

STARTERS

	Starter	Main
SEASONAL SOUP served with freshly baked Scarpello bread G/F	£3.95	
DA VINCI'S HOMEMADE CHOWDER with Guinness bread G/F	£6.95	£13.25
CHICKEN LIVER PATE on toasted Scarpello's sourdough & spiced apple chutney G/F	£5.50	
VIETNAMESE CRISPY DUCK SALAD with soy, ginger, chilli, coriander & sesame seeds G/F	£6.95	£12.95
CAJUN CHICKEN CAESAR SALAD: Cajun chicken, baby gem lettuce, shallots, garlic & herb croutons, Caesar dressing & shaved parmesan G/F	£5.95	£11.95
CRAB MAYONNAISE with avocado, cucumber, capers, tarragon & baby gem with toasted Scarpello's sourdough bread G/F	£7.95	
PRAWNS PIL PIL with garlic & chilli oil served with homemade Focaccia bread G/F	£6.95	

SHARING PLATTER

	1 Person	2 Person
CHARCUTERIE BOARD of cured meats & cheeses. Served with crackers, fresh bread, fruit & chutney	£10.95	£19.95
SEAFOOD PLATTER of smoked salmon, smoked trout pate, marinated tiger prawns with chilli & coriander, peppered mackerel, plum chutney & homemade bread G/F	£9.95	£18.95
CHEESEBOARD a selection of Irish Cheeses; Cashel Blue, Irish Porter, Oak Smoked Cheddar Irish Brie served with cheese biscuits, frozen grapes, fresh fruit & chutney	£7.95	

BISTRO MENU

3pm ~ 9.30pm

MAIN COURSE

PAN-FRIED CHICKEN SUPREME with asparagus, fricassee of wild mushrooms, peas, truffle oil & tarragon G/F	£13.95
CHICKEN BURGER: crisp coated chicken breast, rocket, tomato, spiced slaw & chipotle mayo dip G/F	£11.95
SMOKED CHICKEN & CRISP PANCETTA, CARBONARA TAGLIATELLE, mushrooms, aged parmesan & crisp focaccia wedge	£13.95
RUMP OF CO. DERRY LAMB, celeriac puree, braised savoy cabbage, gratin potatoes, thyme & calvados jus	£16.95
CRISPY DUCK BREAST, served on a roast sweet potato, warm leaf salad, blood orange & balsamic dressing G/F	£16.95
8oz STEAK BURGER, smoked cheddar cheese, crisp streaky bacon, onion ring, baby gem, tomato, rocket, buttermilk bap & salsa. G/F	£11.95
SLOW BRAISED BEEF RAGU, tri colour fusilli pasta served with aged parmesan & garlic ciabatta	£13.95
PAN-FRIED SEABASS on a bed of micro potatoes, chorizo, red pepper, fennel ragu & basil oil G/F	£15.95
PAN-FRIED GREENCASTLE HAKE, served with parsnip puree, roasted shallots, baby potatoes & korma mayo G/F	£14.95
PAN-SEARED TEPPANYAKI SALMON, served with angel hair noodles in a vegetable & miso broth G/F	£16.95
SHELLFISH TAGLIATELLE, cockles, mussels & tiger prawns infused in a creamy garlic cream sauce	£15.95
WILD MUSHROOM & SWEET POTATO RISOTTO with parmesan cheese & soft herbs G/F	£12.95
MEXICAN SHAKSHUKA spicy mixed bean & vegetable stew with mashed avocado, poached egg, sour cream & Nordic flat bread	£12.95

All main courses are accompanied with a complimentary side order

FROM THE GRILL

All our steaks are dry aged for 28 days & supplied by Higgins Butchers, Castlerock, Co.Derry

Our steaks are chargrilled, glazed with butter & served with roasted cherry tomatoes, watercress & peppercorn sauce	8oz FILLET STEAK G/F	£22.95
	10oz RIBEYE STEAK G/F	£19.95
	10oz SIRLOIN STEAK G/F	£18.95

SIDES

Chunky chips G/F	Selection of seasonal vegetables G/F	£3.50
Garlic potatoes G/F	Tossed salad G/F	
Buttery mash G/F	Caesar salad G/F	
Champ G/F	Rocket & parmesan salad G/F	
Beer battered onion rings	Garlic bread	
Coleslaw G/F		£1.95

SAUCES

Peppercorn, Mushroom & Tarragon, Diane, Gravy G/F	£1.95
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DESSERTS

	£5.95
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BROWNIE
Homemade Jaffa cake brownie with blood orange syrup & vanilla ice cream

ROCKY ROAD BANANA SPLIT
Caramelised banana, vanilla ice cream, chocolate sauce, honeycomb, mini marshmallows, whipped cream & chocolate flakes.

TRIFLE
Layers of vanilla sponge, fresh raspberries, chocolate, raspberry jelly & custard with fresh cream

CREME BRULEE AU CITRON
Caramelised lemon infused vanilla custard with berry compote & buttered shortbread G/F

WARM WAFFLES
Homemade waffles served with vanilla ice cream & topped with toffee sauce

BLACK FOREST GATEAUX
Chocolate & kirsch sponge layered with cream & rich cherry pie filling, topped with chocolate shards

HOT APPLE PIE
Hot apple pie with vanilla ice cream

SWEET SHARING PLATTER £8.50
Homemade jaffa cake brownie & crème brulee au citron served with vanilla ice cream & berry compote

G/F - 'available as gluten free'
Food Allergies & Intolerances.
Some of our foods contain allergens. Please speak to a member of staff for more information

HAVE YOU BEEN FOR BRUNCH?

Served from 10am-3pm



Tel +44 28 7127 9111 Email caterinas@davincishotel.com

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