

Two
COURSE
APPETISER AND MAIN COURSE **£16.95**

Three
COURSE
APPETISER, MAIN AND DESSERT **£22.50**

Appetisers

Fivemiletown Goats Cheese

Mix Lettuce, Fig Puree, Honey Pear and Crostinis * (V) (GF)

Stuffed Mushroom

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

Chef's Soup of the Day

Homemade Soup served with Freshly Baked Bread * (V) (GF)

Sweet Chilli Chicken

Grilled Chicken Sliced, Asian Spices with Homemade Sweet Chilli Sauce (GF)

Roasted Butternut Squash Salad *Superfood*

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

Main Course

8oz Dexter Beef Burger

Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato and Onion Ring, Homemade Relish and Double Cooked Chips

Beer Battered Fish and Chips

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

Grilled Cajun Chicken *Superfood*

Tuscan Potatoes, Asparagus, Tenderstem Broccoli, and Red Onions (DF)

Philly Cheese Steak Sandwich

Thin Slices of Pan Grilled Sirloin Steak in Ciabatta with Cheese Sauce, Jalapeño, Red Onions and Skinny Fries

Grilled Chicken Red Thai Curry *Superfood*

Marinated Chicken, Red Thai Curry Sauce and Rice (GF)

Roast Aubergine and Courgette Torte

Tossed Green Salad (V) (VEGAN)

10oz Sirloin Steak (GF) (DF) (£6.00 Supplement)

Served with a Grilled Tomato, Crisp Homemade Onion Ring, Side and Sauce of your choice (£5.00 Supplement)

Side Dishes £2.95

Double Cooked Chips

Roasted Vegetables

Mixed Salad

Baby Potatoes

Scallion Mash

Skinny Fries

Creamy Mash

Garlic Roasted Potato Wedges with Parmesan

Vegetables and Potatoes grown and sourced from the Glens of Antrim

Sweet Chilli Sweet Potatoes

Ratatouille

Skinny Parmesan Fries

Homemade Onion Rings

Boiled Rice

Sauces £2.50

Peppercorn Cream

Bushmills

Pan Jus

Garlic Butter

White Wine

Classic Tomato

Desserts

Sticky Toffee Pudding

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

Strawberry and Vanilla Pavlova

Strawberry-filled Pavlova drizzled with Vanilla & chantilly cream

Home-made Cheesecake

Home-made Cheesecake of the day served with Vanilla Ice-Cream

Granny Smith Crumble Tart

Honey crème fraîche and Madagascan Vanilla Custard

Vegan Chocolate Cake

Deliciously moist Chocolate cake served with Dairy free Vanilla Soy Ice-Cream VEGAN (GF) (DF) (V)

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.

£3.20

Caffè Mocha

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

£3.60

Hot Chocolate

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

£3.60

Tea

Various Flavours

£2.20

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