

Two
COURSE £16.95
 APPETISER AND MAIN COURSE

Three
COURSE £22.50
 APPETISER, MAIN AND DESSERT

Appetisers

Chef's Soup of the Day

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

Stuffed Mushroom

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

Honey Chilli Chicken

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

Roasted Butternut Squash Wedges *Superfood*

Blackberry and Chickpea Salad (V) (VEGAN) (GF) (DF)

Main Course

8oz Dexter Beef Burger

Brioche Bun, Fivemiletown Smoked Cheese, Bacon, Lettuce, Tomato, 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) (GF)

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

Stir-Fried Vegetables (V) (DF) (VEGAN)

10oz Sirloin Steak (£6.00 Supplement)

Cooked to your liking Served with Roasted Tomato, Crisp Homemade Onion Ring, Double Cooked Chips and Peppercorn Sauce * (GF) (DF)

Blackened Salmon (£4.00 Supplement) *Superfood*

Pan-fried Blackened Salmon with Lemon Butter, Mango and Red Cabbage Slaw, and Sweet Potato Fries

Side Dishes £2.95

Tossed Salad
Garlic Bread
Boiled Rice
Sweet Potato Fries
Garlic & Herb Wedges
Double Cooked Chips
Skinny Fries
Baby Potatoes

Scallion Mash
Creamy Mash
Homemade Onion Ring
Stir Fried Udon Noodles
Caprese Salad

Sauces £2.50

Peppercorn Sauce
Gravy
Bushmills
Garlic Butter
White Wine
Classic Tomato

Desserts

Baked Double Chocolate Cheesecake

Layers of Brownie and White Chocolate with Whipped Cream

Caramel Apple Trifle

Granny Smith Apples Cooked in Cinnamon layered with Caramel, Sweet Granola and Whipped Cream

Sticky Toffee Pudding

Date filled Toffee Pudding drizzled with a Homemade Toffee Sauce and Vanilla Ice-Cream

Vegan Chocolate Cake

Deliciously Moist Chocolate Cake 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

£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

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
£6.50



Calypso
£6.50



French
£6.50

Vegetables and Potatoes grown and sourced from the Glens of Antrim

Any Food Allergies please notify our Service Staff

(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