



Strangford Arms Hotel

LeWinters'

Bistro Menu

Monday to Saturday 12 noon to 9.30pm and Sunday 12 noon to 8pm

STARTERS

(V) GARLIC BREAD £2.25

(V) CHEESY GARLIC BREAD £2.95

HOME-MADE SOUP & FRENCH BREAD £3.50

Please ask your Server or see the Specials Menu for the Soup of the Day

(V) TOMATO & ROCKET SALAD £3.95

Beef Tomatoes nestled in Rocket Leaves, dressed with Balsamic Vinegar and Parmesan Cheese Shavings

BBQ WINGS £4.50

Chicken Wings dressed in the Chef's fiery BBQ Sauce, served with a Sour Cream Dip

(V) MUSHROOM MORNAY £4.50

Button Mushrooms cooked in a Garlic & Cream Sauce, finished with grated Cheddar Cheese

(V) MELON £4.50

Juicy Melon garnished with a Champagne Sorbet and drizzled with a Raspberry Coulis

HOUSE PATE £4.95

Chicken Liver & Brandy Paté dressed with a Redcurrant & Port Coulis, served with French Bread

TRADERS CHICKEN £4.95

Strips of Chicken Fillet coated in a light Batter, served with your choice of Dip

LOADED POTATO SKINS £4.95

Wedges of Potato loaded with Bacon & Cheddar Cheese, served with your choice of Dip

SALT & PEPPER SQUID £5.95

Deep-fried Squid coated in an Egg Batter with ground Sea Salt & crushed Black Peppercorns, finished with a Lime & Balsamic Dressing

PRAWN COCKTAIL £5.95

Icelandic Prawns bound in a Marie Rose Sauce and rested on a bed of finely chopped Iceberg Lettuce

(V) GOATS CHEESE FRITTER £5.95

Finely cut Goats Cheese semis crusted in Coriander & Chilli Flakes, dressed with Hoi Sin

CONFIT OF DUCK £5.95

Succulent Leg of Duck finished with a Plum & Apple Sauce

GARLIC PRAWNS £5.95

Pan-fried Prawns cooked with diced Bacon & Garlic, served with French Bread

MAIN COURSES

All Main Courses below are served with one choice from the Side Order section
(* served as described.)

FISH DISHES

CRISPY COD GOUJONS

Strips of Cod Fillet in the Chef's home-made light Batter, served with Tartare Sauce

£9.95

SEAFOOD MORNAY

Seasonal Fish cooked in a Garlic & Cream Sauce, topped with grated Cheddar Cheese and finished under the grill

£9.95

CHEF'S STRANGFORD SCAMPI

Home-made Scampi in a light Batter, served with Tartare Sauce

£9.95

BAKED HAKE

Hake Fillet baked in a Dill Butter and rested on Mangetout, Sugar Snap Peas & Green Beans

£9.95

SALMON DEL RIO

Grilled Fillet of Salmon nestled on a Tomato Salsa, topped with Sour Cream and drizzled with Basil Oil

£10.95

SALT & PEPPER KING PRAWN

Deep-fried succulent King Prawns coated in an Egg Batter with ground Sea Salt & crushed Black Peppercorns, finished with a Lime & Balsamic Dressing

£12.95

FILLET OF SEABASS

Pan-seared Seabass with Icelandic Prawns in a Cajun Cream Sauce

£13.95

CHICKEN & DUCK DISHES

ALABAMA CHICKEN

Fillet of Chicken dusted in Cajun Spices topped with Mozzarella Cheese, set on a toasted Bun with a BBQ Sauce

£8.50

CHICKEN ENCHILADA

Stir-fried Chicken Fillet & Mixed Vegetables, wrapped in a Flour Tortilla, with a Mexican Sauce and topped with grated Cheddar Cheese

£8.95

CHINESE NAAN

Chicken Fillet pieces marinated in a sweet Chinese Seasoning, stir-fried with Mixed Peppers & Onions, cooked in a sweet Cantonese Style Sauce and topped with Naan Bread

£8.95

TEMPURA CHICKEN

Strips of Chicken coated in a light Batter, served with your choice of Dip

£8.95

HONEY CHILLI CHICKEN

Shredded strips of Chicken Fillet coated in an Egg Batter and cooked in a Spicy Soya, Honey & Chili Sauce

£8.95

CHICKEN & BACON

Roast Breast of Chicken with Bacon, served with Vegetables of the Day and Traditional Gravy

£9.95

CHICKEN VALENTINO

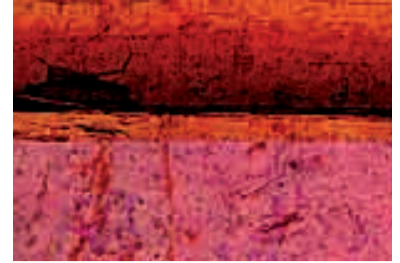
Fillet of Chicken filled with a Mixed Herb & Cheddar Cheese Stuffing, finished with a Smoked Bacon, Mushroom & White Wine Sauce

£9.95

ASIAN ROAST DUCK

Crispy 1/2 Duck with Ginger, Soya & Coriander Dressing

£12.95



SIDE ORDERS

SWEET CHILLI & SOUR CREAM POTATO CHUNKS.....	£2.95
GARLIC POTATO CHUNKS..	£2.95
SWEET CHILLI POTATO CHUNKS	£2.95
CHIPS.....	£2.50
MASH	£2.50
CHAMP.....	£2.50
JACKET BABY BOILED POTATOES	£2.95
ROAST POTATOES	£2.95
SEASONED POTATO SPIRALS.....	£2.95
SOFT NOODLES	£1.95
BOILED RICE	£1.95
SIDE SALAD	£2.95
Mixed Leaves, Tomato, Red Onion, Sweetcorn, Mixed Peppers, Coleslaw & Cheddar Cheese	
TOSSED SALAD.....	£2.95
Mixed Leaves, Tomato, Red Onion, Mixed Peppers, Cucumber & Honey Mustard Dressing	
HOUSE SALAD.....	£2.95
Rocket Leaves dressed with Balsamic Vinegar & Parmesan Cheese Shavings	

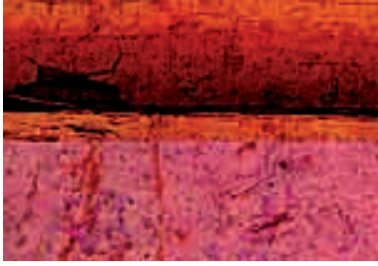
ADDITIONS

CHEESY GARLIC BREAD	£2.95
GARLIC BREAD	£2.25
NAAN BREAD.....	£1.95
WHEATEN BREAD.....	£1.25
COLESLAW	£1.50
FRESH MEDLEY OF VEGETABLES	£3.00
Please ask your Server or see the Specials Menu	
FRENCH FRIED ONION RINGS	£2.95

EXTRAS

SAUTE MUSHROOMS & ONIONS	£1.95
SAUTE MUSHROOMS.....	£1.50
SAUTE ONIONS.....	£1.50
GARLIC BUTTER.....	£1.00
DIPS	£1.00
Garlic Mayo / Sour Cream / Salsa / Hoi Sin / Marie Rose / Chilli Marmalade / BBQ	
SAUCES	£1.95
Peppered / Mexican / Curry / Traditional Gravy / Onion Gravy / Smoked Bacon, Mushroom & White Wine / Wild Mushroom & Brandy Cream	
TOPPINGS	£1.00
Bacon / Cheddar Cheese / Mozzarella Cheese / Fried Egg	





SIDE ORDERS

SWEET CHILLI & SOUR CREAM POTATO CHUNKS.....	£2.95
GARLIC POTATO CHUNKS..	£2.95
SWEET CHILLI POTATO CHUNKS	£2.95
CHIPS.....	£2.50
MASH	£2.50
CHAMP.....	£2.50
JACKET BABY BOILED POTATOES	£2.95
ROAST POTATOES	£2.95
SEASONED POTATO SPIRALS.....	£2.95
SOFT NOODLES	£1.95
BOILED RICE	£1.95
SIDE SALAD	£2.95
Mixed Leaves, Tomato, Red Onion, Sweetcorn, Mixed Peppers, Coleslaw & Cheddar Cheese	
TOSSED SALAD.....	£2.95
Mixed Leaves, Tomato, Red Onion, Mixed Peppers, Cucumber & Honey Mustard Dressing	
HOUSE SALAD.....	£2.95
Rocket Leaves dressed with Balsamic Vinegar & Parmesan Cheese Shavings	

ADDITIONS

CHEESY GARLIC BREAD	£2.95
GARLIC BREAD	£2.25
NAAN BREAD.....	£1.95
WHEATEN BREAD.....	£1.25
COLESLAW	£1.50
FRESH MEDLEY OF VEGETABLES	£3.00
Please ask your Server or see the Specials Menu	
FRENCH FRIED ONION RINGS	£2.95

EXTRAS

SAUTE MUSHROOMS & ONIONS	£1.95
SAUTE MUSHROOMS.....	£1.50
SAUTE ONIONS	£1.50
GARLIC BUTTER.....	£1.00
DIPS	£1.00
Garlic Mayo / Sour Cream / Salsa / Hoi Sin / Marie Rose / Chilli Marmalade / BBQ	
SAUCES	£1.95
Peppered / Mexican / Curry / Traditional Gravy / Onion Gravy / Smoked Bacon, Mushroom & White Wine / Wild Mushroom & Brandy Cream	
TOPPINGS	£1.00
Bacon / Cheddar Cheese / Mozzarella Cheese / Fried Egg	



CURRY DISHES

Chef's own Chinese influenced Curry recipe with Onions & Mixed Peppers, served with a choice of Rice, Chips or half & half

CHICKEN *	£8.95
BEEF *	£9.50
KING PRAWN *	£9.95
(V) VEGETABLE *	£7.95

as above with Mushrooms, Courgettes, Celery & Sugar Snap Peas

CURRY COMBI *	£9.95
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Choose a combination of 3 of the above

MEAT DISHES

HOME-MADE BURGER	£6.95
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Freshly prepared pan-fried Steak Mince, delicately laced with Herbs & Onion, rested on a toasted Bun and garnished with Salad

each Topping	add £0.50
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Cheddar Cheese / Mozzarella Cheese / Bacon / Saute Onions

each Sauce	add £1.00
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Peppered / Mexican / BBQ / Traditional Gravy

HONEY CHILLI BEEF	£9.95
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Lightly battered shredded strips of Beef cooked in a Spicy Soya, Honey & Chilli Sauce

ROAST BEEF	£9.95
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Oven-roasted Beef served with a Yorkshire Pudding, Vegetables of the Day and Traditional Gravy

AMERICAN NAAN	£9.95
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Tender strips of Beef pan-fried with Mushrooms & Onions in a Peppercorn Sauce, capped with Naan Bread and lightly dressed with an American Mustard Cream

ULSTER GAMMON	£8.95
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Grilled Gammon Steak dressed with a Pineapple Ring & Honey Glaze

PORK ST. PIERRE	£9.50
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Breaded Pork Fillet with a Wild Mushroom & Brandy Cream Sauce

RUMP OF LAMB *	£11.95
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Roasted Rump of Irish Lamb rested on a Mint Mash and dressed with a Rosemary & Redcurrant Reduction

STEAKS

Prime Cuts cooked to your specification

10 OZ RIB-EYE	£13.95
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12 OZ SIRLOIN	£16.95
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8 OZ FILLET	£19.95
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with one choice from the Extras section	add £1.00
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(Please note that Well-done Steaks take approximately 20 minutes cooking time.)

CHEF'S SPECIALS

Please ask your Server or see the Specials Menu for the Chef's choice of Dishes of the Day

SALADS

(V) CAESAR *

Trio of Seasonal Leaves with Garlic Croutons, shaved Parmesan Cheese and Traditional Dressing

OPEN PRAWN

Icelandic Prawns bound in a Marie Rose Sauce, rested on Wheaten Bread & Cheddar Cheese

AMERICAN CAESAR *

Seasonal Leaves served with strips of Chicken, Parmesan Cheese, Julienne of Bacon, Garlic Croutons and Traditional Dressing

PASTA DISHES

LASAGNE

Layers of Pasta filled with Prime Beef in a Bolognese Sauce, topped with grated Cheddar Cheese and garnished with Salad

CHICKEN CARBONARA *

Shredded Chicken rested on Tagliatelle Pasta bound in a Smoked Bacon, Mushroom & White Wine Sauce

SEAFOOD PASTA *

Medley of Seasonal Fish dressed with a Lemon & Dill Sauce and nestled on a bed of Tagliatelle Pasta

VEGETARIAN DISHES

(V) VEGETABLE ENCHILADA

Stir-fried Mixed Peppers, Onions, Courgettes, Celery, Sugar Snap Peas, Carrots & Mushrooms wrapped in a Flour Tortilla, with a Mexican Sauce, topped with grated Cheddar Cheese

(V) TORTELLONI *

Italian Pasta stuffed with Spinach & Ricotta Cheese together with Mixed Peppers, Onions, Mushrooms, Courgettes, Celery, Sugar Snap Peas & Carrots in a Spicy Tomato Sauce

(V) VEGETABLE STIR-FRY *

Stir-fried Mixed Peppers, Onions, Mushrooms, Broccoli, Courgettes, Sugar Snap Peas & Carrots finished in a Cantonese Sauce and served on a bed of Chinese Soft Noodles

(V) VEGETARIAN BURGER

Potato, Onion, Sweetcorn, Cauliflower, Sugar Snap Peas, Broccoli & Carrot bound together and encrusted in Breadcrumbs, topped with sliced Tomato, Lettuce & Mayo and set on a toasted Bun



SELECTED WINES BY THE BOTTLE OR GLASS

House Wines

£5.95

Chile: Merlot Reserva

£8.95

El Descanso  £12.95
175ml £3.35 250ml £4.65

Chile: Sauvignon Blanc Reserva

£7.95

El Descanso  £12.95
175ml £3.35 250ml £4.65

Red Wines

Chile: Cabernet Sauvignon

£7.95

Cornellana  £13.95
175ml £3.60 250ml £5.00

Italy: Shiraz

Palmento  £14.95
175ml £3.90 250ml £5.35

£8.50

Spain: Rioja

Senorio De Labarta  £14.95
175ml £3.90 250ml £5.35

£8.95

Australia: Shiraz Cabernet

Penfolds Private Bin  £14.95
175ml £3.90 250ml £5.35

Rose Wine

South Africa: Pinotage Rose

£7.95

Tall Horse  £13.95
175ml £3.60 250ml £5.00

White Wines

Chile: Chardonnay

£7.95

Cornellana  £13.95
175ml £3.60 250ml £5.00

Australia: Semillon Chardonnay

Captain's Selection  £14.95
175ml £3.90 250ml £5.35


£7.25

Argentina: Pinot Grigio

Argento  £14.95
175ml £3.90 250ml £5.35

£6.95

New Zealand: Sauvignon Blanc

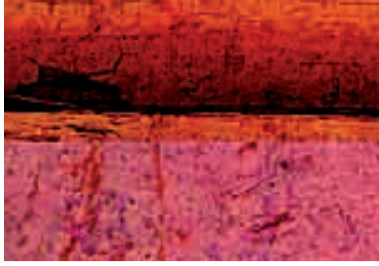
Goldridge Marlborough  £15.95
175ml £4.15 250ml £5.70

PLEASE SEE BACK PAGE FOR FULL WINE LIST

PLEASE ASK YOUR SERVER TO SEE OUR DESSERT, KIDS OR COCKTAIL MENUS

check out our great day deli offers!





WINES BY THE GLASS

House Wines

Chile: Merlot Reserva El Descanso
175ml £3.35 250ml £4.65

Chile: Sauvignon Blanc Reserva El Descanso
175ml £3.35 250ml £4.65

Red Wines

Chile: Cabernet Sauvignon Cornellana
175ml £3.60 250ml £5.00

Italy: Shiraz Palmento
175ml £3.90 250ml £5.35

Spain: Rioja Senorio De Labarta
175ml £3.90 250ml £5.35

Australia: Shiraz Cabernet Penfolds Private Bin
175ml £3.90 250ml £5.35

Rose Wine

South Africa: Pinotage Rose Tall Horse
175ml £3.60 250ml £5.00

White Wines

Chile: Chardonnay Cornellana
175ml £3.60 250ml £5.00

Australia: Semillon Chardonnay Captain's Selection
175ml £3.90 250ml £5.35

Argentina: Pinot Grigio Argento
175ml £3.90 250ml £5.35

New Zealand: Sauvignon Blanc Goldridge Marlborough
175ml £4.15 250ml £5.70



WINE LIST

House Wines

Chile: Merlot Reserva El Descanso **12.95**

Exceptionally smooth red wine, bursting with well balanced flavours – so easy to drink!

Chile: Sauvignon Blanc Reserva El Descanso **12.95**

Intensely fruity white wine with a beautiful balance and a long crisp finish – a pleasure to drink!

Red Wines

Chile: Cabernet Sauvignon Cornellana **13.95**

Rich and full bodied with fruit and cedar wood aromas giving an earthy finish.

Italy: Shiraz Palmento **14.95**

Fruity and spicy in flavour with a very soft and smooth elegant finish.

Spain: Rioja Senorio De Labarta **14.95**

Medium bodied in style and the palate is packed with berry fruits – a must try!

Australia: Shiraz Cabernet Penfolds Private Bin **14.95**

Penfolds is the most famous red wine producer in Australia. Their wines are full flavoured while retaining a European elegance that set them apart.

New Zealand: Pinot Noir Goldridge Marlborough **16.95**

Rich, succulent medium bodied wine with lots of raspberry on the nose and a smooth mouth-watering sensation on the palate.

Australia: Shiraz Wynns Coonawarra **16.95**

A classy full bodied red, bursting with flavour from this unique region. It is powerful yet very elegant – a great quality wine!

France: Cotes Du Rhone Guigal **19.95**

Full bodied red with mellow warmth and aromatic intensity. This famous wine gives a powerful and complex range of flavours and textures – a true classic for all occasions!

France: Merlot Cabernet Chateau De La Ligne **21.95**

Classy full flavoured Bordeaux. The current vintage has won 2 Silver Medals at the International Wine Awards – absolutely superb!

Rose Wine

South Africa: Pinotage Rose Tall Horse **13.95**

Succulent summer berry fruit flavours give this rose wine a lovely juicy finish.



Bottle

White Wines

Chile: Chardonnay Cornellana **13.95**

A popular unoaked Chardonnay with plenty of fruity flavours.

South Africa: Sauvignon Blanc Tall Horse **14.95**

A brisk dry white with flavours that race across the palate and stretch to a lively finish.

Australia: Chardonnay Penfolds Private Label **14.95**

Elegant white with classic ripe apple and lemon notes on the palate, with subtle oaky influences that give great balance of flavour.

Australia: Semillon Chardonnay Captain's Selection **14.95**

Crisp and zesty with citrus and vanilla flavours.

Argentina: Pinot Grigio Argento **14.95**

Light and clean with ripe pineapple and peach flavours, notes of sweet spice and a lovely crisp finish.

New Zealand: Sauvignon Blanc Goldridge Marlborough **15.95**

This is a fantastic Sauvignon from the famous Marlborough region, with tropical fruits on the nose giving way to a ripe gooseberry and melon flavour – a must try!

France: Chablis La Sereine **23.95**

The grapes are grown in northern Burgundy by La Chablisienne were only the best are selected to produce this fabulous wine. It is bone dry with fresh citrus flavours and a long elegant finish – a classic!

Sparkling & Champagne

Italy: Spumante Moscato Spumante **13.95**

A semi sweet fizz with a fruity finish.

Spain: Cava Brut Faustino **16.95**

A fine example of quality Spanish bubbly with a fruity flavour.

France: Champagne Brut Imperial Moet & Chandon **47.95**

Simply the best selling Champagne in the World!

France: Champagne Special Cuvee Bollinger 1829 **58.95**

The Connoisseurs choice!