

Welcome To Our Hotel
'Restaurant Guru Awards'
'Scottish Hospitality Awards'

We Thank You For Your Support

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

Allergy and Dietary Information

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

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

Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and 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

To Start

Zuppa £5.50

Seasonal Soup served with Focaccia

Calamari £9.00

Crispy Fried Fresh Calamari served with Lemon Mayonnaise

Gamberi All'aglio e Peperoncino £10.00

Prawns cooked in a Garlic Chilli Butter served with Focaccia

Bruschetta £8.00

*Crusty Focaccia topped with Marinated Tomatoes, Garlic,
Fresh Basil, Balsamic, Red Onion and Parmesan*

Camembert £13.50

Served with Hot Honey, Walnuts, Smoked Sea Salt and Focaccia

(Perfect for Sharing)

Pate Maison £9.00

Potted Chicken Liver Pate served with Oat Cakes

Funghi All'aglio £9.00

Creamy Garlic Mushrooms on Toasted Focaccia

Antipasti

Italian Meats, Breads, Olives and Balsamic £9.00

Sharing Option for Two £14.00

Pizza

Freshly Baked 12” Pizzas with Chefs Authentic Napoli Sauce

Pesce £15.00

Tuna, Prawn, Anchovy and Olives

Pepperoni £15.00

Pepperoni Pizza drizzled with Hot Honey

Pollo Piccante £15.00

Chicken topped with Jalapeno and Red Onion

Carne £15.00

Selection of Italian Meats

Margherita £15.00

Fresh Mozzarella and Basil

Pomodora Aglio £14.00

Tomato and Garlic

Camembert £16.00

*Tomato based Pizza with Camembert Centre topped
with Hot Honey and Walnuts*

From the Land & Sea

Bistecca 10oz Sirloin £29.00

*10oz Sirloin Served to your liking with Beer Battered Onion Rings,
Field Mushrooms & Vine Tomato (Plus Two Sides)*

Add Two Tiger Prawns in Garlic Chilli Butter £8.00

Pasta All'aglio e Pancetta £16.00

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

Fish and Chips Tradizionale £21.00

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

Posh Fish and Chips £16.50

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

Pollo alla Fiorentina £21.00

*Tender Pan-Fried Supreme Chicken Breast Coated in a Garlic
Spinach White Wine Garlic Cream Sauce (Plus Two Sides)*

Linguine Ai Frutti Di Mare £18.50

*Cod, Prawn, Salmon & Smoked Haddock in a Garlic White Wine
Cream Sauce*

Ragù Di Agnello £22.00

*Slowly Braised Lamb Shank in a Rich Italian Red Wine and
Garlic Sauce served with Pasta (Plus One Side)*

From the Land & Sea

Maiale Alla Milanese £21.00

*Pan-Fried Fillet of Pork Milanese served with Lemon
and Rocket (Plus Two Sides)*

Lasagna £16.00

*Classic Italian Dish made with Layers of Pasta & Mince Beef in
a Rich Napoli Sauce*

Insalata Cesare £18.00

*Traditional Chicken Ceasar Salad, Lettuce, Smoked Bacon,
Anchovies, Croutons and Parmesan Shavings*

Crepe Ai Frutti Di Mare £19.50

*Cod, Prawn, Salmon & Smoked Haddock in a Garlic White Wine
Cream Sauce. Wrapped in a Crepe, Gratinated with Cheese
(Plus One Side)*

Rigatoni Alla Vodka £16.00

Rich Creamy Tomato Sauce and Pasta with Garlic Focaccia

Herb Crusted Salmon £22.00

*Baked Salmon served on a Bed of Creamy Pesto Pasta with
Chilli Flakes*

Sides

<i>Parmesan Fries</i>	£5.00
<i>Small Chips</i>	£4.50
<i>Large Chips</i>	£6.00
<i>Medley of Seasonal Greens</i>	£6.00
<i>Crispy Creamy Layered Parmesan Potatoes</i>	£6.50
<i>Homemade Onion Rings</i>	£5.00
<i>Garlic Focaccia</i>	£5.00
<i>Ceasar Salad, Lettuce, Smoked Bacon, Anchovies, Croutons and Parmesan Shavings</i>	£6.50

Sauces

~ Pink or Black Peppercorn ~ Whisky ~ Blue Cheese ~
~ Garlic & Chilli Butter ~

ALL £4.00

Desserts

<i>Tiramisu</i>	£9.00
<i>Homemade Traditional Italian Coffee Tiramisu</i>	
<i>White Chocolate and Raspberry Roulade</i>	£9.00
<i>Served with Fresh Fruit</i>	
<i>Ice Cream Sundae</i>	£8.00
<i>Ice Cream, Whipped Cream & Sauce. Choice of Raspberry or Chocolate</i>	
<i>Cheese and Biscuits</i>	£15.00
<i>Selection of Fine Cheese served with a Selection of Crackers and Chutney</i>	

After Dinner Drinks

Cosmopolitan

Vodka, Cointreau, Cranberry Juice and Lime

Tropical Giggle Juice

Vodka, Peach Schnapps, Coconut Rum, Orange and Pineapple Juice

Aperol Spritz

Sparkling Prosecco, Aperol and Soda

Espresso Martini

Coffee Liqueur, Vodka, Espresso and Coffee Beans

Tequila Chaser

Tequila in a Himalayan Salt Glass and Lime

Sambuca Chaser

Sambuca with Toasted Coffee Beans

ALL £10.00

Hot Beverages

Espresso	£3.25
Ristretto	£3.00
Americano	£3.25
Caffe Latte	£4.00
Cappuccino	£4.00
Latte Macchiato	£4.00
Café Crème	£4.00
Iced Coffee	£4.50
Teas	£3.00

ASK SERVER FOR AVAILABLE SYRUPS £0.50

~Vanilla ~ Hazelnut ~ Caramel ~ Chocolate Caramel ~ Salted Caramel~

KIDS MENU

Chicken Nuggets

Pizza

Sausage

Scampi

All the Above Served with Chips and a choice of Peas or Beans

Pasta

Served with Garlic Bread with a Choice of Cheese or Tomato Sauce

ALL £8.00

DESSERTS

Kids Ice Cream

Choice of Vanilla, Chocolate, Raspberry Ripple

£1.00

PITCHER OF JUICE

Choice of Orange, Blackcurrant or Lime

£1.50

Afternoon Tea

(Pre Booking-Required)

FISH & CHIPS

Fish Goujons with Chips, Mushy Peas, Tartare Sauce, Bread & Butter.

Fresh Scones with Jam & Cream

Traditional £22pp | Prosecco £27pp

TRADITIONAL

Selection of Finger Sandwiches, Cakes & Sweet Treats,

Fresh Scones with Jam & Cream.

Traditional £18pp | Prosecco £23pp

Make your Sunday's a

MOUNT STEWART

SUNDAY

TRADITIONAL SUNDAY ROAST

Chef's Choice of Roast

Served with Homemade Yorkshire Pudding, Duo of Potato, Roasted Roots &

Rich Pan Gravy.

Optional Extra Sides Available.

2 Course £22 | 3 Course £26

