CHAR+MASH: FOOD
ALLERGEN MATRIX
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SANDWICHES

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
TOASTED CIABATTA, WHOLEMEAL OR WHITE PAN: all served with salad and hand cooked crisps.														
-ROAST BEEF & HORSERADISH	✓			✓	✓									
- HAND CARVED HAM AND VINE TOMATO	✓				✓									
- JUMBO PRAWNS WITH COCKTAIL SAUCE	✓	✓		✓	✓		✓							
- MATURE CHEDDAR WITH BRANSTON PICKLE	✓			✓	✓									
SOUP & SANDWICH COMBO: Any sandwich with soup of the day and fries.	✓				✓									
BACON BUTTIE + TEA OR COFFEE: Four rashers of dry cured streaky bacon in a Belfast bap with red or brown sauce.	✓			✓	✓									
ADD A FRIED EGG!		✓												

CHAR+MASH: FOOD

ALLERGEN MATRIX
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SHARING PLATTERS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
ASIAN PLATTER: Edamame Beans, Ponzu Dip, Vegetable Spring Roll, Sweet Chilli Sauce, Chicken & Vegetable Gyozas, Prawn Crackers, Tempura Shrimp, Sriracha Mayo, Battered Chicken Balls, Onion Bhajis, Garlic & Coriander Chota Naan Bread, Mango Chutney, Minted Yoghurt, Salt & Chilli Fries.	✓	✓		✓	✓		✓				✓		✓	
TEX MEX: Smoked Beef Brisket Tacos, Louisianna Hot Wings with carrots, celery and blue cheese dip, BBQ Baby Back Ribs, Coleslaw, Charred Corn Cob, Cheesy Nachos, Fries	✓	✓		✓	✓	✓				✓				
VEGAN PLATTER: Edamame beans with ginger ponzu dressing, southern fried plant based bites with mexican tajin chilli and lime seasoning, hummus and warm flatbread. Plus Vegan Gyozas: Pan steamed with ginger and soy dressing, chilli and spring onions, fries.					✓						✓		✓	

CHAR+MASH: FOOD

ALLERGEN MATRIX
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SMALL PLATES + GRAZERS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
FRESHLY MADE SOUP OF THE DAY: With freshly toasted sourdough - **CHECK WITH SERVER.**					✓									
CRISP FILO PASTRY WRAPPED FETA: with hot honey and rocket salad.	✓				✓									
SHRIMP COCKTAIL: Old Bay king shrimp, cos lettuce, sun blushed vine plum tomatoes, citrus compressed cucumber, soft boiled egg and house made Bloody Mary cocktail sauce.	✓	✓		✓		✓	✓			✓				
CARAMELISED ONION HUMMUS: Served with warm flatbread.				✓									✓	
KOREAN FRIED CHICKEN: Served with toasted sesame seeds, chilli, spring onions, asian slaw and gochujang dipping sauce.				✓	✓						✓		✓	
TACO TRAY: - Smoked Beef Brisket	✓	✓		✓	✓	✓				✓				
- Chipotle, Lime Shrimp	✓	✓		✓	✓		✓							
- Pork Al Pastor	✓	✓		✓	✓									
MAC + CHEESE: Served with toasted sourdough	✓				✓									
+ Truffle	✓				✓									
+ BBQ Brisket	✓	✓		✓	✓	✓				✓				
+ Chargrilled Chicken	✓				✓									

CHAR+MASH: FOOD

ALLERGEN MATRIX
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	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
WARM BAKED CIABATTA: Served with marinated olives, olive oil & aged balsamic.				✓	✓									
LOUISIANNA HOT WINGS: With celery, carrots and blue cheese dip.	✓				✓	✓								
PORK, FENNEL & APPLE SAUSAGE ROLL: Served with homemade tomato ketchup.		✓		✓	✓	✓							✓	
NACHO LIBRE: Loaded nachos with jalapenos, Mexican cheese, salsa picante, guacamole, sour cream, lime and coriander.	✓			✓										
GARLIC & CHILLI KING PRAWNS: Pan-fried king prawns with garlic, lime & chilli butter.	✓						✓							
GOAT'S CHEESE, SALT BAKED BEETROOT AND CANDIED WALNUT SALAD: With mandarin dressing.	✓			✓										

CHAR+MASH: FOOD

ALLERGEN MATRIX
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STEAKS, SIDES & SAUCES

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
10 OZ DRY AGED PICANHA RUMP														
10 OZ DRY AGED RIB-EYE														
6 OZ DRY AGED SIRLOIN														
10 OZ BLACK ANGUS SIRLOIN STEAK														
All steaks are served with charred shallots, vine plum tomato, Portobello mushroom and a choice of one side. (Sides Below)				✓										
MASH	✓													
CHAMP	✓													
CHIPS														
GARLIC CHIPS	✓													
CHIPS WITH SOUR CREAM & CHILLI SAUCE	✓													
FRIES														
GARLIC FRIES	✓													
SWEET POTATO FRIES														
GARLIC BREAD	✓				✓									
CHEESY GARLIC BREAD	✓				✓									
DIANE SAUCE	✓			✓						✓				
PEPPERCORN SAUCE	✓			✓	✓						✓			
CHASSEUR SAUCE				✓										
RED WINE SAUCE				✓	✓						✓			

CHAR+MASH: FOOD
ALLERGEN MATRIX
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MAINS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
SUGAR PIT PORK CHOP: With smoked black pudding, mash, cabbage, and a red wine jus.	✓			✓	✓									
BEER BATTERED FISH: Served with chips, mushy peas and lemon tartare sauce.	✓	✓		✓	✓				✓					
CHICKEN, HAM & LEEK PIE: Shortcrust pastry pie, served with creamy mash, peas and gravy.	✓			✓	✓					✓	✓			
IRISH STEW: Braised lamb, potatoes, carrots, onions and parsley with toasted soda farl.	✓				✓	✓								
PORK & CHIVE SAUSAGES: With buttered mash, garden peas, Armagh apple cider gravy.	✓			✓	✓									
SLOW COOKED DAUBE OF BEEF: served with champ and braised root vegetables.	✓			✓		✓								
THAI GREEN CURRY: Served with with sticky rice.														
+ Chicken														
+ Halloumi	✓													
+ Seared Salmon									✓					
+ King Prawn							✓							
TEXAS CHILLI: Smoky, rich, hearty braised beef chilli with grated cheese and sour cream ...and no beans. Served with rice or fries.	✓			✓										

CHAR+MASH: FOOD
ALLERGEN MATRIX
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MAINS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
SOUTHERN FRIED BUTTERMILK CHICKEN TENDERS: With rainbow slaw, skin-on fries and house special peppercorn sauce.	✓	✓		✓	✓	✓					✓			
SEAFOOD RISOTTO: Finished with mascarpone cheese and fresh herbs.	✓						✓		✓					
CHAR+MASH BURGER (GFA): House-made 1/2 lb beef patty with dill pickle, beef tomato, cos lettuce, special recipe burger sauce, salt & vinegar onion rings and fries.	✓	✓		✓	✓					✓				
+ CHEESE	✓	✓		✓	✓					✓				
+ BACON	✓	✓		✓	✓					✓				
CHIPOTLE CHICKEN BURGER: Breaded chicken breast served on a toasted bun with lettuce, tomato, pickled red onions, and a smoked chilli mayonnaise sauce with garlic onion rings and fries.	✓	✓		✓	✓					✓				
+ CHEESE	✓	✓		✓	✓					✓				
+ BACON	✓	✓		✓	✓					✓				
CHICKEN GYROS: Marinated chicken thighs with tzatziki, pickled red cabbage and spicy sauce. Served with fries.	✓			✓	✓					✓				

CHAR+MASH: FOOD

ALLERGEN MATRIX
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MAINS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
IRISH SPICE BAG: Crispy battered chicken pieces, chips, sliced onions, peppers, and a scattering of chilli flakes tossed generously in the Char+Mash spice mix, blending paprika, garlic powder and chili powder. Curry sauce served on the side.		✓			✓					✓				
HOUSE SPECIAL LASAGNE: Ground beef, Italian sausage and pancetta baked together with ricotta, pecorino, mozzarella and a tomato garlic herb ragu. Served with rocket salad, fresh basil pesto and a choice of one side.	✓	✓		✓	✓	✓				✓				✓

CHAR+MASH: FOOD

ALLERGEN MATRIX
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DEALS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
TACO TUESDAY														
- BBQ beef brisket.	✓	✓		✓	✓	✓				✓				
- Chipotle, lime shrimp.	✓	✓		✓	✓		✓							
- Pork al pastor.	✓	✓		✓	✓									
VEGETARIAN:														
- Korean bbq halloumi.	✓			✓	✓									
– Salt & chilli strips.				✓	✓						✓			
– Charred garlic corn.				✓	✓									
HOMEMADE PIE														
- Homemade steak + ale pie topped with golden puff pastry.				✓	✓						✓			
- Lentil, root vegetable and beetroot pie topped with filo.					✓						✓			
- Hand-raised chicken, ham and leek pie with buttery shortcrust pastry.	✓				✓					✓	✓			
All served with Creamy Mash, Peas and Gravy.	✓			✓	✓						✓			

CHAR+MASH: FOOD

ALLERGEN MATRIX
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DEALS

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
STEAK NIGHT														
8 OZ DRY AGED SIRLOIN														
- Served with Balsamic Shallots, Confit Vine Tomato and Portabello Mushrooms.				✓										
SUNDAY ROAST														
- Served with traditional roast and mashed potatoes, seasonal vegetables and Yorkshire pudding and gravy.	✓	✓		✓	✓	✓					✓			

CHAR+MASH: FOOD

ALLERGEN MATRIX
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VEGAN DISHES

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
VEGAN KATSU BURGER: Plant based burger with aromatic spiced onions, katsu curry vegan mayo and fries.				✓	✓						✓			
PLANT BASED SAUSAGES: served with with olive oil mash, vegan onion gravy and garden peas.				✓	✓						✓			
PLANT BASED SOUTHERN FRIED, GLUTEN FREE BITES: served with vegan slaw, skin on fries and southwest sauce.				✓	✓						✓			

CHAR+MASH: FOOD

ALLERGEN MATRIX
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KIDS MENU

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
FRESHLY MADE SOUP OF THE DAY														
BUTTERED CORN ON THE COB	✓													
CLASSIC MACARONI CHEESE: Baked macaroni pasta in a cheddar cheese sauce, topped with grated cheese and toasted breadcrumbs.	✓				✓									
SOUTHERN FRIED BUTTERMILK CHICKEN TENDERS: Golden and crispy chicken fillets, with coleslaw and skin on fries.	✓	✓			✓	✓								
HOMEMADE BABY BURGER: Mini bacon, lettuce, tomato burger with fries and coleslaw					✓									
+ CHEESE	✓				✓									
+ BACON				✓	✓									
DOUBLE TROUBLE: Choice of two ice creams – double chocolate, french vanilla or local strawberry. Served with chocolate flake and biscoff sauce.	✓	✓												

CHAR+MASH: FOOD

ALLERGEN MATRIX

DESSERTS, ICE CREAM & BAKES

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
STICKY TOFFEE PUDDING WITH GROG SAUCE.	✓	✓												
TIRAMISU	✓	✓			✓						✓			
BANANA FUDGE SUNDAE	✓				✓									
ICE CREAM SELECTION	✓	✓									✓			
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM *Pale ticks: may contain traces of peanuts and tree nuts.	✓	✓			✓						✓	✓		✓

CHAR+MASH: FOOD
ALLERGEN MATRIX SUPPLEMENTARY PAGE A
CHRISTMAS FAYRE

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
TO START														
WALTER EWING'S WHISKEY CURED SMOKED SALMON (GFA): With crab mousse on wheaten bread, capers and dill oil.	✓	✓		✓	✓		✓		✓					
SPICED PUMPKIN AND GINGER SOUP (GF) (V): With toasted seeds and orange crème fraîche.	✓					✓								
PHEASANT TERRINE (GFA): With apple chutney, cocktail gherkins, toasted sourdough.	✓	✓		✓	✓					✓				✓
MAINS														
PRIME ROAST TURKEY AND HAM: With herb seasoning, chipolatas in smoked bacon, roast root vegetables, sprouts, roast potatoes, pommes purée, Chablis gravy.	✓			✓	✓	✓								
CHAR GRILLED 10 OZ SALT AGED SIRLOIN STEAK (GFA): With balsamic shallots, portobello mushrooms, confit vine tomato, red wine or peppercorn jus, served with fries or vegetables and potatoes.	✓			✓										
CHAR+MASH SIGNATURE HOUSE BURGER (GFA): Made using locally sourced beef with smoked bacon, brie and cranberry relish, baby gem lettuce and beef tomato in a toasted sesame bun served with fries and sage salted onion rings.	✓	✓		✓	✓								✓	

CHAR+MASH: FOOD
ALLERGEN MATRIX SUPPLEMENTARY PAGE B
CHRISTMAS FAYRE

	MILK	EGG	LUPIN	SULPHUR DIOXIDE	GLUTEN	CELERY	CRUSTACEANS	MOLLUSCS	FISH	MUSTARD	SOYBEAN	PEANUT	SESAME	TREENUTS
MAINS (CONT.)														
ORGANIC GLENARM SALMON EN CROÛTE (GFA): With creamed spinach with soft herbs, asparagus tips, pommes purée, watercress sauce.	✓	✓		✓	✓				✓	✓				
ROAST CHESTNUT, PUMPKIN AND SUNFLOWER SEED VEGAN LOAF (VG): With shallot and sage gravy, sprouts, roast root vegetables, roast potatoes.				✓	✓	✓								
DESSERTS														
CHRISTMAS PUDDING: With brandy cream sauce.	✓	✓		✓	✓						✓			✓
WHITE CHOCOLATE PARFAIT: With winter berries and cherry coulis.	✓	✓			✓						✓			
SELECTION OF LOCAL CHEESES (GFA): With celery, apples and savoury biscuits.	✓				✓	✓								