

MENU

#SINCE1846

Starters

Soup of the Day 6.95
Served with bread rolls.
(ask your server for today's flavour)

Homemade Garlic Mushrooms 7.75
Button mushrooms coated in panko breadcrumbs, served with a baby leaf salad and garlic aioli.

Breaded Brie 8.95
Served with redcurrant relish & mixed leaf salad.

Salted Chilli Chicken 8.25
Salt & chilli chicken strips with stir fry vegetables & prawn crackers.

Prawn Cocktail 9.25
Served with marie rose sauce, salad & wheaten bread.

Mini Beef Tacos 8.75
Served with spicy slaw, guacamole & sour cream.

Tomato, Basil & Mozzarella Bruschetta 8.75
Toasted ciabatta with basil pesto, sun blushed tomato & buffalo mozzarella.

Homemade Fish Cakes 9.25
Served with mixed leaf salad & spicy slaw.

Vegan

Vegan Taco Bowl 17.95
Quorn meat in a rich tomato sauce with mixed beans & guacamole.

Vegan Spring Roll 17.95
Served with a sweet chilli dipping sauce.

Vegan Casserole 17.95
Homemade vegan stew with spices and fresh vegetables in a rich tomato broth.

Homemade Vegan Burger 17.95
Served in a beetroot bun with salad and red pepper relish

Thai Green Curry 17.95
Served with steamed rice.

Mains

*Served with choice of side.

Grilled Salmon 20.75
Pan seared salmon served with steam greens, champ & dill cream.

Fillet of Haddock 18.95
Battered or breaded fillet of haddock served with garden peas & lemon dressing on the side. *

Battered Scampi 19.95
Jumbo scampi tails in a crisp batter with caper & lemon dressing on the side.*

Homemade Beef Lasagne 17.95
Freshly prepared and served with a salad, coleslaw garnish and garlic bread.*

Oven Roasted Turkey & Ham 18.95
With a herb stuffing, served with chef's selection of vegetables and potatoes.

Traditional Chicken Maryland 19.95
Supreme of chicken fried in breadcrumbs with smoked bacon, fruit fritters & corn on the cob.*

Honey Chilli Chicken Strips 18.75
Strips of chicken coated in breadcrumbs, tossed in a honey & sweet chilli sauce and set of salad leaves with prawn crackers.*

Chicken & Bacon Stack 18.75
Grilled chicken supreme & bacon rashers, set on champ, draped with a choice of: Creamy leek sauce, Bushmills sauce or Peppered sauce. Topped with crispy tobacco onions.

Homemade Chicken Goujons 18.25
Goujons of fresh chicken coated in breadcrumbs and deep fried, served with a choice of dip.*

Grilled Gammon Steak 18.75
Served with your choice of fried egg or pineapple. *

Grilled Rib-Eye Steak 29.95
10oz steak cooked to your liking and served with a choice of sauce & tobacco onions or onion rings. *

Grilled Sirloin Steak 29.95
10oz steak cooked to your liking and served with a choice of sauce & tobacco onions or onion rings. *

Chef's Burgers 17.25
Choice from (all served in a brioche bun) *

- Southern fried chicken fillet, salad leaves & tomato
- Chargrilled beef burger, tobacco onions & pepper sauce
- Chargrilled beef burger with bacon, cheese & BBQ sauce

Beef Stroganoff 19.95
Marinated beef strips, cooked with onions & mushrooms in a rich brandy sauce.*

Thai Green Curry Served with steamed rice.
With Fish 19.75
With Chicken 18.75
With Vegetables 17.75

On the Side — 4.50

Hand Cut Chips
Garlic Chips
Skinny Fries
Salt & Chilli Fries
Baby Boil Potatoes
Traditional Champ
Saute Mushrooms
Tobacco Onions
French Fried Onions
Tossed Mixed Salad Caesar Salad
Garlic Bread
Cheesy Garlic Bread
Vegetable Selection
Steamed Rice

Coleslaw 2.00

Sauces 4.50

Peppercorn Sauce
Bushmills Sauce
Diane Sauce

Dips 0.75

Mayo // Garlic Mayo
BBQ // Sweet Chilli

Desserts

Dessert of the day 7.95
Ask your served for today's special dessert.

Sticky Toffee Pudding 7.95
Served with vanilla ice cream and a sweet caramel sauce.

Homemade Pavolva 7.95
Topped with fresh cream and fresh seasonal fruit.

Jam & Coconut Sponge 7.95
Served with warmed crème anglaise.

Apple Crumble & Custard 7.95

Premium Ice Cream Trio 7.95
Strawberry, Honeycomb & Vanilla Ice Cream, with fresh cream

*Vegan desserts available.
Please ask your server.*



ALLERGY ADVICE

If you or any of your party have an allergy please inform your server before ordering.

We proudly partner with local suppliers like **K&G McAtamney Butchery, Keenans Seafood, and Scotts Fruit & Veg** to bring you the freshest ingredients and authentic tastes of the region.



ADAIR ARMS
HOTEL

#SINCE1846

Grill
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