


grain & grill

R E S T A U R A N T


Maldron Hotel Belfast International Airport

ARRIVALS LOUNGE

Goats Cheese Mousse (v) with beetroot and walnuts (Contains allergens 5, 6, 7, 11, 13)	£6.00
Chef's Freshly Prepared Soup of the Day (v) (Contains allergens Ask your server)	£5.00
Freshly Made Seafood Chowder with traditional Irish wheaten bread (Contains allergens 1, 2, 3, 6, 7, 9, 12)	£7.00
Caesar Salad (v) herb croutons, shaved Parmesan, house dressing & bacon (Contains allergens 6, 7, 9, 11, 13)	£6.00
Baked Creamy Mushrooms with a Parmesan Crust (v) served with homemade focaccia (Contains allergens 6, 7)	£5.00
Garlic & Chilli Tiger Prawns served with fresh crusty baguette (Contains allergens 1, 2, 6, 13)	£7.00
Slaney Valley Lamb Kofta salad, mint and yoghurt dip (Contains allergens 7, 13)	£7.00  <i>Signature Dish</i>

BOARDING PASS AREA

Maldron Titanic Beef Burger served in a brioche bun with grilled smoked bacon, mature cheddar, chilli mayo, onion and Aioli fries (why not try a local craft beer to compliment this dish... we recommend Goats Butt) (Contains allergens 3, 6, 7, 8, 11, 12, 13)	£15.00  <i>Signature Dish</i>
Cajun Chicken Burger mayonnaise, lettuce, tomato, red onion and aioli fries (Contains allergens 6, 7, 11)	£15.00
Walter Ewing's Fresh Fillet of Battered Haddock chunky chips, tartare sauce, lemon wedge (why not try a local craft beer to compliment this dish we recommend Massey Red Ale) (Contains allergens 3, 6, 7, 11, 13)	£15.00  <i>Signature Dish</i>
Chicken or Prawn Tikka Masala basmati rice, chunky chip stack, nann bread (why not try a local craft beer to compliment this dish..... we recommend Drunken Donkey Lager) (Contains allergens 1, 2, 6, 7, 8)	£16.00  <i>Signature Dish</i>
Seabass Fillets served with coriander rice, Asian coconut broth, pak choi (Contains Allergens 3)	£18.00
Roast Boneless Irish Chicken Breast Bushmills whiskey sauce, buttery champ, stem broccoli (Contains allergens 6, 7, 9, 12, 13)	£15.00
Southern Fried Chicken Strips chicken goujons, skinny fries, tossed salad, house slaw, chilli dip (Contains allergens 3, 6, 7, 9, 11, 13)	£14.00
Chicken Caesar Salad bacon, herb croutons, shaved Parmesan, house dressing (Contains allergens 6, 7, 9, 11, 13)	£14.00

Irish Rib-Eye Steak £22.00
grilled tomato, chunky chips, tossed salad
(Why not try a local craft beer to compliment this dish.
...we recommend Horney Bull Stout)
(Contains allergens 7, 8, 13)  Signature Dish

Jane Russel Award Winning Meatballs £16.00
with rigatoni, tomato and crusty bread
(Contains allergens 6, 7, 9, 11, 12, 13)  Signature Dish

Spinach and Ricotta Ravioli (v) £14.00
Parmesan cream, spinach and crusty bread
(Contains allergens 6, 7, 11)

Chickpea and Vegetable Curry (v) £14.00
rice and naan bread
(Contains allergens 6, 7, 8)

Butternut Squash Risotto (v) £14.00
with Parmesan and Leaves
(Contains allergens 6, 7, 9)

PIZZAS

Margherita Pizza (v) £11.00
tomato sauce & mozzarella cheese
(Contains allergens 6, 7, 8)

Ham & Pineapple Pizza £13.00
ham, pineapple, tomato sauce & mozzarella cheese
(Contains allergens 6, 7, 8)

Pepperoni Pizza £13.00
pepperoni, tomato sauce & mozzarella
(Contains allergens 6, 7, 8)

SAUCES

Bushmills, Pepper Cream, Roast Gravy £2.00
(Contains allergens 7, 8, 9)

SIDES

Aioli Fries £3.00
Green Vegetables £3.00
Chunky Chips £3.00
Champ £3.00
Onion Rings £3.00
Mushrooms £3.00

DESSERT

Home Made Sticky Toffee Pudding £6.00
(Contains allergens 6, 7, 9, 11)

Selection of Dairy Ice-creams £5.00
(Contains allergens 7, 11)

Cheesecake Of The Week £6.00
served with Chantilly cream
(Contains allergens 6, 7)  Signature Dish

Panacotta £6.00
with summer berries
(Contains allergens 6, 7)

Salted Caramel and Chocolate Tartlet £6.00
with Chantilly cream
(Contains allergens 6, 7)  Signature Dish

Pear and Fig Crumble £6.00
with ice cream or custard.
(Contains allergens 6, 7)  Signature Dish

