

Appetisers

Chef's Soup of the Day Homemade Soup served with Freshly Baked Bread * (V) (GF)	£6.50
Fivemiletown Goats Cheese Rocket and Pear Salad, Fig Puree and Crostini * (V) (GF)	£6.50
Stuffed Mushroom Mushrooms Stuffed with Onion and Tomato Duxelle with Garlic Dressing (V)	£6.50
Honey Chilli Chicken Grilled Chicken Sliced, Asian Spices with Homemade Sweet Chilli Sauce (GF)	£6.50
Roasted Butternut Squash Wedges <i>Superfood</i> Blackberry and Chickpea Salad (V) (VEGAN) (GF) (DF)	£6.50
Fishcakes with Poke Mayo and Mango Salad Red Cabbage, Cherry Tomatoes, Mango, Lime, Chilli Flakes and Avocado Cream	£6.50
Caesar Salad	Small Large
Crispy Croutons and Parmesan Cheese (V)	£7.50 £10.50
Seared Chicken and Crunchy Lardons	£8.50 £11.50

Sharing

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

From Our Grill

8oz Dexter Beef Burger Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato, Onion Ring, Homemade Relish and Double Cooked Chips	£12.50
10oz Sirloin Steak * (GF) (DF) Cooked to your liking Served with Roasted Tomato, Crisp Homemade Onion Ring, Double Cooked Chips and Peppercorn Sauce	£22.50
8oz Fillet Steak * (GF) (DF) Cooked to your liking Served with Roasted Tomato, Crisp Homemade Onion Ring, Double Cooked Chips and Peppercorn Sauce	£26.50

Children's Menu

Chicken Goujons and Skinny Fries	£6.50
Hamburger and Skinny Fries (DF)	£6.50
Sausage and Skinny Fries (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

Beer Battered Fish and Chips Battered Fillet of Cod, Double Cooked Chips, Tartar Sauce and Mushy Peas	£12.50
Grilled Chicken Red Thai Curry <i>Superfood</i> Marinated Chicken, Red Thai Curry Sauce and Rice (GF)	£12.50
Blackened Salmon <i>Superfood</i> Pan-fried Blackened Salmon with Lemon Butter, Mango and Red Cabbage Slaw, and Sweet Potato Fries	£16.50
Grilled Cajun Chicken Tuscan Potatoes, Asparagus, Tenderstem Broccoli, and Red Onions (DF) (GF)	£12.50
Philly Cheese Steak Sandwich Thin Slices of Pan Grilled Sirloin Steak in Ciabatta with Cheese Sauce, Jalapeño, Red Onions and Skinny Fries	£15.50
Chicken Milanese Sandwich Golden Crisp Breaded Chicken in Ciabatta with Rocket and Parmesan Salad, Aioli and Potato Wedges	£12.50
Creamy Roasted Red Pepper Penne Pasta Pink Peppercorn, Parmesan and Garlic Bread (V)	£12.50
Rump of Lamb Caprese Rump of Lamb with Fresh Tomato, Mozzarella and Basil Drizzled with Balsamic Glaze with Baby Potatoes	£18.50
Crispy Duck Breast Oven Crisped Duck Breast on a bed of Vegetables and Stir Fried Udon Noodles in Asian Spices	£16.50
Vegetable Lasagne Dairy free layers of Vegetables Topped with Sweet Potato Cheese with Tossed Salad (V) (DF) (VEGAN)	£12.50
Roast Aubergine and Courgette Torte Stir-Fried Vegetables (V) (DF) (VEGAN)	£12.50

Side Dishes £2.95

Tossed Salad	Baby Potatoes
Garlic Bread	Scallion Mash
Boiled Rice	Creamy Mash
Sweet Potato Fries	Homemade Onion Ring
Garlic & Herb Wedges	Stir Fried Udon Noodles
Double Cooked Chips	Caprese Salad
Skinny Fries	

Sauces £2.50

Peppercorn Sauce
Gravy
Bushmills
Garlic Butter
White Wine
Classic Tomato

Vegetables and Potatoes grown and sourced from the Glens of Antrim

Desserts

Baked Double Chocolate Cheesecake Layers of Brownie and White Chocolate with Whipped Cream	£5.95
Coconut Milk Panna Cotta Dairy-free Coconut Milk Panna Cotta served with Mandarin Compote and Sprinkled with Burnt Coconut Butter	£5.95
Caramel Apple Trifle Granny Smith Apples Cooked in Cinnamon layered with Caramel, Sweet Granola and Whipped Cream	£5.95
Creme Brulee Classic Dessert of Creamy Custard and Crisp Caramelized topping with Lemon Shortbread and Fruits	£5.95
Sticky Toffee Pudding Date filled Toffee Pudding drizzled with a Homemade Toffee Sauce and Vanilla Ice-Cream	£5.95
Fruit Meringue Basket Crunchy and soft Meringue Basket Filled with Whipped Cream and Seasonal Fruits (GF)	£5.95
Caramel Popcorn Hot Fudge Sundae Vanilla Ice-Cream with Chunks of Caramel served with Hot Fudge Sauce	£5.95
Vegan Chocolate Cake Deliciously Moist Chocolate Cake with Dairy free Vanilla Soy Ice-Cream (V) (GF) (DF) (VEGAN)	£5.95

Hot Beverages

Espresso Brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans	£2.80
Americano Prepared by brewing espresso with added hot water, giving it a similar flavour to drip coffee	£3.00
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
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
£6.50



Calypso
£6.50



French
£6.50