

Dinner Menu

Appetisers

Glenarm Smoked Salmon and Egg <i>Superfood</i> Cherry Tomatoes, Scallions, Avocado Cream and Crostinis * (GF)	£6.50
Fivemiletown Goats Cheese Mix Lettuce, Fig Puree, Honey Pear and Crostinis * (V) (GF)	£6.50
Stuffed Mushroom Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic Dressing (V)	£6.50
Chef's Soup of the Day Homemade Soup served with Freshly Baked Bread * (V) (GF)	£4.50
Sweet Chilli Chicken Grilled Chicken Sliced, Asian Spices with Homemade Sweet Chilli Sauce (GF)	£6.50
Pulled Pork Bao Buns With Asian Slaw and Coriander	£7.50

Sharing

Trio Of Sliders and House Salads Pulled Pork, Chilli Beef, Smoked Salmon, Greek, Thai and Mesclun Salads	£11.50
House Nachos Tortilla Chips Topped with Chilli Beef, Mexican Salsa or Avocado Cream, Cajun Cream Cheese and Jalapeño * (V) (VEGAN)	£9.50

Salads

Caesar Salad Crispy Croutons and Parmesan Cheese (V) Seared Chicken and Crunchy Lardons	£10.50 £11.50
Roasted Butternut Squash Salad <i>Superfood</i> Roasted Butternut Squash, Chickpea, Rocket and Cumin Salad (V) (GF) (DF) (VEGAN)	£10.50
Trio Of House Salads With Selection Of Breads Thai Greek and Mesclun Salad. Selection of Breads, Butter and Pink Peppercorn Vinaigrette (V)	£11.50

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) (VEGAN)	£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) Vegetarian Option (N) Contains Nuts * Dietary Adjustment Available

From Our Grill

8oz Dexter Beef Burger Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato and Onion Ring and Homemade Relish	£9.50
Naked Spicy Bean Burger Cannellini and Red Kidney Beans flavoured with Mexican Spices topped with Mesclun Avocado Cream and Tomato Sauce * (V) (GF) (VEGAN)	£8.50
10oz Sirloin Steak (GF) (DF)	£18.50
8oz Fillet Steak (GF) (DF) Steaks Served with a Grilled Tomato, Crisp Homemade Onion Ring and Sauce of your choice	£22.50

Mains

Beer Battered Fish and Chips Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas	£12.50
Grilled Rockvale Chicken Chicken Supreme, Served with White Wine Sauce, Topped with 'Smoke House' Bacon, Cream Cheese, Asparagus and Sliced Baby Potatoes	£12.50
Philly Cheese Steak Sandwich Thin Slices of Pan Grilled Sirloin Steak in Ciabatta with Cheese Sauce, Jalapeño and Red Onions	£10.50
Crispy Duck Breast Fig and Orange Sauce Served with Tuscan Potatoes	£15.50
Pan-Fried Salmon <i>Superfood</i> Butternut Squash, Chorizo and Spinach with Red Pepper Sabayon	£13.50
Grilled Chicken Red Thai Curry <i>Superfood</i> Marinated Chicken, Red Thai Curry Sauce and Rice (GF)	£11.50
Roast Glenariff Lamb <i>Superfood</i> Aubergine, Chickpea, Asparagus, Broccoli with Ginger and Cumin	£14.95
Creamy Roasted Red Pepper Penne Pasta Topped with Parmesan and Pink Peppercorn (V)	£10.50
Roast Aubergine and Courgette Torte <i>Superfood</i> Tossed Green Salad (V) (VEGAN)	£11.50

Side Dishes £2.95

Double Cooked Chips	Baby Potatoes
Roasted Vegetables	Sweet Chilli Sweet Potatoes
Mixed Salad	Ratatouille
Baby Potatoes	Skinny Parmesan Fries
Scallion Mash	Homemade Onion Rings
Skinny Fries	Boiled Rice
Creamy Mash	
Garlic Roasted Potato Wedges with Parmesan	

Sauces £2.50

Peppercorn Cream
Bushmills
Pan Jus
Garlic Butter
White Wine
Classic Tomato

Vegetables and Potatoes grown and sourced from the Glens of Antrim

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 VEGAN (GF) CDF) (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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