

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, Beetroot Puree, Toasted Ciabatta Slices (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 Freshly Baked 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, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato and Onion Ring	£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
Roast Fillet Of Hake <i>Superfood</i> Served on a bed of sautéed Kale and Baby Spinach with Caper Lemon and Lime Sauce	£13.50
Chicken Sesame Stir-fry <i>Superfood</i> 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) Seared Chicken and Crunchy Lardons	Small £7.50 £8.50	Large £10.50 £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

Quick Snacks

Traditional Sandwich <i>Choose any filling: (Extra fillings 50p each)</i> 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 Grilled Chicken Breast, Roast Red Pepper and Red Onion, Baby Gem, Mozzarella Cheese, Pesto Mayonnaise	£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	

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 Rice (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

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, Beetroot Puree and Toasted Ciabatta Slices (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 Freshly Baked 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

Grilled Sea bass <i>Superfood</i> Served on a Bed of Sauteed Kale and Baby Spinach with Caper Lemon and Lime Sauce	£16.50
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 <i>Superfood</i> With Gubbeen Chorizo, Spinach and Fish Velouté	£14.50
Crispy Half Duck (GF) (DF) Served with Tenderstem Broccoli, Port and 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 and Lamb Jus	£14.95
12 hour Slow Roast Cullybackey Pork (GF) (DF) Braised Red Cabbage, Baby Apples, Cider Potato and Stout Jus	£13.50
Vegetable Tartlet Served with Green Salad and White Truffle Oil (V) (V)	£11.50

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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.

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

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 <i>Superfood</i> (V) (DF) (GF) (V)		

Burger or Sandwich

8oz Dexter Beef Burger Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato and Onion Ring	£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 and Red Onion, Baby Gem, Mozzarella Cheese, Pesto Mayonnaise	£10.50
Burrito <i>Superfood</i> A Classic Chicken and Black Bean Burrito filled with Crunchy Slaw and Fresh Guacamole	£9.50

Side Dishes

Double Cooked Chips	Garlic Fries	£2.95
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		

Sauces

Peppercorn Cream	£2.50
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 Rice (V) (DF) (V)	£6.50

Desserts

Strawberry and Vanilla Pavlova Strawberry-filled Pavlova drizzled with Vanilla & chantilly cream	£5.95
Home-made Cheesecake Home-made Cheesecake of the day served with Vanilla Ice-Cream	£5.95
Sticky Toffee Pudding Date-filled Toffee Pudding drizzled with a Home-made Toffee Sauce	£5.95
Classic Black Forest Gateau Black Forest layer cake, sandwiched with Whipped Cream and Cherries topped with Chocolate curls	£5.95
Double Chocolate Profiteroles Crisp Choux Pastry drizzled with rich Chocolate sauce	£5.95
Granny Smith Crumble Tart Honey crème fraîche and Madagascan Vanilla Custard	£5.95
Caramel Popcorn Hot Fudge Sundae Vanilla Ice-Cream with chunks of Caramel served with hot Fudge sauce	£5.95
Selection of Cheeses A variety of Cheese Biscuits accompanied with Onion Marmalade	£5.95
Vegan Chocolate Cake (GF) (DF) (V) Deliciously moist Chocolate cake served with Dairy free Vanilla Soy Ice-Cream	£5.95

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	£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

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EWING'S
BELFAST FISHMONGERS

DIAGEO

DILLON BASS
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass