Mc.ALLISTER'S
WHISKEY LOUNGE
— TULLYGLASS HOTEL —

À La Carte Menu

Appetisers

Soup of the Day £8.50
Homemade Soup, Herb Infused Oil, Bread (V) (DF) (VEGAN) ⁎

Brie Frito £14.50
Crispy Breaded Brie with Tossed Greens, Tomato and Chilli Relish, Balsamic Glaze (V) (GF) ⁎

Honey Chilli Chicken £12.50
Chicken Strips, Asian Spices, Lime Aioli, Homemade Sweet Chilli Sauce (GF)

Smoked Salmon and Prawn Cocktail £15.50
Baby Gem, Shaved Ciabatta, Marie Rose

Edamame Garden Salad £12.50
A Vibrant Salad Combining Lightly Steamed Edamame Beans, Butternut Squash, Pomegranate, Red Onions and Cherry Tomatoes, Honey Mustard Dressing (V) (VEGAN)

Pan - Seared Scallops £16.50
Wild Mushroom Velouté, Sourdough Soldiers, Olive Oil

Caesar Salad

	Small	Large
Crispy Croutons and Parmesan Cheese (V)	£10.50	£18.50
Seared Chicken, Crispy Croutons, Smoked Bacon Lardons	£14.50	£23.50
Tiger Prawns, Crispy Croutons, Smoked Bacon Lardons	£16.50	£25.00

Sharing

House Nachos £21.00
Tortilla Chips Topped with Chilli Beef, Avocado, Jalapeño, Cheese, Mexican Salsa (V) (GF) (DF) (VEGAN)

Baked Camembert & Sourdough Bread Bowl £23.00
Sourdough Bread Stuffed with Melted Camembert Cheese Topped with Tomato Relish, Rosemary and Thyme. Served with Cured Meats, Seasonal Fruits, Olives, Balsamic Oil (GF) ⁎

Hasselback Garlic Ciabatta £15.50
Rocket, Cherry Tomatoes and Parmesan Salad

Burgers & Ciabattas

8oz Gourmet Steak Burger £23.00
Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato, Onion Ring, Double Cooked Chips, Homemade Relish

Breaded Chicken Burger £23.00
Chicken Breast, Cheese, Caramelised Onion, Rocket and Tomato served with Chips finished with Baconnaise Sauce

Parma Ham Ploughmans Ciabatta Sandwich £23.00
Toasted Ciabatta Filled with Parma Ham, Applewood Cheese, Rocket, Chutney, Pesto Served with Sweet Potato Fries

Philly Steak Sandwich £25.00
Slices of Seared Sirloin Steak, Red Onion, Jalapeño, Salad, Skinny Fries, Cheese Sauce

Sauces £3.00

Peppercorn Sauce
Bushmills Sauce
Gravy
Garlic Butter
White Wine Cream

Allergen Information

If you have any Food Allergies please notify your server

Food Allergens Guide
(GF) Most of the above dishes can be prepared gluten free, notify your server for details
(DF) Dairy Free (v) Vegetarian ⁎ Dietary Adjustment

From The Grill

10oz Sirloin Steak £34.00
Cherry vine tomatoes, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)

8oz Fillet Steak £42.50
Roasted Vegetables, Wild Mushroom Cream, Cafe de Paris Butter, Choice of Side (GF)

Roast Lamb Cuttlets £32.00
Garlic and Rosemary Roasted, Medley of Vegetables, Creamy Mashed Potatoes and Herb Butter (GF)

Blackened Salmon £29.00
Oven-Baked Blackened Salmon served with Pan Potatoes, Vegetables and Cajun Cream Sauce (GF)

Mains

Mc.Allister's Trio Of Meats £28.00
Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy

Fish and Chips £25.00
Fillet of Cod in a Crunchy and Golden Batter served with Mushy Peas, Lemon Wedge, Chips and Tartar Sauce (GF)

Peppered Chicken Supreme £25.00
Oven Baked Supreme of Chicken served with Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)

Seabass and Scallops £29.00
Tender Fillet of Seabass paired with Lemon Basted Scallops Served with slices of Herb - Roasted Baby Potatoes, Vegetables, Lemon Caper Sauce (GF)

Crispy Chilli Chicken Stir-Fry £24.00
Crispy Chicken Coated in Sticky Sweet Chilli Glaze, Stir Fried Vegetables, Choice of Rice, Chips or Salad (GF)

Red Thai Curry £24.00
Our Signature Red Thai Curry Cooked with Choice of Chicken, Beef or Vegetables Infused with Coconut Milk served with Rice (V) (DF) (VEGAN)

Apple and Sage Stuffed Porchetta £25.00
Rolled Pork Belly, Dijon Apple, Sage Scalloped Potatoes, Roasted Medley of Vegetables, Nonna Gravy (DF) (GF) ⁎

Chicken Penne Arrabbiata £23.00
Penne Pasta with Sautéed Chicken, Mild Spicy Tomato Sauce, Parmesan Cheese, Basil, Garlic Bread (V) (VEGAN) ⁎

Vegan Wellington £21.00
Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN) ⁎

Sides

Double Cooked Chips - Cooked Twice, Extra Crispy	£4.50
Mash Potatoes - Buttery Mashed Potatoes	£4.50
Boiled Rice - Easy Cooked Basmati	£4.50
Sweet Potato Fries - Seasoned Julienne Sweet Potato	£4.50
Skinny Fries - Traditional French Fries	£4.50
Baby Potatoes - Roasted with Herbs	£4.50
Garlic & Chive Cubed Potatoes - Garlic & Chive Cubes	£5.50
Truffle Parmesan Skinny Fries - Truffle Oil Seasoned & Crispy	£6.50
Homemade Onion Rings - Herb Mayonnaise	£6.50
Mixed Salad - Baby Leaves, Apricot, Pomegranate, Feta,	£6.50
Scalloped Potatoes - Sliced, Double Cheese Baked Crispy	£6.50
Spicy Creamy Cajun Pasta - Cooked in Cajun Cream	£6.50
Pan Roasted Wild Mushrooms - Garlic & Olive Oil	£6.50
Sauteed Seasonal Vegetables - Seasoned Market Vegetables	£7.50

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

Mc.ALLISTER'S
WHISKEY LOUNGE
— TULLYGLASS HOTEL —

À La Carte Menu

Desserts

Pavlova Sphere £9.50
Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis (V) (GF)

Classic Crème Brûlée £9.50
Classic Crème Brûlée with Winter Berries & Viennese Biscuit (V)

Black Forest Cherry Slice Cake £9.50
Black Forest Cherry Slice with Morello Compote, Chocolate Sauce & Mascarpone Ice Cream (V)

Sticky Toffee Pudding £9.50
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream (V)

Apple Crumble Tart £9.50
Apple Crumble Tart with Vanilla Ice Cream & Mini Apple Chocolate Garnish (V)

Trio Of Ice Cream £10.50
Raspberry Ripple, Honeycomb and Vanilla (V) (GF)

Vegan Chocolate Cake £9.50
Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)

Hot Beverages

Espresso	£4.00
Americano	£4.00
Cappuccino	£4.50
Caffè Latte	£4.50
Flat White	£4.50
Caffè Mocha	£4.50
Macchiato	£4.50
Hot Chocolate	£4.50
Iced Latte	£4.50
Iced Americano	£4.50
Tea	£4.00
Speciality Teas	£4.50
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 £9.50

Calypso £9.50

French £9.50

Whiskey Connoisseur

Irish

McAllister's Pot Stil £10.50
Expertly crafted and triple-distilled for a smooth, rich taste with notes of honey, spice, and oak.

Redbreast 12y £9.50
A celebrated single pot still whiskey, matured in oak casks for a perfect balance of rich fruit, toasted wood, and warm spice.

Scottish

Johnnie Walker 18yr Gold Label £8.00
A luxurious blend of aged whiskies, offering creamy honey, rich fruit, and subtle smoke.

American

Bowsaw Bourbon Whiskey £7.00
Crafted with Midwestern character and aged in charred oak barrels, notes of caramel, vanilla, and spice. Smooth, spirited, and distinctly American.

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