

Lunch 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 Puree (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 Wheaten Bread

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

Tullyglass Platter for 2 £11.50
Spicy Chicken, Spring Rolls, BBQ Ribs, Stuffed Mushroom, Garlic Bread, Assiette of Dipping Sauces

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

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

Chicken Sesame Stir-fry *Superfood* £10.50
Seared Chicken Strips with Stir Fried Vegetables, Teriyaki sauce served with Fluffy Boiled Rice (DF)

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

Crunchy Chicken Goujons £7.50
Delicious, Tender Crispy Chicken with Assorted dips

Vegetable Tartlet £11.50
Fresh Market Vegetables Served with Green Salad (V) (V)

Wild Mushroom Tagliatelle £12.95
Wild Mushrooms cooked with White Truffle Oil and aged Parmesan Cream (V) (H)

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 (V) Vegan Option (V) Vegetarian Option (N) Contains Nuts

From Our Grill

10oz Sirloin Steak (GF) (DF) £17.50
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) (H) £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) (GF) (V)

Quick Snacks

Traditional Sandwich £2.95
Choose any filling: (Extra fillings 50p each)
Chicken, Ham, Turkey, Beef, Tuna, Egg, Onion, Cheese, Tomato, Salad, Peppers, Pineapple, Mushroom

Club Sandwich £8.50
Toasted Wholegrain Triple Decker with Breast of Chicken, Crispy Bacon and Salad (DF)

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) (V) £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

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EWING'S
BELLIAS FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass