

MA NU

#SINCE1846

Starters

Soup of the Day _____ 6.95

Served with bread rolls.
(ask your server for today's flavour)

Garlic Mushrooms _____ 8.50

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 _____ 8.50

Salt & chilli chicken strips with stir fry vegetables & prawn crackers.

Prawn Cocktail _____ 9.75

Served with marie rose sauce, salad & wheaten bread.

Fish Cakes _____ 9.50

Served with mixed leaf salad & spicy slaw.

Salt & Pepper Calamari _____ 9.95

Battered calamari rings served with prawn crackers.

Korean BBQ Chicken Wings _____ 8.75

Served on a bed of salad leaves with prawn crackers.

Hot & Spicy Chicken Wings _____ 8.75

Served on a bed of salad leaves with nacho chips.

Vegan

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 vegan bun with salad and red pepper relish.

Mains

*Served with choice of side.

Grilled Salmon _____ 22.25

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

Fillet of Haddock _____ 19.95

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 _____ 19.50

Freshly prepared and served with a salad, coleslaw garnish and garlic bread.*

Oven Roasted Turkey & Ham _____ 19.50

With a herb stuffing, served with chef's selection of vegetables and potatoes.

Traditional Chicken Maryland _____ 20.95

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

Honey Chilli Chicken Strips _____ 19.95

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

Chicken & Bacon Stack _____ 19.50

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 _____ 18.95

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

Butter Chicken _____ 20.50

Chicken tikka pieces with traditional Indian Makhani sauce served with steamed rice & naan bread.

Grilled Gammon Steak _____ 19.50

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 _____ 18.50

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 _____ 20.95

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

On the Side _____ 4.50

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

Coleslaw _____ 2.00

Sauces _____ 4.50

Peppercorn Sauce
Bushmills 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 _____ 8.95

Served with vanilla ice cream and a sweet caramel sauce.

Homemade Pavlova _____ 8.95

Topped with fresh cream and fresh seasonal fruit.

Jam & Coconut Sponge _____ 8.95

Served with warmed crème anglaise.

Apple Crumble & Custard _____ 8.95

Premium Ice Cream Trio _____ 7.95

*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
**MEN
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