

To Start / Share

All Starters are served when ready and designed to share

garlic & parmesan bread	6.95
* nachos dips	8.95
cheese fondue home baked breads	18.95
* salt & chilli prawns prawn crackers / chilli oil / aiöli	21.95

Pasta

Wine Bar Lasagne garlic bread	16.95
* chilli chicken Penne pepper cream / straw fries	18.95
* chilli beef rigatoni pepper cream / straw fries	19.95

Burgers

* cheese & bacon burger onion rings / burger sauce	9.95
* Harbour burger tobacco onions / pepper sauce	10.95
Harbour goujon burger tobacco onions / pepper sauce	10.95
* Winebar burger 3oz beef patty / bacon / cheese / chilli chicken / onion ring / tobacco onions / aiöli / pepper cream	12.95

Vegetarian

veggie burger salad / pickles / burger sauce	9.95
* goat's cheese bruschetta selection of house salads	14.95

Wine Bar Classics

homemade chicken goujons 3 dips (garlic mayo / bbq / curry mayo)	13.95
salt & chilli chicken goujons lettuce / aiöli / chilli oil	14.95
chilli chicken goujons caesar salad	15.95
* chilli chicken pitta lettuce / garlic mayo	18.95
* peppered chicken garlic mushroom cream / onion rings	19.95
* bang bang chicken oriental salad / peanut & garlic dip / pitta	19.95
* beer battered haddock hand cut chips / tartar sauce / mushy peas	19.95
chicken tikka masala pilau rice / homemade nan bread 🍷	19.95
* chilli beef pitta lettuce / garlic mayo	20.95
chicken wellington button mushroom cream flan / onion rings	20.95
Royal fish pie salmon / Portavogie prawns / cod / turbot / smoked haddock / thermidor sauce	21.95
Thai monkfish & prawn curry noodles / vegetables / Thai coconut broth / coriander & spring onion	23.95
* seafood thermidor scampi / prawn / cod / salmon / mash / mushroom / thermidor sauce	27.95
fillet steak wellington button mushroom cream flan / onion rings	34.95

Grilled Meats & Fish

(supplied by J.D. Hart & Sons Ballymoney)

* chicken breast grilled tomato / roast ½ onion / choice of sauce	16.95
* rump steak grilled tomato / roast ½ onion / choice of sauce	22.95
* sirloin steak grilled tomato / roast ½ onion / choice of sauce	27.95
* fillet steak grilled tomato / roast ½ onion / choice of sauce	32.95
* t-bone steak grilled tomato / roast ½ onion / choice of sauce	33.95
* grilled seabass tomato / roast ½ onion / choice of sauce	26.95

SAUCES

pepper cream / chorizo cream / mushroom cream / garlic butter / bernaïse / gravy

Famous House Salads

All served with a selection of 8 famous Ramore salads

* goat's cheese	14.95
* chargrilled chicken breast	18.95
* chargrilled salmon	19.95

Sides

4.50
big chips / French fries / onion rings / tobacco onions
4.95
garlic fries / mash or champ / chilli & sour cream fries / cheese & bacon fries / parmesan fries / salt & chilli chips / truffle & parmesan fries
4.95
caesar salad / rocket & parmesan salad / selection of house salads

extra hot cream sauce	2.50
peppered cream / chorizo / garlic mushroom / gravy	

Ramore Famous Desserts

3 mini desserts (to share)	9.95
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All desserts are made daily in house. Please have a look at our fabulous selection, also available to take home.

tea & coffee	from 3.50
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#ramore
@ramoreportrush

WINE LIST

house wines (by glass & bottle)

white

Pleyades Macabeo Chardonnay, Spain

Urmeneta Sauvignon Blanc, Chile

Palmento Pinot Grigio, Italy

Esk Valley Marlborough Sauvignon Blanc, New Zealand

red

Palmento Shiraz, Sicily Italy

Urmeneta Merlot, Chile

Altivo Malbec, Argentina

Errazuriz Estate Pinot Noir, Chile

sparkling

Prosecco Bolla, Italy

rosé

E&J Gallo White Zinfandel, USA

Pinot Grigio Blush, Lamberti, Italy

white wines

Douglas Green Chenin Blanc, South Africa

Helmsman Chardonnay, **Robert Oatley**, Australia

Albarino, **Castell de Raimat**, Spain

Villa Maria Pinot Grigio, New Zealand

Macon Blanc Villages, **Louis Jadot**, France

Gavi di Gavi, **Villa Lanata**, Italy

premium white wines

Chablis, **Durup**, France

Sancerre, **Domaine de la Perriere**, France

red wines

Douglas Green Pinotage, South Africa

Torres Altos Iberico Rioja, Spain

Franschhoek "Old Museum" Merlot, South Africa

Cotes du Rhone, **Louis Bernard**, France

BVE Cabernet Sauvignon, **Barossa Valley**, Australia

Portia, **Ribera del Duero**, Spain

Catena Malbec, **Mendoza**, Argentina

per glass 125ml large glass 250ml bottle 75cl

4.25 7.50 19.95

4.25 7.50 19.95

4.25 7.50 19.95

4.95 8.95 25.95

4.25 7.50 19.95

4.25 7.50 19.95

4.25 7.50 19.95

4.95 8.95 26.95

5.95 26.95

4.25 7.50 19.95

24.95

premium red wines

Chateau Beauvillage, **Medoc**, **Bordeaux**, France

Chateaneuf du Pape, **Terres des Pontiffs**, France

Amarone della Valpolicella, Italy

champagne

Laurent Perrier Brut N.V.

Laurent Perrier Rose N.V.

Dom Perignon v. 2012

bottle

41.95

55.95

59.95

99.95

159.95

350.00

Draft: coke/diet coke/coke zero/sprite zero/fanta

sml 2.95 lge 3.95

bottles

fruit juice

small acqua panna still/san pellegrino sparkling

large acqua panna still/san pellegrino sparkling

purezza filtered still

purezza filtered sparkling

coca cola/diet coke/sprite/sprite zero

fanta orange/fanta lemon

britvic apple

3.00

2.35

3.85

1.00

1.00

2.75

2.75

3.00

IRISH GINS

DINGLE GIN berry 6.50

PINEAPPLE & GINGER JAWBOX 6.50

BELFAST grapefruit slice 6.50

JAWBOX honeycomb 6.50

SHORTCROSS mint & cucumber 7.20

SELECTED GINS

GORDONS lemon slice 4.30

TANQUERAY lime wedge 4.75

GORDONS PINK GIN raspberry 4.75

BOMBAY SAPPHIRE lime wedge 5.00

HENDRICK'S cucumber 6.50

GIN MARE lemon 6.95

MONKEY 47 grapefruit 9.95

TONICS & MIXERS

FEVERTREE (crisp) 200ml 3.25

FEVERTREE (slimline) 200ml 3.25

FEVERTREE (elderflower) 200ml 3.25

FEVERTREE (ginger ale) 200ml 3.25