



—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 & Lime Dressing, Peppadew Salsa

4.95

GARLIC BREAD

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

4.75

CARAMELISED PEAR

*Goats Cheese, Walnut Salad, Basil Aioli G**

5.25

PINEAPPLE & MELON FRUIT COCKTAIL

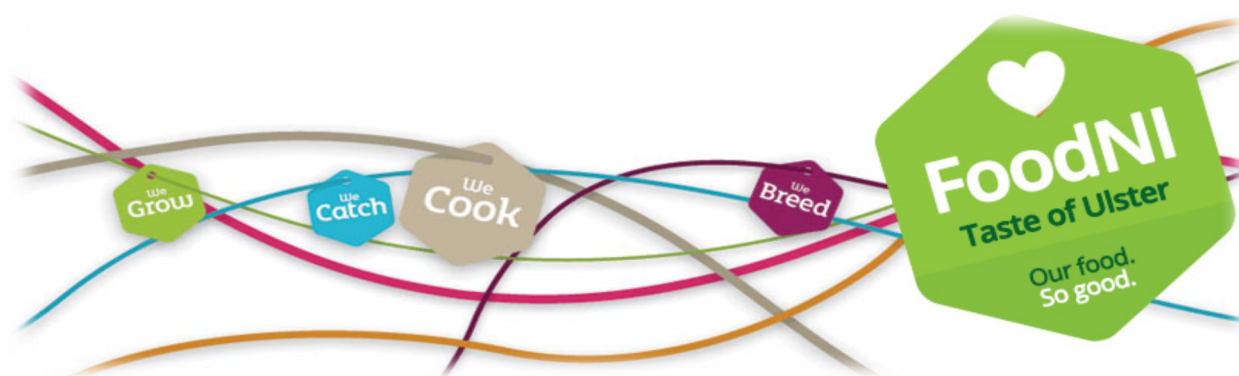
*Served with Mullins of Kilrea Sorbet & Fresh Fruit Coulis G**

4.45

SHARING PLATTER

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

7.95



—BIRDS—

ALL OUR CHICKEN IS SOURCED FROM ROCKVALE POULTRY CO. ANTRIM

CHICKEN GOUJON STACK

House Breaded Chicken Goujons Served with Garlic & Herb Mayonnaise 10.95*

THAI STYLE CHICKEN CURRY

Served with Naan Bread, Pila Rice & Mint Yoghurt Dip G*
12.95

ROCKVALE CHICKEN BURGER

Served in a Flourey Bap topped with Smoked Back Bacon & Crispy Salad Leaves 10.45*

CHICKEN COLCANNON

A Connell of Irish Potato on a Bed of Bacon & Cabbage. Served with a Smoked Back Bacon & Leek Sauce G* 12.95

PEPPERED CHICKEN

Chicken Fillet with Creamy Peppered Sauce & Battered Onion Rings 11.95*

1/2 ROASTED ROSEMARY STUFFED CHICKEN

Served with Thyme Roasted Baby Potatoes, Rosemary & Thyme Butter 10.95

PAN FRIED ESCALOPE OF CHICKEN

Winter Greens surrounded by a rich Garlic Cream sauce G* 11.95

CHORIZO INFUSED CORN FED CHICKEN SUPREME

Herb Diced Potatoes with a Chorizo & Sunblush Tomato Cream G* 11.50

PENNE PASTA

Rockvale Chicken Pieces served in a Chilli Tomato Cream 11.95

—FISH—

OUR MAIN FISH SUPPLIER IS ELMORE FISH IN BELFAST

GRILLED SALMON FILLET

with a Pink Peppercorn Cream, Lemon Wedge & Seasonal Vegetables G* 11.95

FILLET OF SEABASS

Served with Wok Fried Local Baby Potatoes & Sun Blushed Tomato G* 14.45

NORTH ATLANTIC BAKED COD

Restes on a Bed of Spinach with a Chive Cream & Beetroot Crisp G* 11.45

SCAMPI

Homemade Battered Scampi accompanied with Mixed Leaves, House Lemon Mayonnaise & Lemon Wedge 11.50*

TRADITIONAL BEER BATTERED COD

Fresh Homemade Battered Cod served with Mushy Peas & Tartare Sauce 11.95*

AWARD WINNING WHISKEY & MAPLE CURED SALMON (When available)

On a bed of Creamed Spinach (Winner of a Gold Star at Great Taste Awards) G* 13.45

—DISHER MARKED WITH * INCLUDE CHOICE OF SIDE ORDER—





—BEEF—

McATAMNEYS 6OZ RUMP STEAKBURGER

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

9.95*

McATAMNEYS CHILLI RUMP BEEF STRIPS

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

11.45

THAI SPICED BEEF CURRY

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

13.95

PENNE PASTA

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

12.95

—STEAKHOUSE SELECTION—

MCTAMNEY'S MATURED STEAK ON THE BONE & DRY AGED FOR A MINIMUM OF 28 DAYS

10oz RUMP STEAK G*

15.95

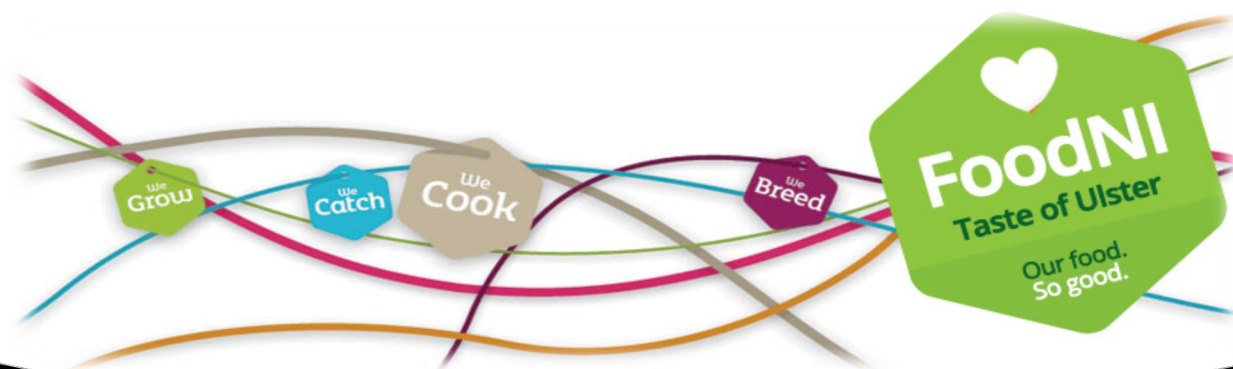
12oz SIRLOIN G*
17.95

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



—DISHER 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

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

15.95*

BUSHTOWN SALAD

Choice of Coldwater Prawns, Moore's of Lurgan Ham, Rockvale Chicken Or Silverside Beef Served with a House Salad

10.95

VENISON STEAKS (SERVED PINK) (When available)

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

18.95

RUMP OF LAMB (SERVED PINK)

Roasted Shallots, Carrot & Turnip Puree and a Rosemary hinted Jus

15.95

—VEGETARIAN—

VEGETABLE CURRY

*Seasonal Vegetables in a Tradition Spiced Curry Sauce G**

9.50

GOATS CHEESE TARTLET

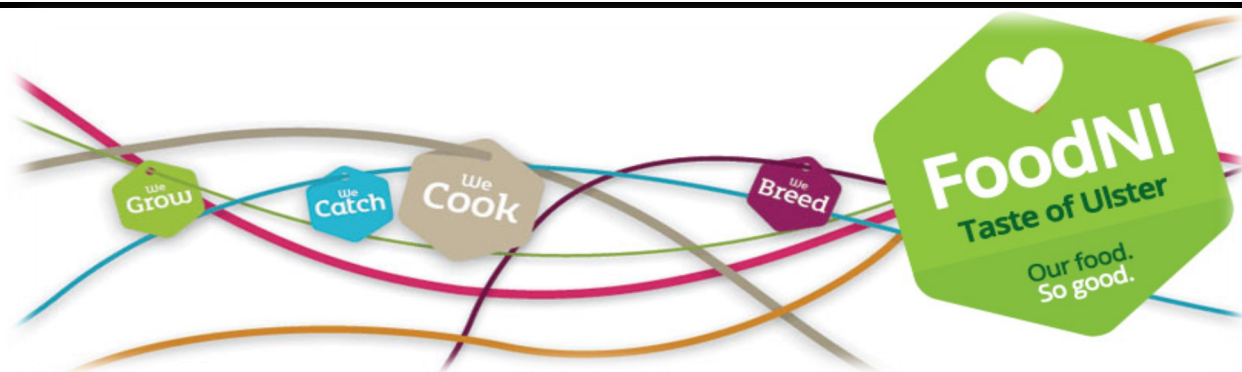
On a Bed of Mixed Salad Leaves with Sun blushed Tomato & Basil Pesto Drizzle

8.95

VEGETARIAN CRUMBLE

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

8.95



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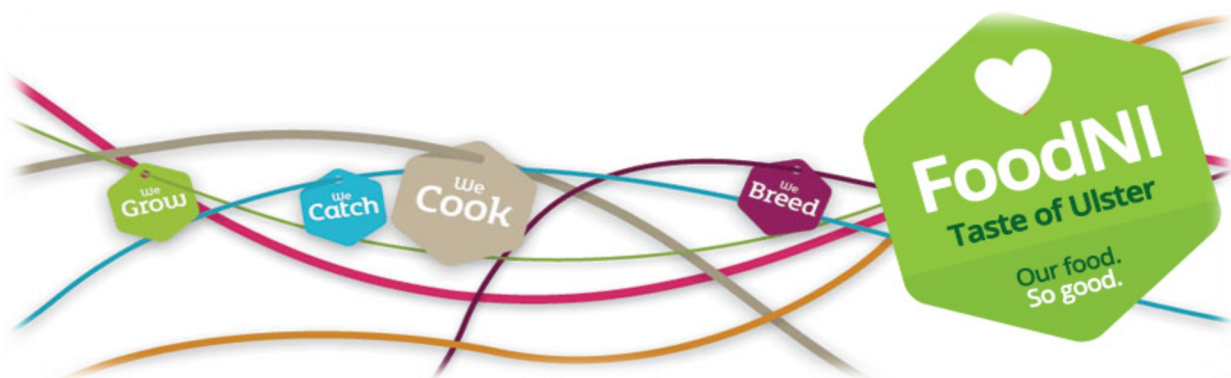


—SIDES—

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		



—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

