

EARLY BIRD MENU

SERVED
MONDAY

THURSDAY

4:00PM

6:30PM

If you require further information on the allergen or intolerance content of our foods please ask a member of staff. Please be advised that food allergens are handled in the kitchen. In some cases allergens may be unavoidably present due to shared equipment or the ingredients used.

• THE CELLAR •

restaurant & lounge



STARTERS

Homemade Vegetable Broth

With a Warm Crusty Roll

Golden Breaded Mushrooms

On a Bed of Leaves served with Garlic Mayo

Oven Baked Potato Skins

Served with a Sweet Chilli and Mayonnaise Dip

Crispy Garlic Baguette

With Bacon and Cheese and served on a Bed of Salad

MAINS

TENDER CHICKEN GOUJONS

With your choice of Dip and a Bucket of Chips

GRILLED GAMMON STEAK

Topped with Pineapple and served on a Bed of Mash with Roast Gravy

FLAVOUR OF TYRONE

THE CELLAR LOADED MC ATAMNEY'S BURGER

Packed with Lettuce, Tomato, Bacon and Cheese

topped with Tobacco Onions and served with a bucket of Chips and a Barbecue dip.

PANFRIED CHICKEN FILLET

Served on Champ topped with Tobacco Onions with your choice of Sauce

FRESHLY BATTERED COD

Served with mushy Peas and Chips with Homemade Tartare Sauce

STIRFRIED VEGETABLES AND PASTA CONCHIGLIE

In a Creamy Basil Sauce

DESSERTS

Hot Chocolate Fudge Cake with Vanilla Ice-Cream

Strawberry Ice-Cream Sundae

Fruit Pavlova

Homemade Cellar Cheesecake of the Day

2
COURSES
£21.50

3
COURSES
£24.50