

LA MON

HOTEL & COUNTRY CLUB



We Support Local Produce

Below are our Local Supplier's & Great Taste Award
Winning Products

McAtamney Butchers, Elmore Seafoods, North
Down Group, Comber New Potatoes, Ballylisk
Dairies Cheese & Morellis Ice Cream.

Dietary options are available, please ask your server for more information.

Menu items may contain or be in contact with allergens. For more
information please speak to a manager.

Allergen codes:

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

(MC: May Contain)



SHARING PLATES

Based on 2 people sharing

Warm Bread Selection Focaccia, Wheaten & Chia Bread, Irish Black Butter, Oil & Tapenade <small>(2,7)</small>	£12.00
Charcuterie Selection of Cold Meats Chorizo, Peppered Salami, Whiskey Salami, Olives, Millar's Toast & Irish Black Butter <small>(2,7,12,13)</small>	£14.00
Tom & Ollie Marinated Olives	£5.00
Garlic Bread <small>(2,7,13)</small>	£6.00
Cheesy Garlic Bread <small>(2,7,13)</small>	£7.00

SANDWICHES, CIABATTAS & WRAPS

Salt & Chilli Chicken Wrap	£15.95
Sweet Chilli Mayonnaise (1,2,4,7,9,12,13)	
Goats Cheese, Roasted Red Pepper, Basil Pesto & Rocket Ciabatta	£8.50
(2,7,10) MC (4,6,12)	
Elmores Prawn Open Sandwich, Salad, Marie Rose Sauce & Irish Stout Wheaten Bread	£15.95
(2,3,4,5,7,9,14)	
Egg Mayonnaise & Spring Onion	£8.50
(2,4,7,9,13) MC (10)	
Tuna, Spring Onion & Mayonnaise	£8.50
(2,4,5,7,9,13)	
Givans Ham, salad & Mayonnaise	£8.50
(2,4,7,9,13,14) MC (10)	

STARTERS

Chefs Soup of the Day <small>(1,2,4,7,10,12,13,14)</small>	£8.00
BBQ Chicken Wings Celery sticks & Sour Cream <small>(1,2,14) MC (4,7,9,13)</small>	£9.50
Elmores Salt & Chilli Squid Pickled Slaw & Chipotle Mayo <small>(4,7,8,9,14)</small>	£9.50
Marinated Tomato & Mozzarella Bruschetta, Balsamic & Rocket <small>(£3 supplement) (2,7,14)</small>	£10.00
Classic Caesar Salad Baby Gem, Bacon Lardons & Garlic Croutons Add Chicken £5 <small>(2,4,5,7,9,13)</small>	£9.95
La Mon's Classic Prawn Cocktail Crevette, Pink Prawns, Iceberg Lettuce, Tomato & Marie Rose Sauce <small>(2,3,4,7,9,14)</small>	£9.50

MAIN COURSE

McAtamney's Beef Massaman Curry £18.95
Fragrant Rice & Naan Bread
(Vegetarian Option Available)
(2,3,9)

McAtamney's Spring Lamb Rump (served pink) £26.95
Charred Baby Gem, Potato Fondant, Pea Puree,
Asparagus & Lamb Gravy
(£7.50 supplement)
(1,2,4,7,14)

Elmores Pan Seared Hake £23.95
Herb Crushed Comber Mids, Fresh Peas,
Asparagus & Prawn Bisque
(1,2,3,5,7,13,14)

Homemade Chicken Tenders £18.50
Skinny Fries, Salad Garnish & BBQ dip
(2,7,9,13)

Homemade Pie of the Day £18.50
(1,2,4,7,14)

10oz Ribeye Steak £35.00
Vine Tomatoes, Mushrooms,
Triple Cooked Chips & Peppercorn Sauce
(£10 supplement)
(7,14)

Classic Fish & Chips £19.50
Garden Peas & Tartare Sauce
(2,5,7,9,14)

6oz Irish Beef Burger £18.50
Caramelised Onion, Applewood Smoked Cheese,
Rocket, Brioche Bun & Skin on Fries
(2,4,7,12,13,14)

Paccheri Pasta £17.50
Chilli & Fennel Sausage, Basil & Parmesan
Garlic Bread
(2,7,8,9,13)

VEGETARIAN/VEGAN

Paccheri Pasta a la Puttanesca £17.50
Basil, Olives, Capers, Spinach & Mozzarella
(2,7,8,9,13)

Plant Based Burger £17.00
Ballymaloe Relish, Lettuce, Tomato,
Vegan Smoked Cheese & Skin on Fries
(2,13)

SIDES

£5.00

Creamy Mash (7)	Market Vegetables (7)
Skin On Fries (7)	Tossed Salad (9, 14)
Champ (7)	Garden Peas (7)
Triple Cooked Chips (14)	Sauté Mushrooms (7)
Onion Rings (2)	

SAUCES

£2.50

Coleslaw (4,7,9) | Pepper Sauce (1,7,9,13,14) | Gravy (1,9,13,14)

DESSERTS

Rhubarb & Ginger Crumble	£9.00
Morellis Double Vanilla Ice Cream (2,4,7,10)	
Chocolate Pudding Vanilla Ice Cream (2,4,6,7,13,14)	£9.00
Homemade Cheesecake of the Day (2,6,7,13,14)	£7.50
Ice Cream	£8.00
Morellis Double Vanilla Ice Cream, Cadbury Flake & Fruit Coulis (2,7,16)	
Seasonal Irish Cheese Selection, Cashel Blue, Porter House. Garlic & Herb Cheese Apple Chutney & Oat Biscuits (£5 supplement) (1,2,7,9,12,13,14) MC (10)	£14.00

TEA / COFFEE

Latte	£3.50
Cappuccino	£3.50
Americano	£2.70
Flat White	£3.50
Mocha	£3.50
Decaf	£2.70
Selection of Herbal Tea Available	£2.45
Selection of Syrups Available	£0.70
Irish Coffee (Whiskey)	£7.15
Calypso Coffee (Rum)	£7.15
Coffee Royale (Brandy)	£7.15

DRINKS MENU

SPIRITS

BUSHMILLS	£6.25
JACK DANIELS	£6.50
SMIRNOFF VODKA	£6.25
GORDONS GIN	£6.00
GORDONS PINK GIN	£6.25
BOMBAY SAPPHIRE	£6.50
TANQUERAY	£6.50
JAWBOX	£6.50
BACARDI	£6.25
CAPTAIN MORGANS	£6.25
WHITLEY NEIL	£7.20

LIQUEURS

SOUTHERN COMFORT	£6.00
BAILEYS	£6.40
MALIBU	£6.00
PEACH SCHNAPPS	£6.00
TIA MARIA	£6.00
DISARONNO	£6.00

DRAUGHTS

GUINNESS	£3.50/£7.60
ORCHARD THIEVES	£3.50/£7.60
CARLSBERG	£3.50/£7.60
PERONI	£3.60/£7.60
SMITHWICK'S RED	£3.50/£7.60
ROCKSHORE	£3.50/£7.60
MORETTI	£3.50/£7.60
GUINNESS ZERO	£3.50/£7.60

BOTTLES

COORS	£6.75
CORONA	£6.75
PERONI	£6.75
BIRRA MORETTI	£6.75
HEINEKEN ZERO	£5.60
MORETTI ZERO	£6.50
WESTCOAST COOLER	£6.75
ORIGINAL/ROSE	
KOPPERBERG	£8.00
MIX FRUIT/TROPICAL	
WKD	£6.75
SMIRNOFF ICE	£6.75

SOFTS

COKE/SPRITE/FANTA	£3.40
APPLETISER	£3.50
REDBULL	£5.20
SPARKLING WATER	£3.25
BABY MIXERS	£3.00
SCHWEPPE'S MIXERS	£3.00

NO AND LOW ALCOHOL

GUINNESS ZERO	£7.60
BIRRA MORETTI	£6.50
HEINEKEN	£5.60
TANQUERY ZERO	£5.50
PIERRE ZERO	£12.00
SPARKLING WINE	
PAULITA RED &	£7.50
WHITE WINE	

COCKTAIL MENU

£10.95

STRAWBERRY DAIQUIRI

BACARDI, STRAWBERRY SYRUP,
LIME JUICE, SUGAR SYRUP

ESPRESSO MARTINI

VODKA, KAHULA, ESPRESSO,
VANILLA SYRUP

FRENCH MARTINI

VODKA, CHAMBORD,
PINEAPPLE JUICE

COSMOPOLITAN

VODKA, COINTREAU, CRANBERRY,
FRESH LIME JUICE

BRAMBLE

GORDONS GIN, LIME JUICE, SUGAR SYRUP,
CHAMBORD, MUDDLED BLACKBERRIES

WINE LIST

WHITE WINE 1/4 BOTTLE

Giuliana Pinot Grigio (Italy)
Citrus and orchard flavours. Ripe, balanced and elegant
with crisp acidity. £9.00

Babington Brook Chardonnay (Australian)
Fresh unoaked Chardonnay with ripe tropical fruit flavours,
good acidity and clean finish. £9.00

Paulita Sauvignon Blanc (Chile)
Lovely aromas of lime and green apples accompanied
by refreshing acidity. Very fresh and pleasant. £9.00

BOTTLE 750ML

Paparuda Sauvignon Blanc (Romania) £28.00
Tropical fruit aromas and hints of fresh grass on the nose.
It is graceful and elegant with lively acidity which adds to the flavour
and finish.

Zagalia Pinot Grigio (Italy) £32.00
Fresh aromas of white & Citrus fruits.

Babington Brook Chardonnay (Australian) £34.00
An unoaked Chardonnay with ripe tropical fruit flavours,
good acidity and clean finish.

Ten Rocks Sauvignon Blanc
(Marlborough, New Zealand) £40.00
Freshly Cut grass & Green capsicum aromatics along with lime &
passion fruit.

Willowglen Gewurztraminer Riesling
(De Bortoli, Australia) £35.00
The palate is generous & balanced with notes of sweet
rosewater & Turkish delight.

Picpoul de Pinet (Saint Peyre, France) £40.00
Aromas of gooseberry and citrus flavours. Fresh and fruity
with a long lingering finish.

Viognier Vin De Pays (Delas Freres, France) £40.00
Aromas of apricots, peaches, exotic fruits & preserved
citrus fruits. Smooth and fresh.

Vina Sobreira Albarino (Rias Baixas, Spain) £41.00
Fruits & white flowers with light touches of green apple &
citrus. Rounded, fleshy, with structure and good acidity.

WINE LIST

RED WINE 1/4 BOTTLE

Babington Brook Shiraz (Australia) £9.00
Aromas of black fruits & pepper. Lovely notes of plums & chocolate with a spicy finish.

Paulita Cabernet Sauvignon (Chile) £9.00
Medium-bodied with lots of acidity, black cherry fruit and soft tannins.

BOTTLE 750ML

Paparuda Merlot (Romania) £28.00
Floral aroma of spiced plums, vanilla toffee and peppery aromas with a silky, dry-yet medium body and a long, tangy raspberry finish with elegant tannins.

Babington Brook Shiraz (Australia) £34.00
Aromas of black fruits & pepper. Lovely notes of plums & chocolate with a spicy finish.

Paparuda Cabernet Sauvignon (Romania) £28.00
A concentrate of chocolate, wild berry and raspberry, with hints of cranberry and mint on the palate followed by a touch of cloves and nut.

Norte Sur Tempranillo Cabernet Organic £35.00
Vegan (Spain)
Red Berries & cherry bouquet, fresh & harmonious with long finish.

Legendary Pinot Noir (Cramele Recas, Romania) £34.00
Rich with black cherry, raspberry and cinnamon. Deep with pretty fruit cake and spicy aromatics. Lingering aftertaste.

Tank no 26, Appassimento Nero d'Avola £35.00
(Cantina Minini, Italy)
Light & dry, makes this wine balanced & present.

Bodegas Lurton Piedra Negra Malbec £40.00
(Mendoza, Argentina)
Ripe red fruits with a good structure and tannins are soft & smooth. The finish is long with notes of coffee.

Finca del Marquesado Rioja Crianza £38.00
(Bodegas Valdemar, Spain)
A very rounded, well balanced wine with a full, long aftertaste.

St Esprit Cotes du Rhone (Delas Freres, France) £40.00
Berry fruit, violet, liquorice & spices. Full, rounded palate with delicate tannins.

Chameleon Cabernet Merlot (Jordan, South Africa) £40.00
Sun-ripened plum & dark-skinned spring berries with a top note of herbal dried mint.

WINE LIST

ROSE WINE 1/4 BOTTLE

Devil's Ridge White Zinfandel

(California, USA)

This sweet blush wine is packed with juicy strawberry and raspberry flavours with a twist of lemon zest.

£9.00

BOTTLE

Paparuda Rose (Romania)

Raspberry and floral aromas, with strawberry, apple with spice flavours and a zesty finish.

£28.00

SPARKLING WINE & CHAMPAGNE

Valdo Prosecco (200ml)

Fruity flavours; pleasant acidity; bright, refreshing with a zesty finish.

£13.00

Valdo Prosecco (Italy)

Fruity flavours; pleasant acidity; bright, refreshing with a zesty finish.

£38.00

Veuve Clicquot Brut Yellow Label Champagne (France)

Refreshing & decadent

Only one quality, the finest'. It's rich – but balanced by ripe and zingy notes of citrus.

£80.00