

Evening Menu



Chef Paul Deeney

and his team would like to welcome you to

The Central Wine Bar

Ballycastle

Our Menu is a combination of seasonal, traditional and international cuisine. Our ingredients are all sourced locally to guarantee fresh products and support local suppliers.

If you have any dietary requirements please make us aware of them on arrival

We cater for all the occasions in your life:

Private Functions

Birthdays

Anniversaries

Corporate/ Group Events

Christenings

Family Gatherings

Just ask staff for details

Starter

Home Made soup of the day

Served with fresh flavoured bread

£2.95

Selection of Flavoured Breads

served with hand made flavoured butters

£ 2.95

Cajun spiced Chicken

Served with mango, ginger & chilli salsa
with a micro leaf salad

£ 3.95

Squid Fritto Misto

Chilli salted squid in a crispy floured coating served with
a roast red pepper & rocket salad

£4.95

Goats Cheese Gratin

Grilled Goats Cheese wrapped in Serrano ham served with caramelised fig and a
honey dressing

£5.50

Blue Cheese Tartlet

Blue cheese & Ratte Potato tartlet
in a smoked paprika Mayo with petite salad

£5.50

Main Course

Vegetarian Bell Pepper

Roast Red Bell Pepper stuffed with Mediterranean Cous-cous on a bed of mash potato and topped with a warm Goats Cheese

£10.95

Sweet Chilli Vegetable Pitta

Stir fry of vegetables in a creamy sweet chilli sauce served in a Pitta Pocket with a garnish of Salad.

£9.50

Cajun Spiced Pasta

Cajun spiced vegetable creamy penne pasta

£9.95

Wild Wine Bar Hake

Oven roasted fillet of hake served with a ratte potato, chilli mint pea puree, drizzled in sun dried tomato & Curry oil dressing.

£15.95

This weeks Special Fish Dish

Please ask staff for details

£13.95

Chicken Supreme

Corn fed Supreme of Chicken served with a chilli & Sweetcorn Potato cake & confit of tomato & Crispy Pancetta

£13.50

House Special Sweet chilli chicken

Chicken fillet strips in a creamy sweet chilli sauce
pitta pocket garnished with salad

£11.95

Chef's Cajun Chicken Pasta

Chef's own spicy Cajun Creamy Penne Pasta

£11.95

Chicken Cheddar

Chicken fillet on a bed of Smoked Cheddar & crispy Bacon Mash smothered with a spring onion & mushroom sauce

£12.95

Irish Ham Hock

Braised Ham Hock on a bed of wilted greens & butter Bacon coated
with a chive butter cream

£12.95

Slow Pork

Crispy Pork Belly served with slow roast potatoes,
carrot & Ginger Puree, accompanied
with apple chutney & Orange Syrup

£13.95

Loin of Moyle Lamb

Pan fried loin of lamb served with mash potato
and rustic Honey mint carrot & parsnip smothered
with honey & chilli gravy

£14.95

Irish Rib Eye Steak

Pan seared Rib eye steak on a bed of burnt onion mash,
topped with honey glazed parsnips &
a red wine & Thyme Gravy

£14.95

Local Fillet of Beef

Fillet steak cooked to order served with a
crispy bacon champ topped with warm goat's cheese

£19.95

Side Orders

Carrot & parsnip puree

Wilted Chinese greens

Tobacco onions

Green salad

Chunky Chips

Garlic diced potato

Sweet chilli chips

Sautee potato

Baby potatoes

Mash potato

Garlic Cheesy Bread

£2.50