

THE GRILL MENU

SERVED
MON - THURS
3PM - 8PM

FRI - SUN
5PM - 9PM

• THE CELLAR •

restaurant & lounge



THE GRILL

STARTERS

Mushrooms Crumbed and Fried With garlic mayonnaise		£6.75
Chicken Caesar Salad Glenavon Style Topped with Gallagher's croutons and parmesan	Starter £8.25	Main Course £14.25
Homemade Breaded Chicken Goujons With salad and chilli dip		£7.50
Garlic Bread Topped with bacon and melted cheddar cheese		£6.50
Glenavon Combi for 2 Garlic bread, breaded mushrooms, duck spring rolls and chicken goujons with garlic and chilli dips		£14.00
Soup of Today Made with local vegetables and served with a crusty roll		£6.50
Classic North Atlantic Prawn Cocktail With McGlaughlin's wheaten bread		£8.50
Chicken Spring Roll Our own recipe with Asian slaw and dipping sauce		£7.75
Salad Bar Help yourself to some salad from our freshly stocked salad bar	Small £4.50	Large £9.25

MAINS

PANFRIED CHICKEN FILLET Panfried fillet of chicken on champ with a choice of charlotte or pepper sauce	£21.00
ITALIAN CHICKEN Griddled fillet of chicken on ciabatta topped with salsa and mozzarella and drizzled with basil pesto served with a bowl of house salad	£21.50
CHICKEN MARYLAND Deep fried breadcrumbed chicken fillet with pineapple, banana fritters, sweetcorn, bacon and a bucket of chips	£22.00
CHICKEN FAJITAS Roll your own chicken, peppers and onions served on a sizzling plate with tortillas and dips	£21.00

8OZ SIRLOIN STEAK McAtamney's dry aged sirloin	£28.00
10OZ SIRLOIN STEAK McAtamney's dry aged sirloin	£32.00
8OZ FILLET STEAK McAtamney's prime fillet steak	£35.00

All steaks served with tomato, mushrooms and tobacco onions and your choice of pepper sauce, diane sauce or garlic and herb butter

THE GRILL MENU

SERVED
MON - THURS
3PM - 8PM

FRI - SUN
5PM - 9PM

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



MAINS

NORTH ATLANTIC SALMON Fillet of Scottish salmon served with a salmon fishcake with choice of cream sauce or sun-dried tomato dressing and balsamic	£24.50
GRATINATED COD North Atlantic steamed cod fillet and bacon on cabbage topped with a cream sauce and mozzarella cheese and gratinated	£24.50
CHERRY VALLEY HALF DUCK Sesame glazed hoi sin duck on a bed of vegetable noodles	£26.50
PULLED PORK TACO BBQ tender Ballyclare pork served in soft tacos with red onion, slaw and cheddar	£19.00
VEGETABLE EN CROUTE Vegetable and mozzarella combo in a puff of pastry	£16.50
NUT ROAST Selection of nuts and vegetables roasted and served with salad, coleslaw, bbq dip and garlic mayo	£19.00
VEGETABLE FAJITAS Roll your own vegetables, peppers and onions served on a sizzling plate with tortillas and dips	£18.00
VEGETARIAN PASTA Stirfried vegetables and pasta conchiglie served in a creamy basil sauce and topped with parmesan cheese	£18.00
FISH AND CHIPS Battered Irish Sea cod with chips, mushy peas and tartare sauce	£20.00
CHILLI BEEF AND PEPPERS Pan fried strips of McAtamney's fillet steak with onions and peppers in a chilli sauce served with pasta shells	£25.00
BEEF STROGANOFF McAtamney's fillet steak strips flambéed in brandy in a creamy sauce with lemon juice and paprika with rice	£25.00
BEEF FAJITAS Roll your own beef, peppers and onions served on a sizzling plate with tortillas and dips	£25.00
TURKEY SPECIAL Tender Grange Farm turkey breast, baked ham and stuffing with fresh vegetables, potatoes and roast gravy	£25.00
THE CELLAR LOADED BURGER 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	£19.00

SIDE ORDERS

Garlic Fries, Chips, Potato Skins, Creamed Potato, Champ, Selection of Vegetables, French Fried Onions, Rice, Sweet Potato Fries, Tossed Salad
SIDE ORDERS £5.25 each
Extra boat of Sauce £5.25

GLUTEN FREE

**SERVED
MON - THURS**

5PM - 8PM

FRI - SUN

5PM - 9PM

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



GLUTEN FREE

STARTERS

Potato Skins with Bacon and Cheese	£6.50
Melon Fan with Raspberry Coulis	£6.00
Brie Nut Salad (no croutons)	£6.50
Warm Chicken Salad	£8.25
Prawn Cocktail (no wheaten bread)	£8.50

MAINS

CHICKEN STROGANOFF Chicken strips flambéed in brandy finished in a creamy sauce with lemon juice and paprika served with rice	£24.50
CHICKEN CURRY Chicken strips with onions, mushroom and curry sauce served with boiled rice	£19.50
GRIDDLED CHICKEN Chargrilled fillet of chicken served with a white wine sauce on a bed of champ	£21.00
CHERRY VALLEY HALF DUCK Roast boneless half duck served with a gluten free sweet chilli jus	£26.50
GRIDDLED GAMMON STEAK Slice of gammon steak with mash and grilled pineapple	£20.50
VEGETABLE CURRY Stir fried and served with rice or chips	£17.50
BEEF STROGANOFF Fillet steak strips flambéed in brandy finished in a creamy sauce with lemon juice and paprika served with rice	£25.00
SALMON MED Fillet of Scottish salmon drizzled with a sundried tomato and balsamic dressing	£24.50
GRATINATED COD Steamed cod fillet and bacon gratinated	£24.50

8OZ SIRLOIN STEAK Dry aged sirloin, supplied by McAtamney's	£28.00
10OZ SIRLOIN STEAK Dry aged sirloin, supplied by McAtamney's	£32.00
8OZ FILLET STEAK McAtamney's prime fillet steak	£35.00

All steaks are served with tomato, mushrooms, sauté onions and a white wine sauce with peppercorns

TURKEY SPECIAL Tender Grange Farm turkey breast, baked ham and gluten free stuffing with vegetables, potatoes and gluten free gravy	£25.00
---	--------

SIDE ORDERS

Gluten free Chips, Garlic Fries, Potato Skins, Mash, Champ Selection of Vegetables, Rice	£5.25
--	-------

DESSERT

Fresh Fruit Salad, Fruit Pavlova, Jam and Coconut Sponge, Vanilla Ice-Cream Chocolate Brownie with Ice-Cream and Berries	£7.50
---	-------

— GLUTEN & DAIRY FREE

SERVED
MON - THURS
5PM - 8PM

FRI - SUN
5PM - 9PM

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



GLUTEN & DAIRY FREE

STARTERS

Potato Skins with Sweet Chilli Dip	£6.50
Melon Fan with Raspberry Coulis	£6.00
Egg Mayonnaise	£6.50
Chicken Goujons (gluten & dairy free batter) with salad	£7.50
Prawn Cocktail (no wheaten bread)	£8.50

MAINS

BOLOGNAISE £18.50

Homemade beef bolognaise served with rice

THAI CHICKEN CURRY £20.50

Chicken strips with onions, peppers and curry sauce served with boiled rice

GRIDDLED CHICKEN £21.00

Fillet of chicken served with gluten free dairy free gravy on a bed of champ

CHERRY VALLEY HALF DUCK £26.50

Roast boneless half duck served with a sweet chilli jus (no gravy)

GRIDDLED GAMMON STEAK £20.50

Slice of gammon steak with mash and grilled pineapple

STRFRIED VEGETABLES £17.50

Stir fried and served with rice or chips

SALMON MED £24.50

Fillet of Scottish salmon drizzled with a sundried tomato and balsamic dressing

BATTERED FISH £20.00

In gluten free, dairy free batter with mushy peas and chips

6OZ BEEF BURGER £19.00

Served with fried onions, lettuce, tomato, red sauce and a bucket of chips

8OZ SIRLOIN STEAK £28.00

Dry aged sirloin, supplied by McAtamney's

10OZ SIRLOIN STEAK £32.00

Dry aged sirloin, supplied by McAtamney's

8OZ FILLET STEAK £35.00

McAtamney's prime fillet steak

All steaks are served with tomato, peas and peppercorn gravy

ROAST TURKEY DINNER £25.00

Tender Grange Farm turkey breast, baked ham served with vegetables, roast potatoes, and gluten free, dairy free gravy

SIDE ORDERS

Gluten free Chips, Garlic Fries, Boiled Potatoes, Roast Potatoes, Sweet Potato Fries, Potato Skins, Selection of Vegetables, Rice	£5.25
---	-------

DESSERT

Fresh Fruit Salad, Fruit Pavlova (no cream), Chocolate Brownie, Jam and Coconut Sponge, Vanilla Ice-Cream	£7.50
---	-------

VEGAN MENU

SERVED
MON - THURS
5PM - 8PM

FRI - SUN
5PM - 9PM

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



VEGAN

STARTERS

Vegan Vegetable Broth	£6.50
Melon Fan And raspberry coulis	£6.25
Tomato Bruschetta And balsamic	£6.95
Deep Fried Potato Skins With a sweet chilli dip	£6.95

MAINS

VEGETABLE FAJITAS

With tortilla wraps, tomato guacamole and salsa

VEGETABLE AND CHICK PEA THAI CURRY

With boiled rice

STIR FRIED VEGETABLES

With soy sauce in a tortilla basket

ALL MAIN COURSES
£18.00 EACH

MIXED BEAN & VEGETABLE CHILLI

With rice and topped with guacamole

VEGAN SAUSAGES WITH MASH

And vegetarian onion gravy

BARBECUED CHICK PEAS IN SOFT FLOUR TACOS

With red onion, tomatoes, lettuce and topped with guacamole

SIDE ORDERS

Chips, Selection of Vegetables, Rice, Tossed Salad, Cubed Garlic Potatoes
£5.25

DESSERTS

Vegan Pineapple Upside Down	
Fresh Fruit Salad	£7.50
Vegan Chocolate Brownie with Vegan Ice-Cream and Berries	

VEGETARIAN MENU

• THE CELLAR •

restaurant & lounge



VEGETARIAN

STARTERS

Soup of the day made with local vegetables Served with a crusty roll	£6.50
Mushrooms crumbed and fried With garlic mayonaise	£6.75
Caesar Salad Glenavon Style With Gallagher's bread croutons	£7.95
Garlic Bread With melted cheese	£6.50

MAINS

VEGETABLE FAJITAS With tortilla wraps, vegetables, peppers, onions and dips	£18.00
VEGETABLE EN CROUTE Vegetable and mozzarella combo in a puff of pastry	£16.50
NUT ROAST With salad, curry coleslaw, BBQ dip and garlic mayo	£19.00
VEGETARIAN PASTA With creamy basil sauce	£18.00

SIDE ORDERS

Chips, Garlic Fries, Potato Skins, Creamed Potato, Champ, Rice,
Selection of Vegetables, French Fried Onions, Tossed Salad, Sweet Potato Fries
£5.25 per serving

**SERVED
MON - THURS**

5PM - 8PM

FRI - SUN

5PM - 9PM

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.

KIDS MENU

• THE CELLAR •

restaurant & lounge



KIDS

STARTERS

Soup of the day	3.75
Breaded mushrooms with garlic mayonnaise	3.75
Melon and strawberry bowl	4.25
Garlic bread with cheese and bacon	4.25

MAINS

BATTERED COD GOUJONS & CHIPS

With tomato ketchup dip

CHICKEN FILLET GOUJONS & CHIPS

With tomato dip

CHICKEN CURRY & RICE

PASTA AND CREAMY SAUCE

with sliced chicken

£9.95 EACH

PASTA BOLOGNESE

BURGER IN A BAP

With chips on the side

SAUSAGE AND MASH

With gravy

Side dishes can be substituted for the above and you can amend to an alternative. The alternative sides are creamed potatoes, rice, pasta or chips

SMALL TURKEY DINNER

£13.00

With mash, roast potato, carrots, stuffing and gravy

4OZ FILLET STEAK

£18.50

With chips, mushrooms, tomato, tobacco onions and pepper sauce

LITTLE ONES

Chicken nuggets and chips	£5.75
Potato and gravy	£3.25
Soup and potato	£4.25

DESSERTS

Ice-Cream in a Cone	£2.45
Jelly and Ice-Cream	£3.00
Chocolate Fudge Cake and Ice-Cream	£6.00
Fresh Fruit Salad	£3.00

SERVED
MON - THURS
3PM - 8PM

FRI - SUN
5PM - 9PM

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.

DESSERT MENU

SERVED
MON - THURS

5PM - 8PM

FRI - SUN

5PM - 9PM

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



DESSERT

ALL DESSERTS
£7.50 EACH

BAKED PLUM SPONGE CAKE

Served warm with custard

CHEESECAKE OF TODAY

Homemade cheesecake served with sauce and cream

Please ask your server

FRUIT PAVLOVA

Delicious homemade pavlova topped with fresh cream and seasonal fruit and drizzled with raspberry coulis

APPLE MILLE FEUILLE

Stewed Armagh apples between layers of crisp pastry with toffee sauce and ice-cream

HOT CHOCOLATE FUDGE CAKE

Warm chocolate fudge cake served with vanilla ice-cream

FUDGE BROWNIE SUNDAE

KNICKERBOCKER GLORY

STRAWBERRY ICE-CREAM SUNDAE

SELECTION OF IRISH CHEESES WITH CRACKERS AND CHUTNEY

LIQUEUR COFFEE

ALL LIQUEUR COFFEE
£7.50 EACH

CALYPSO
IRISH
ROYALE
BAILEYS

DESSERT MENU

**SERVED
MON - THURS**

5PM - 8PM

FRI - SUN

5PM - 9PM

• THE CELLAR •

restaurant & lounge



ESPRESSO

Freshly roasted coffee, compacted and brewed under pressure

MACCHIATO

A single espresso topped with a short head of foamed milk

CAFÉ AMERICANO

A single espresso with hot water, served black or with cold milk

CAPPUCCINO

A single espresso, steamed milk onto which is floated foamed milk completed with unsweetened chocolate powder

CAFFE LATTE

Steamed milk is poured onto a single espresso to fill the cup, being crowned with a short head of foamed milk

FLAT WHITE

Foamed milk poured over a single shot of espresso

HOT CHOCOLATE

Creamy hot chocolate can be served with fresh cream

ALL COFFEES £3.50 EACH

TEA SELECTION

Regular Tea, Mint Tea, Green Tea, Decaff Tea & Fruit Tea

ALL TEAS £3.00 EACH

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.