

Two
COURSE £25.00
APPETISER AND MAIN COURSE

Three
COURSE £29.50
APPETISER, MAIN AND DESSERT

Appetisers

Chef's Soup of the Day

Homemade Soup Served with a Freshly Baked
Wheaten Roll * (V) (DF) (VEGAN)

Scampi Frits

Battered Scampi, Mixed Leaves, Gherkins, Sriracha Mayo

Honey Chilli Chicken

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

Roasted Butternut Squash Wedges *Superfood*

Chickpea, Relish, Blackberries, Balsamic (V) (VEGAN) (GF) (DF)

Goats Cheese and Parma Ham

Fig, Rocket, Balsamic

Mains

Peppered Chicken Supreme

Oven baked Supreme of Chicken, Scallion Mashed Potatoes,
Roasted Shallots, Asparagus and Creamy Pepper Sauce

Battered Fish and Chips

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

8oz Gourmet Steak Burger

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

Philly Steak Sandwich in Cajun Rub

Slices of Seared Sirloin Steak, Red Onion, Cheese Sauce,
Jalapeño, Skinny Fries

Chicken Toscana

Pan-fried Vegetables, Potato Wedges, Balsamic Glaze,
Red Pepper Relish (DF) (GF)

Shepherd's Pie (£5 Supplement)

Guinness Braised Minced Beef, Lamb, Carrots, Peas topped
with Cheesy Mashed Potatoes

10oz Sirloin Steak (£10.00 Supplement)

Grilled Tomato, Homemade Onion Ring, choice of Sauce
and Side (GF) (DF)

Vegan Wellington

Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in
Vegan Puff Pastry (V) (DF) (VEGAN)

Side Dishes £4.50

Tossed Salad	Baby Potatoes
Boiled Rice	Scallion Mash
Sweet Potato Fries	Mashed Potatoes
Double Cooked Chips	Homemade Onion Rings
Skinny Fries	Roasted Vegetables
Garlic Fries	

Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Blue Cheese Cream
Garlic Butter
White Wine

Desserts

Signature Baked Alaska

Chocolate sponge base with Coulis toasted Meringue,
Ice-Cream and Strawberry slices

Passion Fruit Crème Brûlée

Ritch Creamy Creme Brulee made with Tangy Passion Fruit
served with Viennese Biscuit

Sticky Toffee Pudding

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

Mini Skillet Apple Pie

Rustic Apple Pie cooked in a skillet served with Custard and Ice-Cream

Vegan Chocolate Cake

Deliciously Moist Chocolate Cake with Dairy free
Vanilla Soy Ice-Cream (V) (GF) (DF) (VEGAN)

Hot Beverages

Espresso

Brewed by forcing a small amount of nearly boiling water under
pressure through finely ground coffee beans

£3.00

Americano

Prepared by brewing espresso with added hot water, giving it a
similar strength to, but different flavour from, drip coffee

£3.00

Cappuccino

An Italian coffee drink traditionally prepared with espresso,
hot milk and steamed milk foam

£3.80

Flat White

Sweet espresso shots finished with steamed whole milk

£3.80

Caffè Latte

A shot or two of bold, tasty espresso with fresh, Sweet
steamed milk over it.

£3.80

Caffè Mocha

A caffè mocha also called mocaccino is a chocolate-flavoured
variant of a Caffè Latte

£3.80

Hot Chocolate

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

£3.80

Tea

Various Flavours

£3.00

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
£8.50



Calypso
£8.50



French
£8.50

McAllisters offers menu available Monday to Thursday 12 - 9pm | Includes vouchers, additional charges for supplements apply

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