

# BECKETTS

## GRILL

**“I HAVE THE SIMPLEST TASTES. I AM ALWAYS SATISFIED WITH THE BEST.”**

We've devised this menu so that you have as much fun choosing as you do tasting. Enjoy.

### STARTERS

**SOUP & BREADS**

Ask your server for details

**ORGANIC LEAF SALAD**

Creamed Goats Cheese Mousse, Roast Beets & Corn, Toasted Pine Nuts, Streaky Bacon Crumble & Balsamic Reduction

**BECKETTS PICNIC**

Pressed Ham Hock, Mustard Aioli, Pickled Onion, Soft Boiled Hen's Egg, Beetroot Butter & Wheaten Scone

**DUCK PARFAIT**

Duck & Fois Gras Parfait, Fig Chutney, Apricot & Thyme Butter & Toasted Brioche

**CHEF'S SIGNATURE: SCALLOPS**

Scallops, Braised Oxtail Bon Bon, Black Pudding Purée, Granny Smith Mousse & Pickled Radish

**TIGER PRAWN**

Tiger Prawn & Herb Arancini (risotto balls), Lemon Mayo, Caper & Parsley Dressing & Red Chard

**ULSTER FRY**

Chorizo Sausage & Smoked Pancetta Ravioli, Mushroom Foam, Roast Tomato Ketchup, Poached Quails Egg & "Almost Burnt" Toast Purée

**PESTO TAGLIATELLE**

Tagliatelle Pasta with Basil Pesto, Toasted Pine Nuts & Parmesan Cheese (Available in a Starter or Main Course Size)



### MAINS FROM THE GRILL

- |  |   |   |               |
|--|---|---|---------------|
| <b>£4</b>  | 🍴 | All our beef is locally sourced from Irvine's Family Butchers, Maguiresbridge. We use only Aberdeen Angus & Limousin Beef (28-30 days matured) promising maximum flavour & tenderness. We will flame grill to your liking. Enjoy. | 🍴             |
| <b>STEAKS:</b>   |   |   |               |
| <b>£5</b>  | 🍴 | 8oz FILLET  | <b>£20</b>    |
|  | 🍴 | 8oz SIRLOIN   | <b>£12</b>    |
|  | 🍴 | 12oz SIRLOIN  | <b>£19</b>    |
|  | 🍴 | 12oz RIB-EYE  | <b>£18.50</b> |
| <b>£6</b>  | 🍴 | 10oz FEATHER BLADE  | <b>£15</b>    |
|  | 🍴 | 20oz CÔTE DE BOEUF  | <b>£32</b>    |
| <p>🍴 All served with smoked garlic pomme purée, ox-cheek &amp; port yorkshire pudding pie, shallot purée and your choice of sauce:</p> |   |   |               |
| 🍴 GREEN PEPPERCORN SAUCE   |   |   |               |
| 🍴 BÉARNAISE SAUCE,   |   |   |               |
| 🍴 RED WINE JUS,  |   |   |               |
| <b>£7</b>  | 🍴 | BECKETTS BOURBON CREAM,   | 🍴             |
|  | 🍴 | GARLIC BUTTER,  | 🍴             |
|  | 🍴 | CHIMICHURRI,  | 🍴             |
|  | 🍴 | 4 BEAN CHILLI   | 🍴             |
| <b>BURGER:</b>   |   |   |               |
| <b>£6</b>  | 🍴 | BECKETTS STEAK BURGER   | <b>£10</b>    |
|  | 🍴 | 10oz Steak Burger Cooked to Your Liking, Dressed with Grilled Streaky Bacon & Ballyoak Brie, Beef Tomato & Fried Duck Egg   | 🍴             |



P.T.O FOR MORE LOCALLY SOURCED MAIN COURSES & A SELECTION OF SIDE DISHES



# BECKETTS

## GRILL

### MAINS

#### LAMB CURRY £16

Seared Rump of New Season Lamb, Saffron Potato Fondant, Curried Lentils, Yoghurt & Coriander Purée

#### CHEF'S SIGNATURE: DUCK £15

Pan Fried 'Silver Hill' Duck Breast, Braised Red Cabbage, Duck Confit Fritter, Carrot Purée & Red Wine Jus

#### SEA BASS £15

Pan Roasted Sea Bass, Smoked Mackerel & Pearl Barley Risotto, Cockle Popcorn and Pickled Carrot Ribbons

#### COD £16

Seared Fillet of 'Molloys' Cod, Fricassee of Spring Vegetables, Pea Purée, Pernod & Chive Veloute

### SOMETHING SIMPLE

#### FISH & CHIPS £12

Goujons of Battered Hake, Pea Purée, Chips, Lobster Mayonnaise

#### LAMB SHANK £14

Slow Braised Lamb Shank, Roasted Root Vegetables, Mash, Lamb Gravy

#### ROAST CHICKEN £12

1/2 Roast Chicken, Fries, Lemon Mayonnaise

### SIDES ALL £2.50

HOME MADE CHIPS

WHIPPED POTATO

TRUFFLE MASH

DAUPHINOISE

MIXED GREEN SALAD

ROASTED VEGETABLES

BARBEQUE BEANS

CRISPY FRIED ONION RINGS

### OUR SELECTED WINES

A selection of our favourite wines. A full wine list is available if you'd prefer a more comprehensive list.

#### SPARKLING GLASS/BOTTLE

BORGIO MAGREDO PROSECCO £5 / £24  
Italy

#### WHITE

SANTA GLORIA CHARDONNAY £4. / £15  
Maipo Valley, Chile, 2011

GRAFFINGIA PINOT GRIGIO £4 / £15  
Argentina, 2011

FAIRHALL SAUVIGNON BLANC £4.50 / £18  
Marlborough, Wairau Valley, 2012, NZ

FLYING GOOSE RIESLING £4.50 / £18  
Schmitt Sohne, 2011 Germany

#### RED

VALDERMAR TEMPRANILLO £4.50 / £18  
Rioja, 2011, Spain

LAVANDERA MERLOT £4 / £15  
Navarra, 2010, Spain

ROCKS SHIRAZ £4 / £15  
Franklen River Region, 2010, Australia

KAWIN CABERNET MERLOT £4 / £16  
Central Valley, Chile, 2011

#### ROSÉ

COTES DU PROVENCE ROSÉ £5 / £20  
Domaine Houchart, France, 2011