

# LA MON

HOTEL & COUNTRY CLUB



## We Support Local Produce

We proudly source from trusted local suppliers, bringing you the freshest, highest quality ingredients - many of which are Great Taste Award winners.

McAtamney's Traditional Butchers  
Carnebrooke  
Blue Door & Lecale Seafoods  
Kirk's Home Bakery  
La Rousse Foods  
Drayne's Ice Cream

## Dietary options available

Please ask your server for details.

Most dishes can be modified to be gluten-free.

Menu items may contain or be in contact with allergens.

For more information, please speak with 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)



## SNACKS, SANDWICHES & CIABATTA

**Chicken Loaded Fries** £14.00

Skinny Fries, Melted Cheese, Peppercorn Sauce & Spring Onions

(2,7) MC (1,4,5,12,13,14)

**Chilli Beef Nachos** £12.00

Tortilla Chips, Beef Mince, Melted Cheese, Spring Onions

(2,7) MC (1,9,13,14)

**Garlic Bread** £6.00

Add Melted Cheddar Cheese £1.00

(2,7) MC (13)

**Prawn Open Sandwich** £15.00

Coldwater Prawns, Marie Rose Dressing, Wheaten Bread, Coleslaw,  
Lettuce, Egg, Tomato, Cheese & Cucumber

(2,3,4,7,9)

### Sandwiches

**Egg Mayonnaise & Spring Onion** £8.50

(2,4,7,9,13)

**Givan's Ham, Rocket & Ballymaloe Relish** £8.50

(2,7,9,13)

**Tuna, Onion & Mayonnaise** £8.50

(2,5,7,9)

# STARTERS

- Chef's Soup of the Day** £8.50  
Freshly Baked Bread Roll  
(1,2,4,7,10,12,13,14)
- Salt & Chilli Crispy Chicken** £9.50  
Asian Slaw, Chilli & Garlic Dressing  
(2,4,7,13) MC(1,9,14)
- La Mon Seafood Chowder** £10.50  
Cod, Salmon, Mussels, Prawns & Smoked Haddock, Wheaten Bread  
(2,3,5,7,8,14)
- Caprese Salad** £10.50  
Marinated Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto,  
Toasted Pine Nuts, Olive Oil.  
(7,10)
- Warm Smoked Salmon & Dill Tart** £9.50  
Crème Fraîche, Mixed Leaves  
(2,4,5,7,14) MC(3,8,9)
- Charcuterie Platter** £16.00  
Cured Meats, Irish Cheddar, Spiced Tomato Jam, Olives, Pickles,  
Toasted Sourdough  
(1,2,7,9,14)
- Barbeque Chicken Wings** £10.50  
Blue Cheese Dressing, Celery  
(1,2,7,14) MC(4,9,12,13)  
(£3 Supplement)
- Crispy Cauliflower Bites** £9.50  
Curried Mayonnaise, Mixed Leaves  
(2,9) MC(13)

## MAIN COURSE

**La Mon Chicken Katsu Curry** £20.00

Fragrant Basmati Rice, Poppadom, Pickled Carrot

(2,9,15,14) MC(3,12)

**Fish Supper** £21.50

Battered North Coast Haddock, Hand Cut Chips, Garden Peas, Tartare

Sauce

(2,4,5,7,9,14)

**Seared Seabass Fillet** £26.00

Chive Crushed Baby Potatoes, Grilled Courgette, Sauce Vierge

(5,7,14) MC(3,8)

(£5 Supplement)

**Oven Roasted Chicken Supreme** £24.00

Pea à la Française, Crispy Bacon, Black Pudding Mashed Potato,

Chicken Jus

(2,7,13,14)

**McAtamney's 10oz Sirloin Steak** £37.00

Skin on Fries, Sautéed Mushrooms, Tomato, Brandy Peppercorn Sauce

(2,7,9,14)

Add Garlic Prawns £7.00

(3,7)

(£10 Supplement)

**6oz McAtamney's Irish Beef Burger** £19.50

Brioche Bap, Baby Gem Lettuce, Tomato, Red Onion, Ballymaloe

Stout Relish, Chunky Chips

(2,4,7,9,12,13,14) Gluten Free Option Available

Add Irish Cheddar, Streaky Bacon, Blue Cheese or 2 Onion Rings - £2.50 per item

**Pie of the Day - See Daily Specials** £19.50

# VEGETARIAN/VEGAN

**Plant Based Beetroot Burger** £18.50  
Vegan Smoked Applewood Cheese, Tomato, Vegan Sesame Bun,  
Ballymaloe Beetroot Slaw, Skin on Fries  
(2,12,13) MC (4,7)

**Tempura Vegetable Katsu Curry** £19.00  
Fragrant Basmati Rice, Poppadom, Pickled Carrot  
(2,9,13,14) MC(3,12)

**Truffle & Mushroom Pappardelle** £18.50  
Black Olives, Parmesan, Parsley, Pickled Celeriac  
(2,4,6,7,14)

## SIDES & SAUCES

£5.00

Creamy Mash (7)  
Skin On Fries (7)  
Chunky Chips (14)  
Parmesan & Truffle Fries (4,7)  
Garlic Chips (7,14)

Champ (7)  
Market Vegetables (7)  
Tossed Salad (9, 14)  
Sauté Mushrooms (7)  
Onion Rings (2)

£2.50

Coleslaw (4,7,9)  
Pepper Sauce (1,7,9,13,14)  
Yorkshire Pudding (2,4,7)

Garden Peas (7)  
Gravy (1,9,13,14)

# DESSERTS

<b>La Mon Pavlova</b>	£8.50
Marinated Strawberries, Fresh Cream, Strawberry Sauce (2,4,7,14) MC (10)	
<b>Lemon Posset</b>	£9.50
Lemon Curd, Fresh Raspberries, Shortbread Biscuit (2,7)	
<b>Raspberry Cheesecake</b>	£8.50
Raspberry Sorbet (2,7,14) MC(10)	
<b>Warm Chocolate Brownie</b>	£9.50
White Chocolate Ice Cream, Chocolate Sauce (2,4,7) MC(10)	
<b>Chocolate &amp; Orange Torte</b>	£9.50
Vegan Ice Cream & Strawberry Garnish (13)	
<b>Irish Cheese Selection</b>	£14.00
Young Buck Blue Cheese, Cooleeney (Irish Camembert), Hegarty Irish Cheddar, Grapes, Cheese Crackers, Fig Chutney (2,7,14) MC(10)	

Capturing your meal? Tag us!

@lamonhotelbelfast



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# Early Bird Menu

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ENJOY 2 COURSES FOR £28  
MON-THURS 5PM-6.30PM

## Starters

- Chef's Soup of The Day - Freshly Baked Bread Roll
- Caprese Salad - Tomato, Mozzarella, Pesto, Pine Nuts, Olive Oil
- Salt & Chilli Crispy Chicken - Asian Slaw, Chilli & Garlic Dressing
- Warm Smoked Salmon & Dill Tart - Crème Fraîche, Mixed Leaves
- Crispy Cauliflower Bites (V) Curried Mayonnaise, Mixed Leaves

## Main Course

- Fish Supper - Battered Haddock, Hand Cut Chips, Peas, Tartare Sauce
- Chicken Supreme - Peas, Crispy Bacon, Black Pudding Mashed Potato
- 6oz Beef Burger- Lettuce, Tomato, Red Onion, Stout Relish, Chunky Chips
  - Homemade Pie of The Day - See Daily Specials
  - Katsu Chicken Curry - Basmati Rice, Poppadom, Pickled Carrot
- Beetroot Burger (V) Vegan Cheese, Tomato, Beetroot Slaw, Skin on Fries
  - Vegetable Katsu Curry - Basmati Rice, Poppadom, Pickled Carrot

## Dessert

- Warm Chocolate Brownie - White Chocolate Ice Cream, Chocolate Sauce
  - Raspberry Cheesecake - Raspberry Sorbet
  - Vegan Chocolate & Orange Torte (VG) - Vegan Ice Cream
- Lemon Posset - Lemon Curd, Fresh Raspberries, Shortbread Biscuit
- La Mon Pavlova - Strawberries, Fresh Cream, Strawberry Sauce

Please ask your server if you have any questions regarding allergies or intolerances.

# Sunday Menu

## STARTERS

### **Chef's Soup of the Day £8.50**

Freshly Baked Bread Roll (1,2,4,6,7,9,10,11,12,13,14)

### **BBQ Chicken Wings £10.50**

Blue Cheese Dressing, Celery (1,2,7,14) MC(4,9,12,13)

### **Crispy Cauliflower Bites £9.50**

Curried Mayonnaise, Mixed Leaves (2,9) MC (13)

## MAINS

### **Traditional Turkey & Ham £22.50**

Chefs Vegetables, Creamy Mash, Roast Potatoes & Rich Gravy (2,7,13,14)

### **Roast Sirloin of Beef £25**

Yorkshire Pudding, Creamy Champ, Medley of Vegetables & Rich Gravy (1,2,4,7,14)

### **Seared Seabass Fillet £26**

Chive Crushed Baby Potatoes, Grilled Courgette, Sauce Vierge (5,7,14) MC(3,8)

### **Classic Fish Supper £21.50**

Battered North Coast Haddock, Hand Cut Chips, Garden Peas, Tartare Sauce (2,4,5,7,9,14)

### **Truffle & Mushroom Pappardelle £18.50**

Black Olives, Parmesan, Parsley, Pickled Celeriac (2,4,6,7,14)

### **6oz Beef Burger £19.50**

Brioche Bap, Baby Gem Lettuce, Tomato, Red Onion, Ballymaloe Stout Relish, Chunky Chips (2,4,7,9,12,13,14)

Add Irish Cheddar, Streaky Bacon, Blue Cheese or 2 Onion Rings - £2.50 per item

## DESSERTS

### **La Mon's Pavlova £8.50**

Marinated Strawberries, Fresh Cream, Strawberry Sauce (2,4,7,14) MC (10)

### **Chocolate & Orange Torte £9.50**

Vegan Ice Cream (13)

### **Warm Chocolate Brownie £9.50**

White Chocolate Ice Cream, Chocolate Sauce (2,4,7) MC(10)

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6.Lupin 7.Milk 8.Molluscs 9.Mustard 10.Nuts  
11.Peanuts 12.Sesame Seeds 13.Soya 14.Sulphites  
(MC: May Contain)

## SIDES & SAUCES

- £5**
- Creamy Mash (7)
  - Skin On Fries (7)
  - Chunky Chips (14)
  - Parmesan & Truffle Fries (4,7)
  - Garlic Chips (7,14)
  - Champ (7)
  - Market Vegetables (7)
  - Tossed Salad (9, 14)
  - Sauté Mushrooms (7)
  - Onion Rings (2)

- £2.50**
- Coleslaw (4,7,9)
  - Garden Peas (7)
  - Pepper Sauce (1,7,9,13,14)
  - Yorkshire Pudding (2,4,7)
  - Gravy (1,9,13,14)

## SOFT DRINKS

COKE/SPRITE/FANTA	£3.70
APPLETISER	£3.80
RED BULL	£5.40
SPARKLING WATER	£3.50/£5.80
BABY MIXERS	£3.00
SCHWEPPE'S MIXERS	£3.30

## LIQUEUR COFFEE £7.15

IRISH COFFEE (Copeland's Whiskey)
CALYPSO COFFEE (Tia Maria)
COFFEE ROYALE (Brandy)

## COCKTAILS £12.95

**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** - GORDON'S GIN, LIME JUICE, SUGAR SYRUP, CHAMBORD, MUDDLED BLACKBERRIES

## TEA & COFFEE

LATTE	£3.50
CAPPUCCINO	£3.50
AMERICANO	£2.70
FLAT WHITE	£3.50
MOCHA	£3.50
DECAF COFFEE	£2.70

## SELECTION OF HERBAL TEA AVAILABLE £2.45

## SELECTION OF SYRUPS AVAILABLE £2.70

# DRINKS MENU

## SPIRITS

BUSHMILLS	£6.95
JACK DANIELS	£6.95
JAMESONS	£6.75
SMIRNOFF VODKA	£6.95
GORDONS GIN	£6.30
GORDONS PINK GIN	£6.55
BOMBAY SAPPHIRE	£6.95
COPELAND GIN/RUM	£6.95/£6.75
HENDRICKS	£8.50
TANQUERAY/NO. 10	£7.50/£9.50
JAWBOX	£7.50
BACARDI	£6.75
CAPTAIN MORGANS	£6.75
WHITLEY NEIL	£8.00

## LIQUEURS

SOUTHERN COMFORT	£6.70
BAILEYS	£7.20
MALIBU	£6.70
PEACH SCHNAPPS	£6.80
TIA MARIA	£6.70
DISARONNO	£6.70

## DRAUGHTS

GUINNESS	£3.85/£8.00
ORCHARD THIEVES	£3.85/£8.00
CARLSBERG	£3.85/£7.95
PERONI	£3.85/£8.00
SMITHWICK'S RED	£3.85/£7.95
ROCKSHORE	£3.85/£7.95
MORETTI	£3.85/£8.00
HARP	£3.85/£7.95

## BOTTLES

COORS	£7.50
CORONA	£7.50
PERONI	£7.50
BIRRA MORETTI	£8.00
HEINEKEN ZERO	£6.00
MORETTI ZERO	£6.50
WESTCOAST COOLER	£7.50
ORIGINAL/ROSE	
KOPPERBERG	£8.50
MIX FRUIT/TROPICAL	
WKD	£7.50
SMIRNOFF ICE	£7.50

## NO AND LOW ALCOHOL

GUINNESS ZERO	£7.95
BIRRA MORETTI	£6.75
HEINEKEN	£6.00
TANQUERY ZERO	£5.95
PIERRE ZERO	£13.00
KOPPERBERG	£8.00
SPARKLING WINE	
PAULITA RED/	£8.00
WHITE WINE	

# WINE LIST

## WHITE WINE 1/4 BOTTLE

Giuliana Pinot Grigio (Italy)  
Citrus and orchard flavours. Ripe, balanced and elegant with crisp acidity. £9.50

Babington Brook Chardonnay (Australian)  
Fresh unoaked Chardonnay with ripe tropical fruit flavours, good acidity and clean finish. £9.50

Paulita Sauvignon Blanc (Chile)  
Lovely aromas of lime and green apples accompanied by refreshing acidity. Very fresh and pleasant. £9.50

## WHITE WINE BOTTLE 750ML

Paparuda Sauvignon Blanc (Romania) £32.00  
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) £36.50  
Fresh aromas of white & Citrus fruits.

Babington Brook Chardonnay (Australian) £37.00  
An unoaked Chardonnay with ripe tropical fruit flavours, good acidity and clean finish.

Ten Rocks Sauvignon Blanc (Marlborough, New Zealand) £44.50  
Freshly Cut grass & Green capsicum aromatics along with lime & passion fruit.

Willowglen Gewurztraminer Riesling (De Bortoli, Australia) £37.50  
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) £48.00  
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) £10.00  
Aromas of black fruits & pepper. Lovely notes of plums & chocolate with a spicy finish.

Paulita Cabernet Sauvignon (Chile) £9.50  
Medium-bodied with lots of acidity, black cherry fruit and soft tannins.

## RED WINE BOTTLE 750ML

Paparuda Merlot (Romania) £32.00  
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) £35.00  
Aromas of black fruits & pepper. Lovely notes of plums & chocolate with a spicy finish.

Paparuda Cabernet Sauvignon (Romania) £32.00  
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 £39.00  
Vegan (Spain)  
Red Berries & cherry bouquet, fresh & harmonious with long finish.

Legendary Pinot Noir (Cramele Recas, Romania) £39.00  
Rich with black cherry, raspberry and cinnamon. Deep with pretty fruit cake and spicy aromatics. Lingering aftertaste.

Tank no 26, Appassimento Nero d'Avola £40.00  
(Cantina Minini, Italy)  
Light & dry, makes this wine balanced & present.

Bodegas Lurton Piedra Negra Malbec £45.00  
(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 £43.00  
(Bodegas Valdemar, Spain)  
A very rounded, well balanced wine with a full, long aftertaste.

St Esprit Cotes du Rhone (Delas Freres, France) £43.00  
Berry fruit, violet, liquorice & spices. Full, rounded palate with delicate tannins.

Chameleon Cabernet Merlot (Jordan, South Africa) £43.00  
Sun-ripened plum & dark-skinned spring berries with a top note of herbal dried mint.

# WINE LIST

## ROSÉ WINE ¼ BOTTLE

Devil's Ridge White Zinfandel £9.50  
(California, USA)  
This sweet blush wine is packed with juicy strawberry and raspberry flavours with a twist of lemon zest.

## ROSÉ WINE BOTTLE 750ML

Paparuda Rose (Romania) £32.00  
Raspberry and floral aromas, with strawberry, apple with spice flavours and a zesty finish.

## SPARKLING WINE & CHAMPAGNE

Valdo Prosecco (200ml) £14.95  
Fruity flavours; pleasant acidity; bright, refreshing with a zesty finish.

Vino Frizzante £14.00  
Fruity notes with aromas of apple, pear and citrus; fresh and light

Valdo Prosecco (Italy) £41.00  
Fruity flavours; pleasant acidity; bright, refreshing with a zesty finish.

Veuve Clicquot Brut Yellow Label Champagne (France) £90.00  
Refreshing & decadent  
Only one quality, the finest'. It's rich – but balanced by ripe and zingy notes of citrus.

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