

## Appetisers

<b>Fivemiletown Goats Cheese</b> Whipped Goat Cheese, Honey Poached Pear with Arugula and Fig Puree * (V) (GF)	£6.50
<b>Stuffed Mushroom</b> Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic Dressing (V)	£6.50
<b>Chef's Soup of the Day</b> Homemade Soup served with Freshly Baked Bread * (V) (GF)	£5.50
<b>Sweet Chilli Chicken</b> Grilled Chicken Sliced, Asian Spices with Homemade Sweet Chilli Sauce (GF)	£6.50
<b>Classic Prawn Marie Rose</b> Served on Baby Gem and Wheaten Bread	£6.50
<b>Roasted Butternut Squash Salad</b> <i>Superfood</i> Served with and Chickpea Fritters Rocket Salad and Vegan Aioli (V) (GF) (DF) (VEGAN)	£6.50

## Sharing

<b>Charcuterie Board</b> Cold Meat, Cheese, Seasonal Fruits, Marinated Olives, Crackers and Dips	£11.50
<b>House Nachos</b> Tortilla Chips Topped with Chilli Beef, Mexican Salsa or Avacado Cream, Cajun Cream Cheese and Jalapeño * (V) (GF) (VEGAN)	£9.50

## From Our Grill

<b>10oz Sirloin Steak</b> * (GF) (DF) Cooked to your liking Served with Roasted Tomato, Crisp Homemade Onion Ring, Double Cooked Chips and Peppercorn Sauce	£22.50
<b>8oz Dexter Beef Burger</b> Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato and Onion Ring, Homemade Relish and Double Cooked Chips	£12.50

## Children's Menu

Turkey and Ham	£6.50
Chicken Goujons and Chips	£6.50
Hamburger and Chips (DF)	£6.50
Sausage, Beans and Chips (DF)	£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 \* Dietary Adjustment Available

## Mains

<b>Festive Trio of Meats</b> Turkey, Ham and Beef served with Homemade Stuffing, Pig in Blanket, Orange-Burst Cranberries, Roasted Vegetables and Potatoes	£12.50
<b>Grilled Chicken Red Thai Curry</b> <i>Superfood</i> Marinated Chicken, Red Thai Curry Sauce and Rice (GF)	£12.50
<b>Beer Battered Fish and Chips</b> Beer Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas	£12.50
<b>Grilled Cajun Chicken</b> Tuscan Potatoes, Asparagus, Tenderstem Broccoli, and Red Onions (DF) (GF)	£12.50
<b>Philly Cheese Steak Sandwich</b> Thin Slices of Pan Grilled Sirloin Steak in Ciabatta with Cheese Sauce, Jalapeño, Red Onions and Skinny Fries	£14.50
<b>Creamy Roasted Red Pepper Penne Pasta</b> Topped with Parmesan, Pink Peppercorn and Garlic Bread (V)	£11.50
<b>Slow Cooked Lamb</b> Served on a bed of Baby Potatoes with Tender Greens and Pearl Onion Gravy	£16.50
<b>Pan-Fried Salmon</b> <i>Superfood</i> Served with Creamy Mash, Wilted Spinach, Crispy Chorizo and Red Pepper Sabayon	£16.50
<b>Smoked Chicken Caesar Salad</b> Crispy Croutons and Parmesan Cheese Seared Chicken and Crunchy Lardons	£11.50
<b>Vegan Sweet Potato and Lentil Meatballs</b> Served on a Salad of Fine Green Beans, New Potatoes, Red Peppers, Olives and Gherkins with Vegan Aioli (V) (DF) (VEGAN)	£11.50
<b>Roast Aubergine and Courgette Torte</b> <i>Superfood</i> Tossed Green Salad (V) (DF) (VEGAN)	£11.50

## Side Dishes £2.95

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

*Vegetables and Potatoes grown and sourced from the Glens of Antrim*

## Sauces £2.50

Peppercorn Cream
Bushmills
Pan Jus
Garlic Butter
White Wine
Classic Tomato

## Desserts

<b>Traditional Christmas Pudding</b> Served with Hennessy Cognac Brandy Sauce	£5.95
<b>Strawberry and Vanilla Pavlova (GF)</b> Strawberry-filled Pavlova drizzled with Vanilla and Whipped Cream	£5.95
<b>Home-made Cheesecake</b> Home-made Cheesecake of the day served with Vanilla Ice-Cream	£5.95
<b>Sticky Toffee Pudding</b> Date-filled Toffee Pudding drizzled with a Home-made Toffee Sauce	£5.95
<b>Double Chocolate Profiteroles</b> Crisp Choux Pastry drizzled with rich Chocolate Sauce	£5.95
<b>Granny Smith Crumble Tart</b> Honey crème fraîche and Madagascan Vanilla Custard	£5.95
<b>Caramel Popcorn Hot Fudge Sundae</b> Vanilla Ice-Cream with Chunks of Caramel served with hot Fudge sauce	£5.95
<b>Vegan Chocolate Cake</b> Deliciously Moist Chocolate Cake served with Dairy free Vanilla Soy Ice-Cream (VEGAN) (GF) (DF) (V)	£5.95

## Hot Beverages

<b>Espresso</b> Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans	£2.30
<b>Americano</b> Prepared by brewing espresso with added hot water, giving it a similar strength to, but different flavor from, drip coffee	£2.80
<b>Cappuccino</b> An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam	£3.20
<b>Caffè Latte</b> 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
<b>Caffè Mocha</b> A caffè mocha also called mocaccino is a chocolate-flavored variant of a caffè latte	£3.60
<b>Macchiato</b> An espresso with a small amount of foamed milk on top. The name macchiato means "marked."	£3.50
<b>Hot Chocolate</b> Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!	£3.60
<b>Tea</b>	£2.20
<b>Speciality Teas</b>	£2.95
<b>Monin Syrup Shot</b> (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



**EWING'S**  
BELFAST FISHMONGERS

**DIAGEO**

**DILLON BASS**  
WINES & SPIRITS

Local Suppliers proud to be associated with Tullyglass

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(DF) Dairy Free

(V) Vegetarian Option

(N) Contains Nuts