



Martha's

VINEYARD

A LA CARTE MENU



STARTERS

- Vegetable Soup** 3.75
Freshly prepared vegetable soup served with a freshly baked crusty roll
- Goat's Cheese Salad** 4.50
Baked Fivemiletown goat's cheese with a beetroot, rocket and red chard salad finished with caramelised walnuts, micro herbs and a balsamic dressing
- Martha's Salt 'n' Chilli Chicken** 4.50
Strips of chicken coated in a blend of cayenne pepper, garlic & chilli spices served with naan bread, Asian salad and a sweet chilli mayonnaise
- 2 Cheese Garlic Bread** 4.50
Oven baked French baguette smothered with home-made garlic & chive butter topped with melted cheddar & parmesan cheese served with a crisp mixed leaf salad

- Martha's Tear 'n' Share Tortillas (for two)** 8.95
Two delicious pizza style, tear 'n' share, grilled tortillas. One topped with Serrano ham, parmesan, rocket & balsamic dressing and the other topped with melted mature cheddar cheese a sweet red onion served with a crisp mixed leaf salad
- Martha's Platter (for two)** 8.95
Salt 'n' Chilli chicken, 2 cheese garlic bread, chilli nachos & stuffed mushrooms, garnished with a selection of dips and a fresh mixed leaf salad to share

- Crispy Duck Spring Rolls** 4.95
Home-made duck spring rolls served with a cucumber and spring onion salad served with a duo of hoi-sin & honey and sweet chilli dips
- Martha's Chilli Nachos** 4.50
Crispy nachos smothered with chilli ground beef topped with Monterey Jack cheese, sour cream & herb oil served with a duo of home-made guacamole & salsa dips
- Stuffed Garlic Mushrooms** 4.50
Breaded button mushrooms stuffed with a garlic & herb cream cheese fried until golden brown served on a bed of mixed leaf salad with a garlic & black pepper mayo dip
- Chicken Caesar Salad** 4.50
Crispy chicken strips tossed with baby gem lettuce, grated parmesan and smoked bacon lardons finished with a classic creamy Caesar dressing

CHICKEN

- Martha's Salt 'n' Chilli Chicken** 12.95
Strips of chicken coated in a blend of cayenne pepper, garlic & chilli spices served with naan bread, Asian salad and a sweet chilli mayonnaise
- Chorizo Chicken** 12.95
Sliced breast of chicken dusted in charcoal Cajun spices served on Spanish style potatoes topped with crispy tobacco onions finished with a rich chorizo cream sauce
- Chicken Caesar Salad** 12.95
Tender strips of chicken tossed with baby gem lettuce, grated Parmesan and smoked bacon lardons, finished with a classic creamy caesar dressing
- Martha's Chilli & Ginger Chicken** 12.95
Roasted breast of chicken marinated in lime, chilli and fresh ginger served with stir-fried vegetables and a creamy sweet chilli sauce
- Grilled Chicken Escalope** 10.95
Butterfly escalope of chicken served with a dressed mixed leaf salad

- Blackened Chicken Stack** 12.95
Sliced spiced chicken fillet dusted with blackened charcoal spices stacked with tobacco onions served with a sauce of your choice (Creamy peppercorn, Cajun cream, hint, hint!!)
- Martha's Chilli Chicken Pitta** 12.95
Marinated strips of chicken stir-fried with peppers and onions served in a toasted pitta pocket finished with lashings of sour cream & salsa
- Chicken Enchiladas** 12.95
Skinless chicken breast pieces wrapped in a tortilla blanket smothered with a spicy home-made enchilada sauce topped with melted cheese & sour cream
- Martha's Chicken Goujons** 10.95
Tender strips of chicken coated in lightly spiced breadcrumbs and fried until golden served with a duo of smokey BBQ & garlic mayo dips
- Martha's Chicken Melter** 12.95
Marinated escalope of chicken coated in a golden sesame seed breadcrumb topped with hickory smoked bacon and a Mexican & mozzarella cheese melt finished with a stack of crispy tobacco onions and a sauce of your choice

- Classic Chicken Maryland** 11.95
A butterfly breast of chicken breaded and fried until golden served with smoked bacon, golden banana & pineapple fritters topped with home-made tempura onion rings
- Martha's Chicken Supreme** 12.95
Roast supreme of chicken topped with crispy tobacco onions on a bed of sautéed potatoes with a mushroom & bacon cream sauce and basil pesto dressing
- Creamy Chicken Curry** 11.95
Pan fried strips of succulent chicken with sautéed onions and peppers simmered in a Chinese style curry sauce served with steamed basmati rice garnished with wonton crisps

MEATS

- Martha's Steak & Chicken combo** 15.95
Grilled 7oz Irish sirloin cap steak and butterfly escalope of chicken topped with crispy tobacco onions served with a sauce of your choice (Our signature Irish sirloin cap steak is dry aged for a minimum of 42 days for supreme flavour and tenderness)
- Home-made Beef Lasagne** 10.95
Fresh pasta layered with minced beef in a rich Bolognese and béchamel sauce finished with grated mozzarella garnished with garlic bread and a mixed leaf salad with a balsamic & red wine dressing
- Martha's Four Napkin Burger** 10.95
Forget the fork here, you'll need two hands for this! Our signature 8oz rump steak burger topped with lettuce, smoked bacon, melted cheese and crispy tobacco onions finished with a tower of delicious home-made tempura onion rings served with a sauce of your choice. (Oh, and 4 napkins of course!)
- Duck Breast** 13.95
Roast breast of duck in a sweet red wine glaze served with beetroot puree, parsnip crisps and creamy potato gratin

STEAKS

- Steak Sandwich** 13.95
A sliced grass fed 7oz dry aged Irish sirloin cap steak served with caramelised onions, rocket and cheddar cheese in a toasted ciabatta loaf served with a sauce of your choice. (Our signature Irish sirloin cap steak is dry aged for a minimum of 42 days for supreme flavour and tenderness)
- Martha's Tobacco Fillet Steak** 22.95
Grilled 8oz Irish fillet steak on a bed of roasted shallot mash topped with crispy tobacco onions drizzled with a chianti & balsamic dressing
- 12oz Sirloin Cap Steak** 16.95
Grass fed juicy 12oz Irish sirloin cap steak resting on a bed of creamy mash served with a sauce of your choice. (Our signature Irish sirloin cap steak is dry aged for a minimum of 42 days for supreme flavour and tenderness)
- 10oz Sirloin Steak** 18.95
Grilled prime Irish sirloin steak resting on a bed of creamed potato served with a creamy brandy & peppercorn sauce
- 8oz Fillet Steak** 21.95
Grilled 8oz Irish fillet steak resting on a bed of creamy mash finished with a rich pan jus

FISH

- Baked Salmon** 13.95
Oven baked fillet of salmon served on bed of buttered mash and creamed leeks finished with a light cream sauce
- Smoked Cod** 13.95
Pan fried natural smoked cod served on buttered mash with creamed savoy cabbage and smoked bacon finished with a white wine & seafood infused cream sauce
- Spiced Salmon** 13.95
Spiced salmon fillet resting on egg noodles napped with a sweet chilli, onion and red pepper salsa

VEG

- Tagliatelle** 9.95
Fresh tagliatelle pasta tossed with garden peas, sun dried tomatoes, spinach and Fivemiletown goat's cheese finished in a pesto cream sauce
- Martha's Noodle Bowl** 9.95
Egg noodles with spring onions, courgettes, baby corn, peppers, red onion, sesame seed and pak choi in a soya, sweet chilli and hoi-sin sauce



If you have any dietary requirements and/or if you suffer from any food allergies please ask a member of staff for advice before making your choice.

SIDES

- Chips
- Parmesan Cubes
- Garlic Potatoes
- Champ Potato
- Mashed Potato
- Baked Potato
- Caesar Salad
- House Salad
- Greek Salad
- Salsa
- Side Salad
- Veg of the Day

2.95

SAUCES

- Gravy
- Sweet chilli cream
- Creamy mushroom & bacon
- Creamy brandy & peppercorn
- Diane sauce
- Cajun cream
- Chorizo cream

1.95