

• THE CELLAR •

restaurant & lounge



GRILL MENU

STARTERS

Quinfresh Mushrooms, crumbed and fried served with Garlic Mayonnaise **5.50**

Chicken Caesar Salad topped with Linwoods Bread Croutons and Parmesan **6.50**

Homemade Breaded Chicken Goujons with Salad and Chilli Dip **6.25**

Garlic Bread topped with Bacon and Melted Cheddar Cheese **5.25**

Glenavon Combi for 2 **12.50**

(garlic bread, breaded mushrooms, duck spring rolls and chicken goujons with garlic and chilli dips)

Soup of Today made with Moneymore local Vegetables served with a Crusty Roll **4.50**

Classic North Atlantic Prawn Cocktail with McGlaughlin's Wheaten Bread **7.25**

Our own Chicken Spring Roll recipe with Asian Slaw and Dipping Sauce **6.25**

MAIN COURSES

Chicken Charlotte **13.95**

pan fried fillet of chicken on champ in a cream sauce made from Moneymore leeks, bacon, mushrooms and cider

Italian Chicken **13.25**

chargrilled fillet of chicken on ciabatta topped with salsa and mozzarella and drizzled with basil pesto

Chicken Maryland **13.95**

deep fried breadcrumbed chicken fillet served with pineapple, banana fritters, sweetcorn and bacon

Chicken Fajitas **13.95**

roll your own chicken, peppers and onions served on a sizzling plate with tortillas and dips

8oz Sirloin Steak **16.75**



McAtamney's dry aged sirloin with tomato, mushrooms and tobacco onions served with pepper sauce, diane sauce or garlic and herb butter

10oz Sirloin Steak **20.50**



McAtamney's dry aged sirloin with tomato, mushrooms and tobacco onions served with pepper sauce, diane sauce or garlic and herb butter

8oz Fillet Steak **23.75**

McAtamney's prime fillet steak with tomato, mushrooms and tobacco onions served with pepper sauce, diane sauce or garlic and herb butter

North Atlantic Salmon 16.25

fillet of Scottish salmon served on a salmon fishcake
with choice of cream sauce or sundried tomato dressing and balsamic

Gratinated Cod 14.25

North Atlantic steamed cod fillets and bacon on cabbage
topped with a cream sauce and mozzarella cheese and gratinated

Cherry Valley Half Duck 15.25

sesame glazed hoi sin duck on a bed of noodles

Pulled Pork Taco 12.25

bbq tender Ballyclare pork served in soft tacos with red onion, slaw and cheddar

Vegetable en Croute 11.95

vegetable and mozzarella combo in a puff of pastry

Nut Roast 12.25

selection of nuts and vegetables roasted and served with salad, curry coleslaw, bbq dip and garlic mayo

Vegetable Fajitas 11.95

roll your own vegetables, peppers and onions served on a sizzling plate with tortillas and dips

Vegetarian Pasta 11.95

stirfried vegetables and pasta conchiglie served in a creamy basil sauce and topped with parmesan cheese

Fish & Chips 13.75

battered Irish Sea cod with chips, mushy peas and tartare sauce

Chilli Beef and Peppers 19.25

pan fried strips of McAtamney's fillet steak with onions and peppers in a chilli sauce served with pasta shells

Beef Fajitas 19.25

roll your own beef, peppers and onions served on a sizzling plate with tortillas and dips

Beef Stroganoff 19.25

McAtamney's fillet steak strips flambéed in brandy in a creamy sauce with lemon juice and paprika with rice

Turkey Special 15.95

tender Drumgold turkey breast, baked ham and stuffing with fresh vegetables, potatoes and roast gravy

The Cellar Loaded Burger 11.75

6oz ground beef burger packed with lettuce, tomato, bacon and cheese
topped with tobacco onions and served with a bucket of chips and a bbq dip

SIDE ORDERS 3.25



Garlic Fries, Chips, Baked Potato, Creamed Potato, Champ
Selection of Vegetables, French Fried Onions, Rice, Salad Bar
Sweet Potato Fries

*If you require further information on the allergen or intolerance content of our foods please ask a member of staff
Vegetarian, vegan, dairy free and gluten free menus available – please ask your server*