



AUSTINS

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)

Fivemiletown Goats Cheese

Grilled Honey Pear, Beetroot Puree and Toasted Ciabatta Slices (V) (GF)

Soup of the Day

Accompanied with a Freshly Baked Roll



MAINS

Wild Glenarm Salmon

With Gubbeen Chorizo, Spinach and Fish Velouté

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)
(£5.00 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)

£24 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

Desserts

Strawberry and Vanilla Pavlova

Strawberry-filled Pavlova drizzled with Vanilla & chantilly cream

Home-made Cheesecake

Tullyglass Cheesecake of the day served with Vanilla Ice-Cream

Sticky Toffee Pudding

A Date-filled Toffee Pudding drizzled with a Home-made Toffee Sauce

Classic Black Forest Gateau

Black Forest layer cake, sandwiched with Whipped Cream and Cherries topped with Chocolate curls

Double Chocolate Profiteroles

Crisp Choux Pastry drizzled with rich Chocolate sauce

Granny Smith Crumble Tart

Honey crème fraîche and Madagascan Vanilla Custard

Caramel Popcorn Hot Fudge Sundae

Vanilla Ice-Cream with chunks of Caramel served with hot Fudge sauce

Selection of Cheeses

A variety of Cheese Biscuits accompanied with Onion Marmalade

Vegan Chocolate Cake (GF) (DF) (V)

Deliciously moist Chocolate cake served with Dairy free Vanilla Soy Ice-Cream

Hot Beverages

Espresso £2.30

Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans

Americano £2.80

Prepared by brewing espresso with added hot water, giving it a similar strength to, but different flavor from, drip coffee

Cappuccino £3.20

An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam

Caffè Latte £3.20

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

Caffè Mocha £3.60

A caffè mocha also called mocaccino is a chocolate-flavored variant of a caffè latte

Macchiato £3.50

An espresso with a small amount of foamed milk on top. The name macchiato means "marked."

Hot Chocolate £3.60

Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!

Tea (Various Flavours) £2.20

Speciality Teas £2.95

Monin Syrup Shot (Various Flavours) £0.50

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
BELFAST FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass