



## **STARTERS**

***Chef's Seasonal Soup of the Day*** £4.25  
*served with homemade breads*

***Portavogie Seafood Cocktail*** £5.75  
*Symphony of Portavogie Prawns, Crab & Ripe Avocado  
served with a Citrus Mayonnaise*



***Poached Free Range Egg with a Confit of Smoked Bacon,  
New Potato & Clonakilty Pudding Salad*** £5.50  
*Complimented with Basil Scented Hollandaise Dressing*

***Wok Fried Warm Lemongrass & Chilli Marinated  
Chicken Strips*** £5.50  
*Served with an Asian Salad, Corriander Bread and Ginger & Orange Dressing*



***Crisp Tempura of Tyrone Field Mushrooms*** £5.25  
*with a Roast Celeriac and Tarragon Roquet & White Truffle Aioli*

***Slow Roasted Loughery Wood Pigeon Breast Salad*** £5.50  
*complimented with a Warm Spiced Armagh Apple Compote, Hazelnut Dressing*

***Salad of Seasonal Melon*** £4.95  
*served with Winter Berry Compote and Minted Rosewater Sorbet*

***Warm Fermanagh Goats Cheese & Caramelised  
Shallot Filo Torte*** £5.50  
*With a Winter Plum Marmalade*

***Crisp Fried North Coast Battered Squid*** £5.75  
*with Spring Onions & Homemade Chilli Sauce*





## MAIN COURSES

**Roast Rump of Local Sperrins Lamb** £14.95  
*with minted pea puree, wild garlic potato cake & rosemary gravy*

**Steamed Fillet of North Coast Salmon** £14.25  
*with buttered baby spinach wrapped in Serrano ham, gratin potato, complimented with a saffron citrus butter sauce*

**Baked Fillet of Kintyre Peninsula Cod** £14.25  
*With a homemade grain mustard and herb crust, ragout of beans and a roast tomato fondue*

**Griddled Breast of Spiced Barbary Duck** £14.50  
*thai spiced Co. Monaghan Barbary duck breast served with a beetroot puree and sweet Port Jus*

**Roast Breast of Irish Chicken & Cookstown Bacon** £13.95  
*with sage & onion stuffing, boulangiere potato & pan gravy*

**Oven Baked Breast of Irish Chicken** £13.95  
*with a local brie and seasonal cranberry filling, fondant potato and watercress puree*





**Roast Saddle of Wild Boar**

£15.25

stuffed with stout soaked raisins, Clonakilty black pudding & bramley apple binks with an Irish stout jus

**Roast Loin of Oisin Venison**

£14.75

with slow braised sweet and sour red cabbage, complimented with a ginger and orange marmalade

**Connoisseurs Choice**

**Griddled Medallion of Prime Irish Beef Fillet**

£22.95

topped with a Cashel blue cheese crust, on a smoked bacon rosti served with a merlot jus



**Steaks**

All our Beef is the finest Quality Assured Irish Beef sourced locally. Please allow extra cooking time for well done steaks.

**Griddled Prime Co. Tyrone Sirloin Steak**

£19.95

**Griddled Co. Tyrone Rib-Eye Steak**

£18.25

above steaks cooked to your preference with a garnish of taco onions & your choice of ;

Creamy Black Pepper Sauce OR Bushmills Whiskey Sauce



**Vegetarian**

**Warm Butternut Squash, Pine Kernel & Spinach Ravioli**

£12.95

traditional farmhouse ravioli set on a bed of rocket leaves, with a rustic roasted tomato & basil sauce, topped with parmesan shavings





## **SIDE ORDERS**

<i>Chef's Selection of Fresh Market Potatoes &amp; Vegetables</i>	<i>£3.25</i>
<i>Deep Fried Potato Wedges with Sauté Onions and Cheese</i>	<i>£2.95</i>
<i>Sweet Potato Wedges with Sweet Chilli Crème Fraiche</i>	<i>£2.95</i>
<i>Traditional Champ</i>	<i>£2.50</i>
<i>Boulangiere Potatoes</i>	<i>£2.95</i>
<i>Home-made Chips</i>	<i>£2.50</i>
<i>Garlic Wedges</i>	<i>£2.50</i>
<i>Wok-Fried Greens</i>	<i>£2.95</i>
<i>Pan-Fried Mushrooms</i>	<i>£2.50</i>
<i>Roasted Root Vegetables</i>	<i>£2.50</i>
<i>Tossed Salad</i>	<i>£2.50</i>
<i>Onion Rings</i>	<i>£2.50</i>

***Please ask your waitress for Today's Freshly Prepared Desserts  
& our Selection of Liqueur Coffees***

***TULLYLAGAN CHEESEBOARD  
INCLUDES A SELECTION OF SPECIALLY SELECTED CHEESES GARNISHED WITH  
FRESH FRUIT AND CRISP CRACKERS***

***£9.95***

