

Appetisers

Soup of the Day Homemade Soup, Herb Infused Oil, Bread (V) (DF) (VEGAN) *	£8.50	
Brie Frito Crispy Breaded Brie with Tossed Greens, Tomato and Chilli Relish, Balsamic Glaze (V) (GF) *	£14.50	
Honey Chilli Chicken Chicken Strips, Asian Spices, Lime Aioli, Homemade Sweet Chilli Sauce (GF)	£12.50	
Smoked Salmon and Prawn Cocktail Baby Gem, Shaved Ciabatta, Marie Rose	£15.50	
Warm Duck and Orange Salad Slices of Pan-Fried Duck Breast, Orange, Pomegranate and fig Salad tossed in a Citrus Dressing with Balsamic Glaze	£12.50	
Seared Sea Scallops Garlic and Herb Basted Sea Scallops, Romesco Sauce, Greens and Sourdough slices	£16.50	
Caesar Salad Crispy Croutons and Parmesan Cheese (V) Seared Chicken, Crispy Croutons, Smoked Bacon Lardons Tiger Prawns, Crispy Croutons, Smoked Bacon Lardons	Small £10.50 £14.50 £16.50	Large £18.50 £23.50 £25.00

Sharing

House Nachos Tortilla Chips Topped with Chilli Beef, Avocado, Jalapeño, Cheese, Mexican Salsa (V) (GF) (DF) (VEGAN)	£21.00
Baked Camembert & Sourdough Bread Bowl Sourdough Bread Stuffed with Melted Camembert Cheese Topped with Tomato Relish, Rosemary and Thyme. Served with Cured Meats, Seasonal Fruits, Olives, Balsamic Oil (GF) *	£23.00
Hasselback Garlic Ciabatta Rocket, Cherry Tomatoes and Parmesan Salad	£15.50

Burgers & Ciabattas

8oz Gourmet Steak Burger Brioche Bun, Smoked Apple Cheese, Bacon, Lettuce, Tomato, Onion Ring, Double Cooked Chips, Homemade Relish	£23.00
Breaded Chicken Burger Chicken Breast, Cheese, Caramelised Onion, Rocket and Tomato served with Chips finished with Baconnaisse Sauce	£23.00
Chicken Bahn Mi Sandwich Crunchy Chicken Ciabatta Packed with Marinated Chicken Tossed in Onions and Peppers, Lightly Pickled Carrots, Cucumber, Fresh Herbs, Mayonnaise	£23.00
Philly Steak Sandwich Slices of Seared Sirloin Steak, Red Onion, Jalapeño, Salad, Skinny Fries, Cheese Sauce	£25.00

Sauces £3.00

Peppercorn Sauce	Garlic Butter
Bushmills Sauce	White Wine Cream
Gravy	



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 Cherry vine tomatoes, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)	£34.00
8oz Fillet Steak Mixed Peppercorn Crusted Grilled Fillet Steak, Creamy Pepper Sauce, Steamed Greens, Hand-Cut Double-Cooked Chips	£42.50
Herb-Crusted Rump of Lamb Rump of lamb Crusted with Oregano, Thyme, Lemon Zest and Dijon Mustard, with Minted Peas and Courgette, Buttery Mash, Bourguignonne Sauce	£32.00
Blackened Salmon Oven-Baked Blackened Salmon served with Pan Potatoes, Vegetables and Cajun Cream Sauce (GF)	£29.00

Mains

Mc Allister's Trio Of Meats Turkey, Ham and Beef, Pig in Blanket, Irish Stuffing, Yorkshire Pudding, Medley of Potatoes, Roasted Vegetables, Gravy	£28.00
Fish and Chips Fillet of Cod in a Crunchy and Golden Batter served with Mushy Peas, Lemon Wedge, Chips and Tartar Sauce (GF)	£25.00
Peppered Chicken Supreme Oven Baked Supreme of Chicken served with Asparagus, Buttery Champ, Creamy Peppered Sauce (GF)	£25.00
Seabass and Scallops Tender Fillet of Seabass paired with Lemon Basted Scallops Served with slices of Herb - Roasted Baby Potatoes, Vegetables, Lemon Caper Sauce (GF)	£29.00
Crispy Chilli Chicken Stir-Fry Crispy Chicken Coated in Sticky Sweet Chilli Glaze, Stir Fried Vegetables, Choice of Rice, Chips or Salad (GF)	£24.00
Red Thai Curry Our Signature Red Thai Curry Cooked with Choice of Chicken, Beef or Vegetables Infused with Coconut Milk served with Rice (V) (DF) (VEGAN)	£24.00
Apple and Sage Stuffed Porchetta Rolled Pork Belly, Dijon, Apple, Sage Scalloped Potatoes, Roasted Medley of Vegetables, Nonna Gravy (DF) (GF) *	£25.00
Linguine Arrabbiata and Chicken Escalope Linguine in Classic Arrabbiata Sauce with Golden Fried Bread Chicken Breast	£25.00
Vegan Wellington Stir-Fried Vegetables, Breton Sauce, Carrots and Lentils Wrapped in Vegan Puff Pastry (V) (DF) (VEGAN) *	£21.00

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

Desserts

Pavlova Sphere Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis (GF)	£9.50
Classic Crème Brûlée Classic Crème Brûlée with Winter Berries & Viennese Biscuit	£9.50
Black Forest Cherry Slice Cake Black Forest Cherry Slice with Morello Compote, Chocolate Sauce & Mascarpone Ice Cream (V)	£9.50
Sticky Toffee Pudding Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream	£9.50
Poached Apple Tart Caramel Sauce & Vanilla Ice Cream	£9.50
Trio Of Ice Cream Raspberry Ripple, Honeycomb and Vanilla GF	£10.50
Vegan Chocolate Cake Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)	£9.50

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 Still Expertly crafted and triple-distilled for a smooth, rich taste with notes of honey, spice, and oak.	£10.50
Redbreast 12y A celebrated single pot still whiskey, matured in oak casks for a perfect balance of rich fruit, toasted wood, and warm spice.	£9.50

Scottish

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

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