

Appetisers

Chef's Soup of the Day £7.50
Homemade Soup Served with Croutons and a Freshly Baked Wheaten Roll * (V) (DF) (VEGAN)

Marinated Goats Cheese and Parma Ham £9.50
Caudied Figs, Mixed Leaves, Parma Ham, Maple Mustard

Honey Chilli Chicken £8.50
Grilled Chicken Strips, Asian Spices with Homemade Sweet Chilli Sauce (GF)

Roasted Butternut Squash Wedges *Superfood* £7.50
Chickpea, Relish, Blackberries, Balsamic (V) (VEGAN) (GF) (DF)

Scampi Frits £9.50
Battered Scampi, Mixed Leaves, Gherkins, Sriracha Mayo

Caesar Salad Small Large
Crispy Croutons and Parmesan Cheese (V) £8.50 £15.50
Seared Chicken, Crispy Croutons Smoked Bacon Lardons £9.50 £16.50

Sharing

Charcuterie Board £12.50
Prosciutto, Chorizo, Olives, Fruits, Fig Puree, Crackers

House Nachos £10.50
Tortilla Chips Topped with Chilli Beef or Mexican Salsa, Avocado, Cajun Cream Cheese and Jalapeño * (V) (GF) (VEGAN)

Hasselback Garlic Ciabatta £9.50
Rocket, Cherry Tomatoes and Parmesan Salad

Burgers & Sandwiches

8oz Gourmet Steak Burger £18.50
Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato, Onion Ring, Homemade Relish, Double Cooked Chips

Whiskey Glazed Burger £18.50
Brioche Bun, Roquefort Blue Cheese, Caramelized Onions, Tomato, Rocket, Double Cooked Chips

Cajun Chicken Burger £18.50
Red Cabbage, Carrots, Honey Mustard Mayo, Baby Gem, Tomato Sweet Potato Fries

Philly Steak Sandwich £19.50
Slices of Seared Sirloin Steak, Red Onion, Cheese Sauce, Jalapeño, Skinny Fries

Charcoal Brioche Burger Pulled Pork £18.50
Pressed Red Cabbage and Carrots, Mayo, Jalapenos, Cucumber, Sweet Potato Fries

Curry Dish's

Indian Masala £21.00
Red Thai Curry £21.00

Choice of Marinated Chicken, Beef or Seafood all served with Rice, Chutney, Naan Bread * (V) (GF) (VEGAN)

Any Food Allergies please notify your server

Food Allergens Guide

(GF) Most of the above dishes can be prepared gluten free please contact your server for details

(DF) Dairy Free (V) Vegetarian Option * Dietary Adjustment Available

From Our Grill

10oz Sirloin Steak £29.50
Grilled Tomato, Homemade Onion Ring, choice of Sauce and Side (GF) (DF)

8oz Fillet Steak £32.00
House Vegetables, Roasted Shallots, choice of Sauce and Side (GF) (DF)

Rack Of Lamb Roasted in Garlic & Rosemary £26.00
Carrots, Tender Broccoli, Asparagus Dauphinoise Potatoes, Cafe De Paris Butter (GF)

Antipasti Vegan Platter *Superfood* £18.50
Seared Shallots, Asparagus, Tomatoes, Beetroot, Butternut Squash, Tenderstem Broccoli, Olive Oil (V) (VEGAN) (GF) (DF)

Mains

Battered Fish and Chips £19.50
Battered Fillet of Cod, Double Cooked Chips, Mushy Peas, Tartar Sauce

Blackened Salmon *Superfood* £23.00
Pan-fried Blackened Salmon with Chilli Beurre Blanc Mango and Red Cabbage Slaw, Sweet Potato Fries

Peppered Chicken Supreme £18.50
Oven baked Supreme of Chicken, Scallion, Roasted Shallots, Asparagus, Mashed Potatoes, Creamy Peppered Sauce

Shepherd's Pie £21.00
Guinness Braised Minced Beef, Lamb, Carrots, Peas topped with Cheesy Mashed Potatoes

Chicken Toscana £18.50
Cajun Chicken, Asparagus, Tender-stem Broccoli, Red Onion, Cherry Tomatoes, Sliced Potatoes (DF) (GF)

Pan-Fried Seabass *Superfood* £23.50
Scampi Sauce Vierge, Seasonal Vegetables, Crushed New Potatoes

Pan Seared Duck Breast £23.00
Carrot and Orange Puree, Tenderstem Broccoli, Mushrooms, Madeira Sauce, Sliced Potatoes,

Creamy Creole Pasta £21.50
Chicken Fettuccine, Parmesan, Garlic Bread, Cherry Tomatoes, Spinach * (V)

Braised Beef Short Ribs £23.00
Mashed Potato, Mushrooms, Carrots, Au Jus

Vegan Wellington £18.50
Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN)

Roast Aubergine and Courgette Torte £18.50
Stir-Fried Vegetables (V) (DF) (VEGAN)

Side Dishes £4.50

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

Sauces £3.00

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



McALLISTER'S

WHISKEY LOUNGE
— TULLYGLASS HOTEL —

Desserts

Signature Baked Alaska Chocolate sponge base with Coulis toasted Meringue, Ice-Cream and Strawberry slices	£7.50
Passion Fruit Crème Brûlée Rich Creamy Crème Brûlée made with Tangy Passion Fruit served with Viennese Biscuit	£7.50
Sticky Toffee Pudding Date filled Toffee Pudding drizzled with a Homemade Toffee Sauce and Vanilla Ice-Cream	£7.50
Mini Skillet Apple Pie Rustic Apple Pie cooked in a skillet served with Custard and Ice-Cream	£7.50
Tropical Mille Feuille Layers of Golden Caramelized Puff Pastry filled with Berries, Pineapple and Coconut Cream	£7.50
Vanilla and Fresh Fruit Panna Cotta De Constructed Panna Cotta served with Seasonal Fruits	£7.50
Choux au Craquelin Filled with Silky Madagascar Vanilla Pastry Cream, topped with a Crunchy Caramelised Sugar layer on a Homemade Belgian Chocolate Sauce	£7.50
Vegan Chocolate Cake Deliciously Moist Chocolate Cake with Dairy free Vanilla Soy Ice-Cream (V) (GF) (DF) (VEGAN)	£7.50

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 flavour to drip coffee	£3.00
Cappuccino An Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam	£3.80
Caffè Latte A shot or two of bold, tasty espresso with fresh, sweet steamed milk over it.	£3.80
Flat White Sweet Espresso shots finished with steamed whole milk	£3.80
Caffè Mocha A caffè mocha also called mocaccino is a chocolate-flavored variant of a caffè latte	£3.80
Macchiato An espresso with a small amount of foamed milk on top. The name macchiato means "marked."	£3.80
Hot Chocolate Chocolate milk and fresh dairy milk, steamed together to create a hot chocolate fit for a chocoholic!	£3.80
Iced Latte Chilled milk over ice, capped with freshly shaken espresso.	£3.80
Iced Americano Chilled water, over ice followed by shots of espresso.	£3.80
Tea	£3.00
Speciality Teas	£3.00
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
£8.50



Calypso
£8.50



French
£8.50

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