

# BASALT

## BEEF & PASTA BAR

(v) vegetarian  
(voa) vegetarian option available  
★ gluten free option available

### STARTERS

All starters are designed to share

\*SWEET CORN RIBS (v)  
Parmesan Fondue  
**7.95**

\*PIL PIL PRAWNS  
Portavogie Prawns, Garlic &  
Tomato Sauce, Garlic Bread  
**12.95**

\*SALT & CHILLI  
PRAWNS  
**10.95**

BAO BUNS  
(Sharing)  
Duck, Crispy Leg Cucumber,  
Spring Onion, Hoisin, Plum Sauce  
**21.95**

BEEF SCHWARMA TACOS (voa)  
Chipotle Mayo, Pickles  
**9.95**

BASALT SLIDERS  
3 Mini Burgers, 3 Sauces  
**12.95**

SELECTION OF  
TOASTED BREADS (v)  
Goats Cheese & Honey, Blue Cheese,  
Pear & Walnut,  
Tomato & Basil  
**9.95**

\*CRISPY SQUID  
Black Pepper & Lemon  
Crispy Squid, Aioli  
**9.95**

\*IRISH BURRATA  
Organic Tomato, Basil, Extra Virgin  
Olive Oil, Bacon Jam Sour Dough  
**9.95**

\*BASALT CHILLI BEEF NACHOS  
Salsa, Sour Cream, Guacamole  
**9.95**



### PASTA

\*CHORIZO & CHICKEN  
PENNE PASTA  
**18.95**

\*CHILLI  
CHICKEN PENNE  
Pepper Cream  
**19.95**

\*ROAST TURBOT  
Courgette, Basil, Red Pesto,  
Sauce Vierge  
**28.95**

\*PEPPERED SIRLOIN  
PAPPARDELLE  
Sliced Sirloin (served medium),  
Button Mushrooms, Pepper Cream,  
Tobacco Onions  
**26.95**

\*PRAWN LINGUINE (voa)  
Tomato & Chili  
**18.95**

\*GRILLED SEABASS  
Green Minestrone Lobster Sauce,  
Portavogie Prawns  
**26.95**

\*PEPPERED CHICKEN  
TAGLIATELLE  
Sliced Chicken, Button Mushrooms,  
Pepper Cream, Tobacco Onions  
**19.95**

\*FRIED EGG CARBONARA (voa)  
**16.95**

WILD MUSHROOM  
OPEN LASAGNE (voa)  
**14.95**



### GRILLED

All meats supplied by J.D. HART & SONS

\*RUMP STEAK  
**22.95**

\*CENTRE CUT FILLET  
**32.95**

\*SIRLOIN  
**27.95**

\*WHOLE ROAST CAULIFLOWER (v)  
**10.95**

\*CHICKEN BREAST  
**16.95**

\*SUGAR PIT PORK CHOP  
**18.95**

All served with choice of sauce



### SHARING STEAKS

\*SIRLOIN (For 2)  
**60.95**

\*RIB EYE (For 2)  
**65.95**

\*Chateaubriand (For 2)  
**65.95**

\*24oz TOMAHAWK (For 2)  
**65.95**

All served with grilled tomato, roast onion, hand cut chips  
and choice of sauce



### CHOICE OF SAUCE

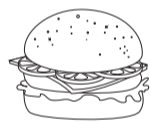
Extra Sauce **2.50**

PEPPER CREAM  
FOIE GRAS BUTTER  
MUSHROOM  
BEEF GRAVY  
BERNAISE

GARLIC BUTTER  
CAFE DE PARIS BUTTER  
CHORIZO CREAM  
CHIMI CHURI  
BASALT SAUCE



### SEAFOOD



### BURGER

\*BASALT BURGER (voa)  
Cheese, Pickles, Bacon Jam,  
Salad, Burger Sauce  
**12.95**



### CHICKEN

CHICKEN PARM  
BURGER (voa)  
Buffalo Mozzarella, Rocket,  
Truffle Mayo  
**12.95**

BASALT CRISPY CHICKEN  
Crispy Chicken Escalope, Lemon,  
Parmesan, Rocket Salad  
**16.95**

\*DOUBLE BREASTED  
CHICKEN  
Peri-Peri  
or Classic Grilled  
Game Crisps, Salad &  
Peri Peri Sauce  
**19.95**

### SIDES

Homemade Chips **4.50**

Garlic & Parmesan Bread **4.50**

Mash **4.50**

Champ **4.50**

Fondue Fries **4.95**

Parmesan & Truffle Fries **4.95**

Garlic & Thyme Fries **4.95**

Mac & Cheese **4.95**

### VEGETABLES

Onion Rings **4.50**

Garlic Mushrooms **4.50**

Green Beans, Pine-nuts,  
& Lemon **4.50**

Creamed Spinach **4.50**

Crispy Goat's Cheese  
Olives **4.50**

### SALADS

Tomato & Onion Salad **4.00**

Greek Salad **4.95**

Rocket & Parmesan **4.95**

Caesar **4.95**

# WINES

## HOUSE WINES

### WHITE



	125ml	250ml	75cl
<b>PLEYADES</b> Macebeo Chardonnay, Spain	4.25	7.50	19.95
<b>URMENETA</b> Sauvignon Blanc, Chile	4.25	7.50	19.95
<b>PALMENTO</b> Pinot Grigio, Italy	4.25	7.50	19.95
<b>ESK VALLEY</b> Marlborough Sauvignon Blanc, New Zealand	4.95	8.95	25.95

### ROSÉ



<b>URMENETA</b> Rosé, Chile	4.25	6.95	19.95
<b>E&amp;J GALLO</b> White Zinfandel, USA	4.25	7.50	21.95
<b>MIRAVAL</b> Côtes de Provence, France			37.95

### RED



<b>PALMENTO</b> Shiraz, Spain	4.25	7.50	19.95
<b>URMENETA</b> Merlot, Chile	4.25	7.50	19.95
<b>ALTIVO</b> Malbec, Argentina	4.25	7.50	19.95
<b>ERRAZURIZ</b> Pinot Noir, Chile	4.95	8.95	25.95

### SPARKLING



<b>PROSECCO BOLLA</b> Italy	5.95		26.95
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### WHITE WINES



<b>DOUGLAS GREEN</b> Chenin Blanc, South Africa			21.95
<b>HELMSMAN</b> Chardonnay Robert Oatley, Australia			24.95
<b>VILLA MARIA</b> Pinot Grigio, New Zealand			27.95
<b>ALBARINO</b> , Castell de Raimat, Spain			26.95
<b>MACON BLANC VILLAGES</b> Louis Jadot, France			37.95
<b>GAVI DI GAVI</b> Villa Lanata, Italy			39.95

### RED WINES



<b>DOUGLAS GREEN</b> Pinotage, South Africa			21.95
<b>TORRES ALTOS</b> Ibericos Rioja, Spain			23.95
<b>CÔTES DU RHONE</b> Louis Bernard, France			25.95
<b>FRANSCHHOEK</b> "Old Museum" Merlot, South Africa			23.75
<b>BVE</b> Cabernet Sauvignon, Barossa Valley, Australia			25.95
<b>PORTIA</b> Ribera del Duero, Spain			29.95
<b>CATENA</b> Malbec, Mendoza, Argentina			31.95
<b>RAVENSWOOD</b> Lodi Zinfandel, California			39.95

### PREMIER RED WINES



<b>PETIT SENEJAC</b> Haut Medoc, Bordeaux, France			43.95
<b>CROZES HERMITAGE</b> Chapoutier, France			52.95
<b>CHATEAUNEUF DU PAPE</b> , Terres des Pontiffs, France			55.95
<b>AMARONE DELLA VALPOLICELLA</b> , Italy			59.95
<b>RESONANCE PINOT NOIR</b> , Willamette Valley, Oregon, USA			63.95
<b>BRUNELLO DI MONTALCINO DOCG</b> , Melini, Toscana, Italy			83.95
<b>GEVERY CHAMBERTIN</b> , Louis Jadot, 2014, France			99.95
<b>TORRES MAS LA PLANA</b> , Cabernet Sauvignon, Penedès, Spain			125.00
<b>TIGNANELLO</b> , Antinori, 2019, Italy			250.00
<b>CHATEAU DUCRU BEAUCAILLOU 1996</b> , 2ème Cru Classé Saint Julien, Bordeaux, France			395.00
<b>CHATEAU LEOVILLE-LAS-CASES 1996</b> , 2ème Cru Classé Saint Julien, Bordeaux, France			550.00

### CHAMPAGNE



<b>TAITTINGER</b> Brut Réserve N.V.			75.00
<b>TAITTINGER</b> Prestige Rosé N.V.			95.00
<b>LAURENT PERRIER</b> "La Cuvee" Brut N.V.			99.95
<b>LAURENT PERRIER</b> Rosé N.V.			159.95
<b>DOM PERIGNON V.</b> 2012, France			350.00