER £13.00

With Napoli Sauce Served with Cajun Rice & Vegetables

VEGETARIAN CREPE £15.00

Vegetables in a Cajun Sauce, wrapped in a Crepe, Gratinated with Cheese served with Homemade Chips

THREE CHEESE PASTA BAKE £14

Oven Baked in a Three Cheese Sauce. Served with Garlic Bread

HOUSE SALAD £12

Lettuce, Tomato, Cucumber, Red Onion & Berries

DESSERTS

FRESH WAFFLES £9

With Nutella, Berries & Ice Cream

CHOCOLATE FUDGE CAKE £9

Indulgent Melted Chocolate Cake served with Fresh Cream or Ice Cream

ICE CREAM SUNDAE £8

Ice Cream, Whipped Cream & Sauce. Choice of Raspberry or Chocolate

RASPBERRY & WHITE CHOCOLATE ROULADE £9

Served with Fresh Fruit

STICKY TOFFEE PUDDING £9

Homemade Sticky Toffee Pudding in a Toffee Sauce with Vanilla Ice Cream

CHEFS CHEESECAKE £9

Served with Ice Cream



VEGAN

TO START

SOUP £5.50

Served with a Warm Roll

GARLIC MUSHROOMS £8

Mushrooms in a Garlic Sauce

MAINS

HOUSE SALAD £12

Lettuce, Tomato, Cucumber, Red Onion & Berries with a Caesar Dressing

STUFFED PEPPER £13.00

with Napoli Sauce Served with Cajun Rice & Vegetables

ARRIBIATA £14.50

Pasta in Homemade Napoli Sauce with Fresh Chilli's. Served with Garlic Bread

VEGAN BURGER £16

Vegan Burger served with Tomato & Lettuce
Lemon & Berry Vegan Cake £8

DESSERTS

Lemon & Berry Vegan Cake £8



ELEGANT TEA

FISH & CHIPS

Fish Goujons with Chips, Mushy Peas,
Tartare Sauce, Bread & Butter.
Fresh Scones with Jam & Cream
Traditional £24pp | Prosecco £29pp

TRADITIONAL

Selection of Finger Sandwiches,
Cakes & Sweet Treats,
Fresh Scones with Jam & Cream.
Traditional £18pp | Prosecco £23pp
(Pre-Booking-Required)

LADIES DO BRUNCH / LUNCH!

Traditional Afternoon Tea
Includes 3 Cocktails From Our List
£35pp

LITTLE VIP ELEGANT TEA

Where Little Guests Get The
VIP Treatment
£12.50pp

Perfect Party Options



SMALL PLATES

12pm – 5pm

VODKA GAMBERONE PICANTE £12

Pasta with Tiger Prawns, Garlic, Fresh Chilli in a Vodka & Napoli Sauce.

Served with Garlic Bread

SCAMPI £14

Served with Homemade Chips, Salad & Tartar Sauce

SEAFOOD CREPE £16

Cod, Prawns, Salmon & Smoked Haddock in Garlic White Wine Cream Sauce. Wrapped in a Crepe Gratinated with Cheese.

Served with Chips

BUTTERMILK CHICKEN BURGER £15

Buttermilk Chicken Strips with Lettuce, Tomato, Lemon and Lime Mayo & Fries

SMASH BURGER £14.50

Beef Patty Burger, Lettuce, Tomato, Onion
Choose - Chipotle/BBQ/Garlic Mayo & Fries

OPEN STEAK CIABATTA £16

Strips of Beef Served with a Peppercorn Sauce & Fries

POSH FISH & CHIPS £16.50

Goujon Beer Battered Fillets of Cod, Homemade Chips, Mushy Peas & Tartar Sauce

CAJUN CHICKEN CREPE £16

Chicken, Peppers & Onions in a Cajun Cream Sauce. Wrapped in Half a Crepe, Gratinated with Cheese. Served with Chips

HOST EVENTS

With four unique spaces available for exclusive hire, we offer the perfect setting for any occasion.

From intimate gatherings to grand celebrations, our venue caters for up to 200 guests.

Please Call or Email us to enquire.

Tel: 01776 810 291

Email: Themountstewarhotel@gmail.com

Please visit our website for more information.



Thank you for joining us, if you would like to book any of our areas for a private function, we will be happy to assist.