



TULLYLAGAN
COUNTRY HOUSE HOTEL



◊ The Kitchen ◊

THE KITCHEN

TO START

Homemade Soup of the Day --- 4.95 **EB**

Served with Tullylagan Homemade Wheaten Bread **(V)**

Whipped Fivemiletown Goats Cheese **(V)** --- 6.25

Infused with Lemon, Thyme and Honey, with Candied Walnuts and Estate Pickled Beets **(V)**

The Kitchen Hot and Spicy Chicken Wings **EB**

Served with a Blue Cheese Dip or "Hot Sauce"
For 1 - 5.95 // For 2 - 11.00

Confit Leg of Barbary Duckling --- 6.95

Co. Monaghan Duck with Hoi-Sin Puy Lentils & Braised Red Cabbage

Tullylagan Estate Creamy Wild Mushrooms - 5.50 **EB**

On Toasted Homemade Sourdough **(V)**

Moules Mariniere --- 6.50 **EB**

Steamed Irish Rope Grown Mussels in a White Wine and Garlic Cream or Harrys Curry Sauce

Farmhouse Pate --- 5.95

Homemade Local Chicken Pate, Winter Fruit & Cranberry Chutney

Tullylagan Estate Wild Mushroom Risotto --- 5.75

Butternut Squash, Sauteed Kale with Roasted Pine Nuts

Prawn Caesar Salad

North Atlantic Succulent Prawns, Smoked Cookstown Bacon Lardons with Cos Lettuce, Crunchy Croutons and Caesar Dressing

Small - 6.00 // Large 12.00

Drumgold Sugar Pit Pork Belly --- 6.50

With Clonakilty Black Pudding Crumb and Candied Golden Raisins

MAIN COURSES

Darne of Elemore Salmon --- 16.00

Chefs Tuscan Potatoes with Chilli, Olives and Roasted Red Peppers, Sicilian Lemon and Butter Glaze

The Kitchen Burger --- 12.00 **EB**

Homemade Hand Pressed Local Beef Burger with Blue Cheese or Aged Cheddar, Smoked Cookstown Bacon and Homemade Red Onion Jam. Served with Onion Rings and Hand Cut Fries

Slow Braised Local Lamb Shank --- 17.00

Cassoulet of Beans in a Rich Tomato Sauce with Sautéed Kale

8 Hour Slow Cooked Beef Bourguignon --- 17.00

With Creamed Local Potatoes, Carrots, Pearl Onions, Chestnut Mushrooms & a Red Wine Jus

10oz Salt Aged Local Rib-Eye Steak --- 22.00

10oz Salt Aged Local Sirloin Steak --- 25.00

All our Steaks are Local Black Horn Angus Beef.
Served with Confit Shallots, Mushrooms and Creamy Peppercorn Sauce

Supreme of Co. Tyrone Chicken --- 14.00

Served on Colcannon Potato with Wild Mushrooms, Tenderstem Broccoli and a Merlot Jus

The Kitchen Chicken Stack --- 14.00 **EB**

Co. Antrim Roasted Chicken Breast, Creamy Champ, Seasonal Vegetables, Crispy Tobacco Onions and Peppercorn Sauce

Risotto of Crumbed Fivemiletown Goats Cheese --- 12.00

Truffled Wild Mushroom, Creamed Leeks with Roasted Pine Nuts

Slow Braised Duck Ragu --- 15.00

Co. Monaghan Shredded Duck slow cooked in a Rich Tomato Sauce, Tagliatelle Pasta and Homemade Garlic Sourdough Bread

The Kitchen Seafood Chowder --- 12.00 **EB**

Smoked Haddock, Killybegs Salmon and Ardglass Mussels in a Creamy Sauce with Homebaked Wheaten Bread

Seamus Heaney Beer Battered Cod --- 14.00 **EB**

Tempura of Donegal Cod with Minted Peas, Homemade Tartar Sauce, Lemon Wedge and Hand Cut Chips

Traditional Hand Carved Drumgold Turkey & Honey Baked Cookstown Ham - 14.00 **EB**

served with all the trimmings and Rich Pan Gravy

All Sides --- £3.50

Creamy Champ, Hand Cut Chips, Roasted Winter Vegetables, Garlic Fries, French Fried Onions, Parmesan & Truffle Oil Fries, Mixed Leaf Salad

EB Available Every Day from 5.30-7pm
2 Courses £17 - 3 Courses £20.

(V) - Vegetarian. Please inform your server of any food allergies or intolerances

WWW.TULLYLAGANHOTEL.COM