

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)

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
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
Skinny Fries
Creamy Mash
Boiled Rice
Mixed Salad
Garlic Fries
Baby Boiled Potatoes
Skinny Parmesan Fries
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

Our bar and restaurant has for many years been known as Austins, once again picking up on another element of the history of the building. From 1910 to the 1950s, Tullyglass House was owned by a well-known local whiskey distiller James B McAllister. He was a very successful businessman and an early innovator in marketing, for example initially selling all over the British Isles and later, as far afield as North America. Along with a high quality product, he also developed a recognisable brands at a time when many distillers were simply supplying local customers. To reinforce the brands he supplied mirrors and other items to public houses, and also used poster advertising. One of the innovations that he brought to his business was the use of a fleet of branded Austin Seven box vans, built onto the chassis of these small saloon cars. These recognisable vehicles distributed his popular whiskeys throughout the British Isles, and if you care to look at the two Austin Sevens that we have outside, you will get an idea of the task faced by his employees.

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
RELIABLE FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass