



—TO START—

SOUP OF THE DAY

House Soup Served with a Crusty Roll

4.75

PANKO FRIED BRIE

Drizzled with Balsamic Glaze & a Red Onion Marmalade

5.75

COLDWATER BABY PRAWN SALAD

Nestled on Baby Gem Lettuce & House Marie Rose Sauce Accompanied by Irish Wheaten Bread

5.45

WARM CAJUN CHICKEN STRIPS

Rocket Salad, Coriander, Peppadew Salsa & Lime Dressing

4.95

GARLIC BREAD

Topped with Smoked Bacon Lardons & Cheddar Cheese. Served with a Homemade Tomato & Coriander Salsa

4.75

CARAMELISED PEAR G

Goats Cheese, Walnut Salad & Basil Aioli

5.25

PINEAPPLE & MELON FRUIT COCKTAIL G

Served with Mullins of Kilrea Sorbet & Fresh Fruit Coulis

4.45

BUSHTOWN STYLE BBQ RIBS

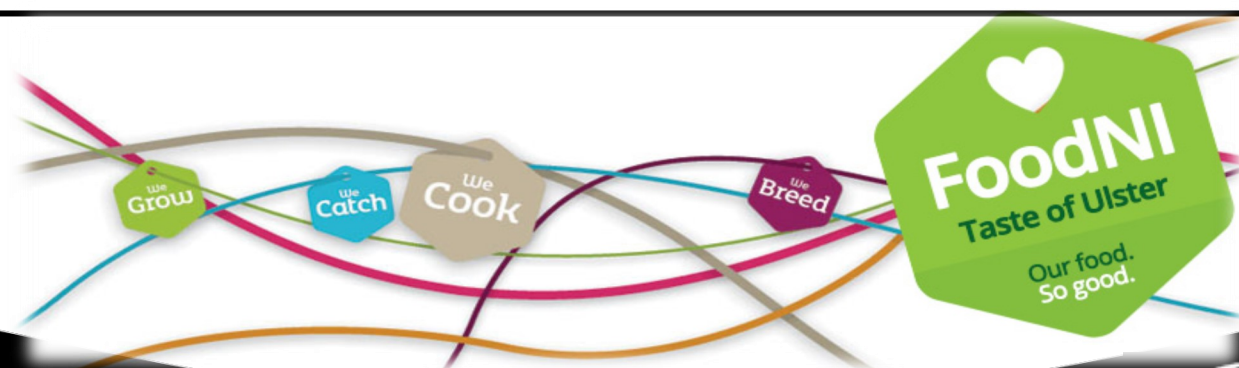
Served with Tossed Salad & BBQ Dip

5.45

SHARING PLATTER

Strips of Cajun Chicken, Bacon & Cheesy Garlic Bread, BBQ Ribs served alongside Garlic Mayo & Sweet Chilli Dips

7.95

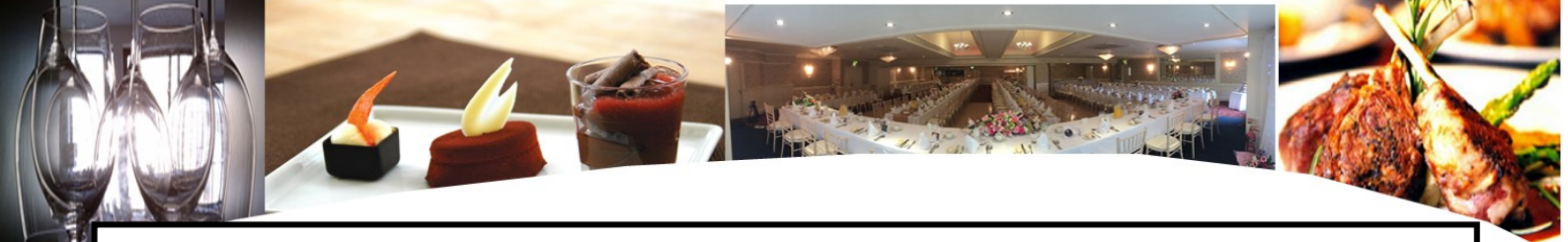


—BIRDS—

CHICKEN GOUJON STACK <i>House Breaded Chicken Goujons Served with Garlic & Herb Mayonnaise</i>	10.95*
THAI STYLE CHICKEN CURRY <i>Served with Naan Bread, Firecracker Rice & Mint Yoghurt Dip G</i>	12.95
HOUSE BATTERED CHICKEN BURGER <i>Served in a Floury Bap served with Lettuce, Cheese, Onion & Mayo</i>	10.45*
ZINGER BURGER STACK <i>Served with Sweet Chilli Mayo, Lettuce, Cheese & Tomato</i>	10.45*
CHICKEN COLCANNON G <i>A quenelle of Irish Potato, Bacon & Cabbage. Served with Smoked Bacon & Leek Sauce</i>	12.95
PEPPERED CHICKEN <i>Chicken Fillet with Creamy Peppered Sauce & Beer Battered Onion Rings</i>	11.95*
CHICKEN CAJUN G <i>Spiced Chicken Fillets with Potato Wedges, Fiery Salsa & Cool Sour Cream</i>	12.45
MARINATED CHILLI CHICKEN FLATBREAD <i>Served with Shredded Lettuce & Crème Fraiche Drizzle</i>	11.50
PENNE PASTA <i>Chicken Fillet Strips Tossed in a Chilli, Red Onion and Sun-blush Tomato Cream</i>	11.95

—FISH—

PAN FRIED SEABASS G <i>Served with Oriental Salad, Ginger, Soy & Spring onion Dressing</i>	14.45
MONKFISH G <i>Served with a Timbale of Firecracker Rice & Thai Coconut Broth</i>	13.45
GRILLED SALMON G <i>Served with Mixed Leaf Salad, Zingy Lemon & Lime Tainted Butter</i>	11.95
SCAMPI <i>Homemade Battered Scampi accompanied with Mixed Leaves, House Lemon Mayonnaise & Lemon Wedge</i>	11.50*
TRADITIONAL BEER BATTERED COD <i>Fresh Homemade Battered Cod served with Mushy Peas & Tartare Sauce</i>	11.95*
AWARD WINNING WHISKEY & MAPLE CURED SALMON (When available) G* <i>On a bed of Creamed Spinach (Winner of a Gold Star at Great Taste Awards)</i>	13.95



—BEEF—

McATAMNEYS 6OZ RUMP STEAKBURGER

6oz Rump Steak Burger topped with Smoked Back Bacon with Irish Cheddar Cheese & Red Onion

10.95*

McATAMNEYS CHILLI RUMP BEEF STRIPS

Served with a Stir-fry Veg in a Stone Baked Flat Bread & a Crème Fraiche Drizzle

11.45

THAI SPICED BEEF CURRY

*Served with Naan Bread, Firecracker Rice & Mint Yoghurt Dip G**

13.95

PENNE PASTA

McAtamney's Rump Steak Strips in a Creamy House Pepper Sauce

12.95

—STEAKHOUSE SELECTION—

10oz RUMP STEAK G

15.95

12oz SIRLOIN G

17.95

8oz FILLET G

20.45

Add garlic tiger prawns(5) with any steak... 4.50

All Steaks are Served with Sauté Onions, Aghadowey Mushrooms & Choice Of Sauce (Peppercorn Cream or Homemade Bushmills Sauce)



—DISHERS MARKED WITH * INCLUDE CHOICE OF SIDE ORDER—





—HOUSE FAVOURITES—

COQ & BULL

4oz Chicken Fillet & 4oz Rump Steak Served on Garlic Bread with House Pepper Cream

16.95*

HONEY ROAST DUCK G

Boneless 1/2 Duck with House Caramelised Orange & Grand Mariner Sauce

15.95

SMOKED SALMON & PRAWN OPEN SANDWICH

Served on Irish Wheaten & Bushtown Salad Selection

10.95

VENISON STEAKS (SERVED PINK) (When available) G

18.95

Perched in a Quenelle of chive mash accompanied by a rich Red Wine & Port Reduction

LAMB (SERVED PINK)

French Trim Lamb Cutlets (3 Cutlets) with Flat Bread, Greek Salad, Mint Yogurt & Basil Pesto

15.95

—VEGETARIAN—

VEGETABLE CURRY G

Seasonal Vegetables in a Traditional Spiced Curry Sauce

9.50

GOATS CHEESE TARTLET

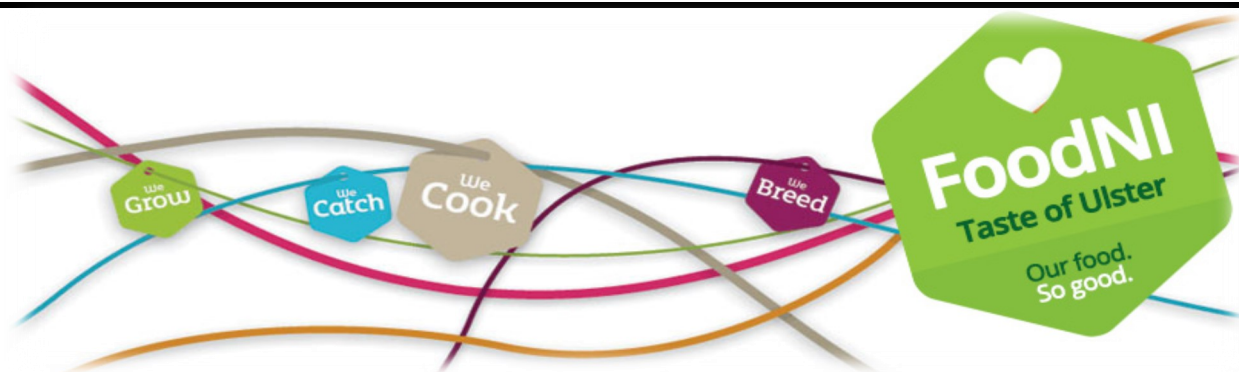
On a Bed of Mixed Salad Leaves with Sun blushed Tomato & Basil Pesto Drizzle

8.95

VEGETARIAN CRUMBLE

Mediterranean Style Vegetables in a Creamy House Sauce, Topped with a Parmesan Crumble

8.95



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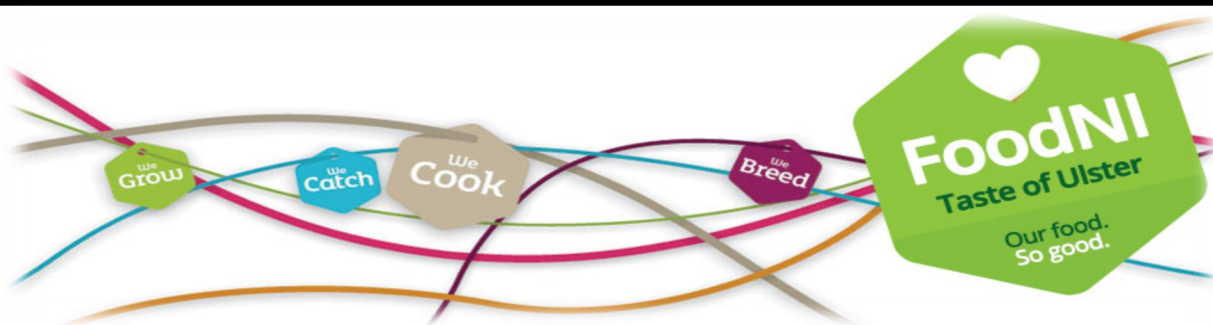


—SIDES—

CHIPS	3.50	CHILLI & SOUR CREAM FRIES	3.50
GARLIC FRIES	3.50	HOMEMADE MASH	3.50
CHAMP	3.50	CHEESY MASH	3.50
FFO	3.25	SAUTE ONIONS	2.25
MUSHROOMS	3.25	SELECTION OF VEGETABLES	3.25
SIDE SALAD	3.25	TOSSED SALAD	2.95

—SAUCES—

PEPPERCORN	2.95	MUSHROOM	2.95
BUSHMILLS	2.95	BACON & LEEK	2.95
HOUSE GRAVY	1.95		



Our Chicken is Sourced from Rockvale Poultry, Co Antrim

Our Main Fish Supplier is Elmore Fish, Belfast

ALLERGAN INFORMATION

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY FOOD ALLERGIES.

ALLERGAN INFORMATION FOLDER OUTLINING FOOD ITEMS USED FOR EACH DISH IS AVAILABLE ON REQUEST.

G GLUTEN FREE

