

GRAY'S
BUSHMILLS
Evening Menu
Two Courses £28.95 or Three Courses £32.95

To Start

Buffalo Chicken Wings - £9.00

Crispy chicken wings tossed in a fiery buffalo glaze, served with roasted garlic aioli, scallions, and a cooling sour cream dip (4,7,9)

Buttermilk Soft Shell Crab - £10.95

Lightly battered and served with crispy seaweed and a zesty lemon aioli (3, 4, 8, 9)

Salt & Pepper Squid - £9.00

Crisp-fried squid with shredded cabbage, garlic, red pepper, scallions, and rocket (8)

Ham Hock Croquettes - £9.00

Golden croquettes filled with ham hock, leek, and Irish smoked cheddar, paired with Irish black butter and fresh rocket (2, 4, 7)

North Atlantic Prawn & Mango Salad - £9.00

A refreshing combination of prawns and mango, served with red pepper & chive salsa, rocket, and a tangy chilli & lime dressing (3)

Whipped Goats Cheese - £9.00

Creamy whipped goat's cheese served on a bed of granola, red onion jam, walnuts, a berry medley, and rocket (2, 7, 10)

Soup of the Day - £8.00

Chef's homemade soup, served with Guinness wheaten bread and Abernethy butter (2, 7)

To Follow

6 oz Irish Hereford Beef Burger - £20.95

Juicy Hereford beef patty layered with Irish smoked cheddar, beer mayo, sweet red onion jam, peppery rocket, and house slaw, served in a toasted brioche bap with golden chips (2,4,7,9).

*Add bacon for £1.50

Beer Battered Kilkeel Haddock & Chips - £20.95

Crisp beer-battered Kilkeel haddock, served with peppered pea purée, charred lemon, and homemade tartare sauce. (2, 4, 5, 9)

Pan Seared Hake - £24.95

Delicately pan-seared hake, accompanied by smoked bacon and cabbage parcels, sautéed baby potatoes, and a garlic & chive cream. (1, 5, 7)

Slow Roasted Irish Lamb Shank - £24.95

Tender slow-roasted Irish lamb shank, finished with a fragrant rosemary crumb, served with Colcannon mash, kale, and a rich red wine jus. (2, 7, 14)

Guinness Braised Beef - £20.95

Succulent beef, slow-braised in Guinness, served with creamy mashed potato and braised red cabbage. (2, 4, 7)

Pan Fried Buttermilk Chicken - £20.95

Served with velvety dauphinoise potatoes, fragrant herbed mushrooms, and a touch of burnt onion ketchup, accompanied by a rich and creamy mushroom sauce on the side. (2, 4, 7, 14)

10 oz County Fermanagh Dry Aged Kettle Sirloin - £32.00 (Supplement on Set Menu £12)

Served with a field mushroom and chipotle butter & chunky golden chips.

*Add garlic prawns - £5 (7, *3)

10 oz Irish Hereford Rump - £28.95 (Supplement on Set Menu £10)

Served with a field mushroom and chipotle butter and chunky golden chips.

*Add garlic prawns - £5 (7, *3)

Honey Glazed Chilli Chicken Strips - £20.95

Crispy chicken strips tossed in a honey and chilli glaze, finished with fresh coriander and peanuts, served with rocket, cucumber, soy dressing, and skinny fries. (2, 11, 13, 14)

Oven Baked Smoked Cod - £20.95

Delicately smoked cod, oven-baked to perfection, served with colcannon mash, peas, a white wine cream sauce, and a poached hen's egg. (4, 5, 7)

Chicken & Mushroom Pappardelle - £19.95

Silky pappardelle pasta tossed with tender chicken and mushrooms in a pesto and garlic cream, finished with toasted pine nuts and crisp garlic croutes. (2,7)

Extra's - £4.50

Chips
Garlic fries (7)
Skinny fries
Sweet potato fries
Tossed salad
Mash (7)
Champ (7)
Seasonal Vegetables

Sauces - £4.00

Pepper sauce (7,14)
White wine cream (7,14)
Mushroom sauce (7)
Garlic butter (7)
Jus (14)
Bushmills Sauce (7)

To Finish - £9.25

Sticky Toffee Pudding

Velvety toffee sauce, toasted pecans, & luscious salted caramel Ice Cream (2, 4, 7, 10*)

Blueberry Crème Brûlée

Golden-caramelised crust, silky blueberry custard, with a crisp shortbread biscuit (2*, 4, 7, 10, 13)

Lemon Posset

Light with a zingy burst of flavour, topped with fresh cream & ginger meringue(2,4,7)

Butterscotch Fudge Sundae

Rich Ice Cream, fresh cream, meringue, fudge pieces, butterscotch sauce, popping candy (4, 7)

Cheese Board (£4 supplement on set menu price)

A curated selection of Irish artisan cheeses, served with crispy crackers & sweet fig chutney

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen. Please inform your server if you have any allergies.

1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs,
9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites