

Appetisers

Soup of the Day

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

£8.50

Dressed Burrata Salad

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

£14.50

Crispy Chilli Chicken

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

£12.50

Pan Seared Scallops

Seared Scallops with Sweet Potato Chowder and Basil Oil

£18.50

Butterfly King Prawn

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

£14.50

Caesar Salad

Small

Large

Crispy Croutons and Parmesan Cheese (V)

£10.50

£16.50

Seared Chicken, Crispy Croutons Smoked Bacon Lardons

£14.50

£21.50

Tiger Prawns, Crispy Croutons Smoked Bacon Lardons

£16.50

£24.50

Sharing

Hasselback Garlic Ciabatta

Grilled Slices of Garlic Ciabatta Bread served with Rocket and Parmesan Salad

£15.50

Chilli Beef Nachos

Nachos loaded with our Chilli Beef, Salsa, Cheese and Avocado Cream (V) (DF) (VEGAN)

£21.00

Charcuterie Baked Brie Platter

Brie topped with Maple Syrup and Berries served with warm Ciabatta Slices, Cured Meats, Chutney, Olives and Fruits

£21.00

Filled Tacos

Hard Shell Tacos Filled with Shredded Lettuce, topped with Avocado Cream Fillings; Chilli Con-Carne, Lemon Chicken, Pork Barbecue

£19.50

Burgers & Ciabattas

8oz Gourmet Steak Burger

Burger loaded with Bacon Applewood Cheese, Lettuce, Tomato and Onion Rings on a Brioche Bun served with Chips and Tomato Relish

£23.00

Breaded Chicken Burger with Baconnaise Sauce

Full Chicken Breast, Melted Cheese, Caramelised Onion, Arugula and Tomato finished with Baconnaise Sauce served with Chips

£23.00

Chicken Club Ciabatta

Lightly Grilled Chicken Filled Sandwich with Bacon, Cheese, Lettuce and Tomato served with Sweet Potato Fries and Herb Mayo

£23.00

Philly Steak Sandwich

Slices of Seared Sirloin Steak, Red Onion, Cheese Sauce, Jalapeño, Skinny Fries and Salad

£25.00

Side Dishes

£4.50

- Tossed Salad

Boiled Rice

Sweet Potato Fries

Skinny Fries

Garlic Fries

Parmesan Skinny Fries

Sweet Potato Fries
- Roast Baby Potatoes

Double Cooked Chips

Truffle Mash

Mashed Potatoes

Homemade Onion Ring

Roasted Vegetables

Kachumber Salad

Sauces

£3.00

- Peppercorn Sauce

Bushmills Sauce

Gravy

Garlic Butter

Salsa Verde



Allergen Information

From Our Grill

Ribeye Steak

Ribeye Steak Cooked to your liking, Mushrooms, Caramelised Onions, Red Wine Jus, Sauce Verte, choice of Side (GF) (DF)

£34.00

10oz Sirloin Steak

Prime Cut of Beef Loin Cooked to your liking served with Grilled Tomato, Homemade Onion Ring, Choice of Sauce and Side (GF) (DF)

£34.00

Fillet Steak Tataki

Fillet Steak, Seared to your liking, thinly sliced, Ponzu Dressing, Spring Onions, Pickled Ginger, choice of Side

£42.50

Glazed Lamb Chops

Seared Lamb Chops in Balsamic Honey Reduction, Herb and Garlic Gremolata served with Mash Potato and Greens (GF)

£32.00

Pan-Fried Cajun Salmon

Cajun Crusted Salmon Served with Sun Dried Tomatto, Spinach Veloute, Medley of Vegetables and Potato Terrine (GF)

£29.00

Mains

McAllisters 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

£26.00

Battered Fish and Chips

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

£25.00

Peppered Chicken Supreme

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

£25.00

Pan Fried Seabass and Seared Scallops

Tender fillet of Seabass paired with Lemon Basted Scallops Served with slices of Herb - Roasted Baby Potatoes, Vegetables and lemon Caper Sauce

£29.00

Crispy Chilli Chicken Stir-Fry

Crispy Chicken Coated in Sticky Sweet Chilli Glazed, Stir Fried Vegetables, Choice of Rice, Chips or Salad

£24.00

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)

£24.00

Sous Vide Breast of Duck

Slowly Poached Breast of Duck Finished on the Grill served with Sweet Potato Fondant, Vegetables and Pan Jus (GF)

£29.00

Ravioli in Creamy Tuscan Sauce

Pea and Shallot Ravioli, House Vegetables, Garlic Herbs, grated Parmesan, White Sauce (V) (VEGAN)

£21.00

Vegan Wellington

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

£19.50

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

Desserts

Pavlova Sphere Meringue Sphere Served with Seasonal Fruits, Whipped Cream, Homemade Coulis	£9.50
Classic Crème Brûlée Rich Creamy Creme Brûlée, Summer Berries, Viennese Biscuit	£9.50
Blueberry Cheesecake Smooth and Creamy Cheesecake, Homemade Blueberry Compote, Seasonal Fruits	£9.50
Pear Upside Down Cake Pear Cooked in Caramel served with Custard and Vanilla Ice Cream	£10.50
Trio Of Ice Cream Raspberry Ripple, Honeycomb and Vanilla	£9.50
Sticky Toffee Pudding Butterscotch Sauce, Ice-Cream	£10.50
Vegan Chocolate Cake Deliciously Moist Chocolate Cake with Dairy free Ice-Cream (V) (GF) (DF) (VEGAN)	£9.50

Hot Beverages

Espresso	£3.00
Americano	£3.50
Cappuccino	£3.80
Caffè Latte	£3.80
Flat White	£3.80
Caffè Mocha	£3.80
Macchiato	£3.80
Hot Chocolate	£3.80
Iced Latte	£3.80
Iced Americano	£3.80
Tea	£3.50
Speciality Teas	£3.50
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

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