

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)

Baked Goats Cheese Puff
Puff Pastry, Fig, Mix leaves, Pear Puree, Balsamic Glaze * (V) (GF)

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

Butternut Squash and Apple Bruschetta
Rocket, Pomegranate, Sage, Mascarpone (V) (VEGAN)

Prawn and Smoked Salmon Cocktail
Baby Gem, Shaved Ciabatta, Marie Rose

Caesar Salad
Crispy Croutons and Parmesan Cheese (V)

Mains

McAllister's Trio Of Meats
Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy

Fish and Chips
Fillet of Cod in a Crunchy and Golden Batter served with Mushy Peas, Lemon Wedge, Chips and Tartar Sauce (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, Double Cooked Chips and Homemade Relish

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

10oz Sirloin Steak (£10.00 Supplement)
Cherry vine tomatoes, 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

Boiled Rice

Sweet Potato Fries

Skinny Fries

Garlic Fries

Parmesan Fries

Baby Potatoes

Double Cooked Chips

Scallion Mash

Mashed Potatoes

Homemade Onion Ring

Roasted Vegetables

Sauces

£3.00

Peppercorn Sauce

Bushmills Sauce

Gravy

Blue Cheese Cream

Garlic Butter

Salsa Verde

Desserts

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

Classic Crème Brûlée
Rich Creamy Creme Brûlée, Winter 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
Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

Hot Beverages

Espresso

Americano

Cappuccino

Flat White

Caffè Latte

Caffè Mocha

Hot Chocolate

Tea

£4.00

£4.00

£4.50

£4.50

£4.50

£4.50

£4.50

£4.00

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....



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

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



Allergen Information