

*Two*  
**COURSE**  
 APPETISER AND MAIN COURSE **£29.50**

*Three*  
**COURSE**  
 APPETISER, MAIN AND DESSERT **£35.00**

## Appetisers

### Soup of the Day

Homemade Soup, Herb Infused Oil, Bread \* (V) (DF) (VEGAN)

### Dressed Burrata Salad

Salad of Beetroot, Tomatoes, Arugula Orange and Basil topped with Burrata Cheese Herbs Oil and Balsamic Glaze \* (V) (DF) (GF) (VEGAN)

### Crispy Chilli Chicken

Lightly Coated Chicken Strips, Fried until Crispy then tossed in Vegetables and Homemade Chilli Sauce (GF)

### Butterfly King Prawn

Breaded King Prawn with Melon, Cherry Tomatoes, Mint and Pickled Ginger with Red Pepper Vinaigrette

### Caesar Salad

Crispy Croutons and Parmesan Cheese (V)

## Mains

### McAllister's Trio Of Meats

Roast Trio of Gammon, Beef Eye and Turkey Breast served with Yorkshire Pudding Filled with Irish Stuffing and Pig in Blankets served with Medley of Potatoes, Vegetables and Gravy

### Battered Fish and Chips

Fillet of Cod in a Crunchy and Golden Batter served with Tartar Sauce, Mushy Peas, Lemon Wedge and Chips (GF)

### Peppered Chicken Supreme

Oven baked Supreme of Chicken, Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)

### 8oz Gourmet Steak Burger

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

### Red Thai Curry

Our Signature Red Thai Curry Cooked with choice of Chicken, Beef or Vegetables Fused with Coconut Milk served with Rice and Flatbread (V) (DF) (VEGAN)

### 10oz Sirloin Steak (£10.00 Supplement)

Prime Cut of Beef Loin Cooked to your liking served with 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	Roast Baby Potatoes
Boiled Rice	Double Cooked Chips
Sweet Potato Fries	Truffle Mash
Skinny Fries	Mashed Potatoes
Garlic Fries	Homemade Onion Ring
Parmesan Skinny Fries	Roasted Vegetables
Sweet Potato Fries	Kachumber Salad

## Sauces £3.00

Peppercorn Sauce  
 Bushmills Sauce  
 Gravy  
 Garlic Butter  
 Salsa Verde

## Desserts

### Pavlova Sphere

Meringue Sphere Served, Seasonal Fruits, Whipped Cream, Homemade Coulis

### Classic Crème Brûlée

Rich Creamy Creme Brûlée, Summer Berries, Viennese Biscuit

### Blueberry Cheesecake

Smooth and Creamy Cheesecake, Homemade Blueberry Compote, Seasonal Fruits

### Pear Upside Down Cake

Pear Cooked in Caramel served with Custard and Vanilla Ice Cream

### Trio Of Ice Cream

Raspberry Ripple, Honeycomb and Vanilla

### Sticky Toffee Pudding

Butterscotch Sauce, Ice-Cream

### Vegan Chocolate Cake

Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

## Hot Beverages

Espresso	£3.00
Americano	£3.50
Cappuccino	£3.80
Flat White	£3.80
Caffè Latte	£3.80
Caffè Mocha	£3.80
Hot Chocolate	£3.80
Tea	£3.50

## 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....



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



Allergen Information

Please be advised that food allergens are handled in the kitchen, in some cases allergens may be unavoidably present due to shared equipment or the ingredients used