

Cushy's Grill Dinner Menu

“THE PLOT”

<i>Binevenagh's Soup of the Day</i> Served with Warm Tiger Bread	V*-GF*-DF*	5.5	<i>Cushy's Cheesy Garlic Ciabatta</i> Served with Dressed Salad Leaves	V*	7
<i>Garlic & Herb Stuffed Mushrooms</i> Served with Dressed Leaves & Garlic Aioli	V*	6	<i>Thai Sticky BBQ Baby Loin Rib Fingers</i> Served with Dressed Leaves	GF*	8
<i>Salt 'N' Chilli Chicken</i> Served with Chilli Slaw Garlic Mayo & Chilli Siracha		7	<i>Steamed Mussels</i> Served with White Wine & Chorizo Cream & Warm Tiger Bread	GF*	8
<i>Sharing Platter</i> Salt 'N' Chilli Chicken, Cheesy Garlic Ciabatta, Stuffed Mushrooms, Thai Sticky Pork Rib Fingers, Spiced Italian Meatballs & Beer Battered Cocktail Sausages		13.5	<i>Confit Duck Leg</i> Served on Asian Salad with Sweet Soya, Chilli & Sesame Dressing		8.5
<i>Baked Goats Cheese Caprese</i> Served with Warm Tiger Bread	GF*	8	<i>Prawn & Smoked Salmon Cocktail</i> Served with Homemade Wheaten Bread	GF*	8
<i>Spiced Italian Meatballs</i> Served with Garlic Bread & Parmesan	GF*	8			

“PLAN OF ACTION”

<i>Chef's Signature Beef</i> Slow Cooked Beef, Mash, Confit Carrots, Tender Stem Broccoli & Red Wine Jus	GF*	16	<i>Open Steak Sandwich</i> With Dressed Leaves, Sauté Onions, Peppercorn Cream & Choice of Side		16
<i>Sugar Pit Pork</i> Served with Colcannon Mash, Black Pudding Crumble & Apple Cider Jus	GF*	16	<i>8oz Steak Burger</i> With Lettuce, Tomato, Cheddar Topped with <i>Whiskey & Apple Pulled Pork</i> & Choice of Side		15.5
<i>Guinness Braised Lamb Shank</i> Served with Whipped Mash, Confit Carrot, Tender Steam Broccoli & Pan Jus	GF*	16	<i>Duck</i> Honey Roast ½ Duck served with Mash, Seasonal Vegetables & Caramelised Orange Sauce	GF*	15
<i>Chicken Melter</i> Served with Crispy Bacon, Brie, Dressed Leaves, Cranberry Compote & Choice of Side		14.5	<i>Cajun Chicken</i> Served with Arizona Sauce Topped with Tobacco Onions & Choice of Side	GF*	13.5
<i>Kitty's Chicken Goujon Stack</i> Breaded Chicken Goujons served with a Side Salad, Garlic or BBQ Dip & Choice of Side	GF*	13	<i>Butter Breaded Hen Burger</i> Served Smoked Cheddar, Ballymaloe Relish Topped with an Onion Ring & Choice of Side		14
<i>Chicken & Chorizo Pasta</i> Served with Garlic Bread & Parmesan Cheese		13.5	<i>Piri Piri Chicken Kebab</i> Served with Warm Flat Bread, Chard Corn & Choice of Side	GF*	12.5
<i>Curry of the Day</i> Served with Rice & Nann Bread		13.5	<i>Homemade Pie of the Day</i> Served with Mash, Chefs Vegetables & House Jus		12

VEGETARIANS

<i>Onion Bhaji Burger</i> Served with Lettuce, Tomato, Dill Pickle, Garlic Sauce & Choice of Side	V*-GF*	13	<i>Penne Arrabiata</i> With Red Peppers, Marinade Tomato, Black Olives, Spinach & Spiced Tomato Sauce	V*	12.5
<i>Caramelised Onion & Goats Cheese Tartlet</i> Served with Aged Balsamic, Dressed Leaves & Choice of Side	V*	13.5	<i>Vegetable Curry</i> Served with Rice & Nann Bread	V*-GF*	12.5

“HAUL THE NETS”

<i>Fine Herb Crusted Fillet of Salmon</i> Served with Sweet Potato Puree, Chorizo Cream, Burnt Lemon & Choice of Side		15.5	<i>Pan Fried Seabass</i> Served with Chick Pea & Lentil Dal & Aged Balsamic	GF*	15
<i>Battered Fish Goujons</i> Served with Dressed Leaves, Pea Puree & Choice of Side	GF*	15.5			

“CUSHY'S GRILL”

<i>100z Rump Steak</i>	GF*	16	<i>120z Dry Aged Sirloin Steak</i>	GF*	23	<i>8oz Dry Aged Fillet Steak</i>	GF*	24
All Dishes from Cushy's Grill above are served with Onion Ring, Flat Cap Mushroom, Roast Tomato, and Choice of Sauce & Side								
<i>Cock & Bull</i> 40z Sirloin Steak, Dusted Cajun Chicken Escalope Topped with Tobacco Onions, Peppered Sauce & Choice of Side	GF*	16.5	<i>Mixed Grill</i> 40z Sirloin Steak, Chicken Escalope, Venison Sausage, Gammon Steak, Lamb Shoulder Chop, White Pudding, Tomato, Mushroom, Double Yolker & Choice of Side		24			

“ALL THE ACCOMPLICES”

<i>Thick Cut Chips</i>	3.5	<i>Skinny Fries</i>	3.5	<i>Garlic Cubes</i>	3.5	<i>Mash</i>	3.5
<i>Champ</i>	3.5	<i>Tobacco Onions</i>	3.5	<i>French Fried Onions</i>	3.5	<i>Corn of the Cob</i>	3.5
<i>Potato Skins</i>	3.5	<i>Dirty Wedges</i>	4	<i>Chefs Veg of the Day</i>	4	<i>Coleslaw</i>	2.5

“SAUCES”

<i>Peppercorn Cream</i>	GF*	4	<i>Arizona Sauce</i>	GF*	4	<i>House Jus</i>	GF*	4	<i>Mushroom & White Wine Cream</i>	GF*	4	<i>Café De Paris Butter</i>	GF*	2.5
-------------------------	------------	---	----------------------	------------	---	------------------	------------	---	--	------------	---	-----------------------------	------------	-----

GF = Gluten Free – V = Vegetarian/Vegan – DF = Dairy Free
PLEASE INFORM YOUR SERVER OF ANY ALLERGY PRIOR TO ORDERING

Although We Offer Gluten Free Option on Our Menu, We Are Unable To Guarantee That Any Item Can Be Completely Free Of Allergens