

Pressed Ham Hock

Crispy bon bon, picalilly, lovage, celery

Irish King Scallops

Black pudding, cauliflower, apple

£4 supplement

Dressed Crab

Apple, fennel, Parmesan and filo tuille

£4 supplement

Spiced Chicken Caesar Salad

Gem Lettuce, chicken, bacon, black garlic crouton, soft egg, parmesan, fresh herbs

Bay Chowder *(Gluten Free option available)*

Shellfish, cod, salmon, smoked haddock, potato cream broth, homemade Guinness wheaten bread

£2 supplement

Seafood Pappardelle *(Gluten Free option available)*

Local cuts, white wine and lemon cream, pappardelle pasta, rosemary crumb

£3 supplement

Vegetable Broth

Homemade Guinness wheaten bread

Soup of the Day *(Gluten Free option available)*

Homemade focaccia

Crispy Chicken Wings *(GF)*

Louisiana butter, blue cheese dip

Goats Cheese Tart

Bushmills Whiskey smoked goats cheese, caramelised red onion, puff pastry, salad, pine nuts

If you have any food allergies or intolerances, please advise your server when placing your order

2 Courses
£21.95

3 Courses
£24.95

Lemon & Herb Chicken

Pan roast supreme, lemon & chive gnocchi, Parmesan tuille, onion purée
£2 supplement

Red Thai Curry (GF)

Fresh stir-fried vegetables and your choice of either Chicken, Seafood or Vegetable

Peppered Chicken (GF)

Locally sourced chicken, crispy tobacco onions, homemade creamy pepper sauce

Grilled Seabass (GF)

Pickled vegetable salad, peanut dressing

Greencastle Cod

Roast red pepper, chorizo, confit cabbage

Battered Donegal Cod (GF)

Middleton batter, chilli & minted peas, house tartare, charred lemon

Salt & Chilli Scampi

In breadcrumbs, stir fry vegetables, garlic dip

6oz Champion Burger

Award winning Irish beef, smoked Applewood cheese, streaky bacon, gem

24hour Guinness Braised Beef (GF)

Carrot purée, game chips, jus

10oz Sirloin (GF)

Locally Sourced Prime Beef, pickled onion ring and your choice of sauce
£4 supplement

8oz Hereford Prime Fillet Steak (GF)

Textures of carrot, potato & braised beef roulade, jus
£9 supplement

Main Courses include one side order of your choice

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Sauces & Sides

SIDES 4.00 *gluten free

Triple cooked chips*	Seasonal vegetables*	Tobacco onions*
French fries	Garlic potatoes*	Battered onion rings
Champ*	House salad*	Steamed rice*
Chilli fries and lemon mayo	Caesar salad	Sweet potato fries

SAUCES 2.75

Peppercorn Cream
Mushroom and Bushmills Cream
Gravy (all gluten free)

DIPS 1.00

Garlic Mayo Tartare
Hot/ sweet chilli BBQ

Vegan and Vegetarian Menu

TO START

Soup of the Day (V) 6.95

Homemade bread

Lemon & Chive Gnocchi (Vg) 7.50

Buttered Greens

Mushrooms on Toast (Vg) 7.50

Sourdough, truffle, rocket, hazelnut

FOR MAINS

Spiced Cauliflower (Vg, Gf) 12.95

Basil and coriander mayo, coconut, pickled vegetables, micro herbs

Lemon & Chive Gnocchi (Vg) 13.45

Wild Mushroom, Kale

Pea & Mint Risotto (Vg) 13.95

Thai Red Curry (Vg, Gf) 13.95

Fresh stir-fry vegetables & your choice of side dish