

Lunch Menu

Appetisers

Portavogie Prawns

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

£6.50

Fivemiletown Goats Cheese

Grilled Honey Pear and Beetroot Puree (V) (GF)

£5.95

Stuffed Mushroom

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

£5.95

Chef's Soup of the Day

Homemade Soup served with Wheaten Bread

£4.50

Salt 'N' Chilli Chicken

Lightly Battered served with Soy Sauce and Peanut dip (N)

£5.95

Tullyglass Platter for 2

Spicy Chicken, Spring Rolls, BBQ Ribs, Stuffed Mushroom, Garlic Bread, Assiette of Dipping Sauces

£11.50

Mains

8oz Dexter Beef Burger

Brioche bun, Smoked Bacon Jam, Fivemiletown Smoked Cheese, Baby Gem, Tomato

£9.50

Grilled Rockvale Chicken

Chicken Supreme, served with Leek and Pesto Sauce topped with 'Smoke House' Bacon and Salt-crusted Mini Baked Potatoes

£11.50

Catch of the Day *Superfood*

Served on a bed of sauteed Kale and Baby Spinach with Caper Lemon and Lime Sauce

£13.50

Chicken Sesame Stir-fry *Superfood*

Seared Chicken Strips with Stir Fried Vegetables, Teriyaki sauce served with Fluffy Boiled Rice (DF)

£10.50

Beer Battered Fish and Chips

Beer Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas

£12.50

Crunchy Chicken Goujons

Delicious, Tender Crispy Chicken with Assorted dips

£7.50

Vegetable Tartlet

Served with Green Salad and White Truffle Oil (V) (V)

£11.50

From Our Grill

10oz Sirloin Steak (GF) (DF) £18.00

8oz Fillet Steak with Chimichurri sauce (GF) (DF) £22.50

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

Salads

Caesar Salad

Crispy Croutons and Parmesan Cheese (V) £7.50

Seared Chicken and Crunchy Lardons £8.50

Small Large

£10.50

£11.50

Roasted Butternut Squash Salad

Roasted Butternut Squash, Chickpea, Rocket and Cumin Salad *Superfood* (V) (DF) (GF) (V)

£8.50

£10.50

Quick Snacks

Traditional Sandwich

Choose any filling: (Extra fillings 50p each)

Chicken, Ham, Turkey, Beef, Tuna, Egg, Onion, Cheese, Tomato, Salad, Peppers, Pineapple, Mushroom

£2.95

Club Sandwich

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

£9.50

Steak Sandwich

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

£10.50

Chicken Ciabatta

Sliced Chicken Breast, Roast Red Pepper & Red Onion, Baby gem, Mozzarella Cheese, Pesto Mayonnaise dip

£10.50

Burrito *Superfood*

A classic Chicken and Black Bean Burrito filled with Crunchy Slaw and Fresh Guacamole

£9.50

Side Dishes £2.95

Double Cooked Chips

Scallion Mash

Seasonal Vegetables

Chilli Seed Fries

Skinny Fries

Creamy Mash

Boiled Rice

Mixed Salad

Salt-Crusted Mini Baked Potatoes

Garlic Fries

Baby Boiled Potatoes

Skinny Parmesan Fries

Homemade Onion Rings

Baked Sweet Potato Fries

Sauces £2.50

Peppercorn Cream

Bushmills

Barbecue

Garlic Butter

Peking

Oriental

Plum

Lemon & Lime

Pan Jus (GF) (DF)

Vegetables and Potatoes grown and sourced from the Glens of Antrim

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 Ric (V) (DF) (V)

£6.50

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

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 brand 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.

Dinner Menu

Appetisers

Portavogie Prawns Prawns Pan Fried with Garlic and Chive Butter served with Gubbeen Chorizo and Homemade Garlic Bread	£6.50
Fivemiletown Goats Cheese Grilled Honey Pear and Beetroot Purée (V) (GF)	£5.95
Stuffed Mushroom Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic dressing (V)	£5.95
Chef's Soup of the Day Homemade Soup served with Traditional Wheaten Bread	£4.50
Salt 'N' Chilli Chicken Lightly Battered served with Soy Sauce and Peanut dip (N)	£5.95
Irish Whiskey Glazed Spare Ribs (GF) (DF) Served with a sticky B.B.Q Sauce	£6.50

Mains

Catch of the Day <i>Superfood</i> Served on a bed of sauteed Kale and Baby Spinach with Caper Lemon and Lime Sauce	£13.50
Grilled Rockvale Chicken Chicken Supreme, served with Leek and Pesto Sauce topped with 'Smoke House' Bacon and Salt-crusted Mini Baked Potatoes	£12.50
Wild Glenarm Salmon and Orzo Pasta <i>Superfood</i> Fish Velouté and Pea shoots	£13.50
Crispy Half Duck (GF) (DF) Served with Tenderstem Broccoli, Port & Cherry Sauce	£13.50
Beer Battered Fish and Chips Beer Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas	£12.50
Roast Lamb Rump (GF) (DF) Broad Beans, Pea and Mint Pure, Confit Shallot, Lamb Jus	£14.95
12 hour Slow Roast Cullybackey Pork (GF) (DF) Braised Red Cabbage, Baby Apples, Cider Potato, Stout Jus	£13.50
Vegetable Tartlet Served with Green Salad and White Truffle Oil (V) (V)	£11.50

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(DF) Dairy Free (V) Vegan Option (V) Vegetarian Option (N) Contains Nuts

From Our Grill

10oz Sirloin Steak (GF) (DF)	£18.00
16oz T-Bone Steak (GF) (DF)	£18.50
8oz Fillet Steak with Chimichurri Sauce (GF) (DF)	£22.50

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

Salads

	Small	Large
Caesar Salad 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 Roasted Butternut Squash, Chickpea, Rocket and Cumin Salad <i>Superfood</i> (V) (DF) (GF) (V)	£8.50	£10.50

Burger or Sandwich

8oz Dexter Beef Burger Brioche bun, Smoked Bacon Jam, Fivemiletown Smoked Cheese	£9.50
Steak Sandwich Grilled Sirloin Steak sliced in toasted Ciabatta with Caramelised Red Onions and Homemade Stout Mustard	£10.50
Chicken Ciabatta Sliced Chicken Breast, Roast Red Pepper & Red Onion, Baby gem, Mozzarella Cheese, Pesto Mayonnaise dip	£10.50
Burrito <i>Superfood</i> A classic Chicken and Black Bean Burrito filled with Crunchy Slaw and Fresh Guacamole	£9.50

Side Dishes £2.95

Double Cooked Chips	Garlic Fries
Scallion Mash	Baby Boiled Potatoes
Seasonal Vegetables	Skinny Parmesan Fries
Chilli Seed Fries	Homemade Onion Rings
Skinny Fries	Baked Sweet Potato Fries
Creamy Mash	
Boiled Rice	
Mixed Salad	
Salt-crusted Mini Baked Potatoes	

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



AUSTIN'S

BAR AND RESTAURANT

— TULLYGLASS HOTEL —

SUNDAY LUNCH MENU

APPETISERS

Portavogie Prawns

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

Stuffed Mushroom

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

Salt 'N' Chilli Chicken

Lightly Battered served with Soy Sauce and Peanut dip (N)

Five Mile Town Goats Cheese

Grilled Honey Pear and Beetroot Puree (V) (GF)



SOUP

Soup of the Day accompanied with a Freshly Baked Roll



MAINS

Wild Glenarm Salmon and Orzo Pasta

Fish Velouté and Pea shoots

Grilled Rockvale Chicken

Chicken Supreme, Served with Leek and Pesto Sauce topped with 'Smoke House' Bacon and Salt-Crusted Mini Baked Potatoes

Roast Lamb Rump

Broad Beans, Pea and Mint Pure, Confit Shallot, Lamb Jus (GF) (DF)

Crispy Half Duck

Served with Tenderstem Broccoli, Port & Cherry Sauce (GF) (DF)

Roast Of The Day

Served Traditionally

10oz Sirloin Steak

Served with a Grilled Tomato, Crisp Homemade Onion Ring and Sauce of your choice (GF) (DF)
(£2.00 Supplement)

Vegetable Tartlet

Served with Green Salad and White Truffle Oil (V) (V)

All of the above served with chef's selection of Vegetables and Potatoes



DESSERT

(Extensive menu to follow)

£25 PER PERSON

(V) Vegetarian | (H) Healthy | (N) Contains Nuts | (GF) Gluten Free | (DF) Dairy Free | (V) Vegan



EWING'S
BELFAST FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass | Any Food Allergies please notify our Service Staff