

Dinner Menu

Appetisers

Portavogie Prawns £6.50
Prawns Pan Fried with Garlic and Chive Butter served with Gubbeen Chorizo and Homemade Garlic Bread

Five Mile Town Goats Cheese £5.95
Grilled Honey Pear and Beetroot Purée (V) (GF)

Stuffed Mushroom £5.95
Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic dressing (V)

Chef's Soup of the Day £4.50
Homemade Soup served with Traditional Wheaten Bread

Salt 'N' Chilli Chicken £5.95
Lightly Battered served with Soy Sauce and Peanut dip (N)

Irish Whiskey Glazed Spare Ribs (GF) (DF) £6.50
Served with a sticky B.B.Q Sauce

Mains

Roast Fillet Of Hake *Superfood* £13.50
Served on a Bed of Crisp Kale, topped with Lemon and Lime Sauce

Grilled Rockvale Chicken £11.50
Chicken Supreme, served with Asparagus and Pesto Sauce topped with 'Smoke House' Bacon and Salt-crusted Mini Baked Potatoes

Wild Glenarm Salmon Fillet *Superfood* £13.50
With Gubbeen Chorizo, Spinach and Fish Velouté

Fried Fish and Chips £11.50
Beer Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas

Crispy Half Peking Duck (GF) (DF) £13.50
Served with Pak Choi and Plum Syrup Glaze

Roast Slemish Lamb (GF) (DF) £14.95
'Rump and Breast' Served with Pea and Mint Purée and Girolles

12 hour Slow Roast Cullybackey Pork (GF) (DF) £12.95
Braised white Cabbage, Apple, Fondant Potato, Stout Jus

Vegetable Tartlet £11.50
Served with Green Salad and White Truffle Oil (V) (V)

From Our Grill

10oz Sirloin Steak (GF) (DF) £17.50
16oz T-Bone Steak (GF) (DF) £18.50
8oz Fillet Steak with Chimichurri sauce (GF) (DF) £21.50

All Steaks are Served with a Grilled Tomato, Flat Mushroom, Crisp Homemade Onion Ring and sauce of your choice

Salads

Caesar Salad Small Large
Crispy Croutons and Parmesan Cheese (V) £7.50 £10.50
Seared Chicken and Crunchy Lardons (Served Hot or Cold) £8.50 £11.50

Roasted Butternut Squash Salad £8.50 £10.50
Roasted Butternut Squash, Chickpea, Rocket and Cumin Salad *Superfood* (V) (DF) (V)

Burger or Sandwich

8oz Dexter Beef Burger £8.95
Served with Mozzarella Cheese, Bacon, Lettuce, Tomato and Onion Ring

Steak Sandwich £9.95
Grilled Sirloin Steak sliced in toasted Ciabatta with Caramelised Red Onions and Homemade Stout Mustard

Burrito *Superfood* £8.50
A classic Chicken and Black Bean Burrito filled with Crunchy Slaw and Fresh Guacamole

Side Dishes £2.95

Double Cooked Chips
Scallion Mash
Seasonal Vegetables
Chilli Seed Fries
Creamy Mash
Boiled Rice
Mixed Salad
Garlic Fries
Baby Boiled Potatoes
Homemade Onion Rings
Salt-crusted Mini Baked Potatoes
Baked Sweet Potato Fries
Vegetables and Potatoes grown and sourced from the Glens of Antrim

Sauces £2.50

Peppercorn Cream
Bushmills
Barbecue
Garlic Butter
Peking
Oriental
Plum
Lemon & Lime
Pan Jus (GF) (DF)

Children's Menu

Chicken Goujons and Chips £6.50
Hamburger and Chips (DF) £6.50
Sausage, Beans and Chips (DF) £6.50
Vegetarian Sausage and Boiled Rice (V) (DF) £6.50

Desserts

Strawberry and Vanilla Pavlova Strawberry-filled Pavlova drizzled with Vanilla & chantilly cream	£5.50
Home-made Cheesecake Tullyglass Cheesecake of the day served with Vanilla Ice-Cream	£5.50
Sticky Toffee Pudding A Date-filled Toffee Pudding drizzled with a Home-made Toffee Sauce	£5.50
Classic Black Forest Gateau Black Forest layer cake, sandwiched with Whipped Cream and Cherries topped with Chocolate curls	£5.50
Double Chocolate Profiteroles Crisp Choux Pastry drizzled with rich Chocolate sauce	£5.50
Granny Smith Crumble Tart Honey crème fraîche and Madagascan Vanilla Custard	£5.50
Caramel Popcorn Hot Fudge Sundae Vanilla Ice-Cream with chunks of Caramel served with hot Fudge sauce	£5.50
Selection of Cheeses A variety of Cheese Biscuits accompanied with Onion Marmalade	£5.50
Vegan Chocolate Cake 🌱 (GF) (DF) (V) Deliciously moist Chocolate cake served with Dairy free Vanilla Soy Ice-Cream	£5.50

Hot Beverages

Espresso Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans	£2.30
Americano Prepared by brewing espresso with added hot water, giving it a similar strength to, but different flavor from, drip coffee	£2.80
Cappuccino An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam	£3.20
Caffè Latte A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it. Some prefer to add syrup or extra espresso to the recipe	£3.20
Caffè Mocha A caffè mocha also called mocaccino is a chocolate-flavored variant of a caffè latte	£3.60
Macchiato An espresso with a small amount of foamed milk on top. The name macchiato means "marked."	£3.50
Hot Chocolate Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!	£3.60
Tea (Various Flavours)	£2.20

Liqueur Coffee

A liqueur coffee is a coffee drink with a shot of liqueur. Served in a special liqueur coffee glass, with cream and sugar. Take your pick...



Irish
£4.95



Calypso
£4.95



French
£5.60

Any Food Allergies please notify our Service Staff

Food Allergens Guide

(GF) Most of the above dishes can be prepared gluten free please contact service for details

(DF) Dairy Free

🌱 Vegan Option

(V) Vegetarian Option

(N) Contains Nuts



EWING'S
RELIABLE FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass