

G R A Y ' S
B U S H M I L L S
Sunday Lunch

Two Courses £28.95 or Three Courses £32.95

To Start

Buffalo Chicken Wings - £9.00

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

Salt & Pepper Squid - £9.00

With shredded cabbage, garlic, red pepper, scallion, and rocket (8)

North Atlantic Prawn & Mango Salad - £9.00

A refreshing mix with red pepper & chive salsa, rocket, and a tangy chilli & lime dressing (3)

Irish Cider Steamed Mussels - £10.95

Served with Guinness wheaten bread and a rich dulce butter (2, 7, 8)

Whipped Goats Cheese - £9.00

Topped with granola, red onion jam, walnuts, a berry medley, and rocket (2, 7, 10)

Soup of the Day - £8.00

Accompanied by Guinness wheaten bread and Abernethy butter (2, 7)

Sunday Roast & More

Prime Ribeye Roast Beef - £22.95

Succulent, slow-roasted beef. served with carrot puree (7), with creamy mashed potatoes (7) roast
potatoes (7) and a medley of honey roasted vegetables (7). Finished with tender stem broccoli (7),
Yorkshire pudding (2) and red wine jus (14)

Northern Irish Roast Turkey & Ham - £19.95

Served with cranberry, sage & onion stuffing (2), chipolata, creamy mashed potatoes (7), roast
potatoes (7), and a medley of honey roasted vegetables (7), Finished with tender stem
broccoli and red wine jus.

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

With peppered pea puree, charred lemon and homemade tartare sauce (2, 4, 5, 9)

Slow Roasted Irish Lamb Shank - £24.95

With rosemary crumb, Colcannon mash, kale, and a rich red wine jus (2, 7, 14)

Guinness Braised Beef - £20.95

Served with mashed potato and crispy root vegetable crisps (2, 4, 7)

Pan Fried Buttermilk Chicken - £20.95

Paired with dauphinoise potatoes, herbed mushrooms and creamy mushroom sauce (2, 7, 14)

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

Served with a field mushroom and chipotle butter (Add garlic prawns for a £5 supplement) (7, *3)

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

Served with a field mushroom and chipotle butter (Add garlic prawns for a supplement) (7, *3)

Honey Glazed Chilli Chicken Strips - £20.95

With fresh coriander, peanuts, rocket, cucumber, soy dressing, and skinny fries (2, 11, 13, 14)

Oven Baked Smoked Cod - £20.95

Accompanied by Colcannon mash, peas, white wine cream, and a poached hens' egg (4, 5, 7)

Chicken & Mushroom Pappardelle - £19.95

Tossed in pesto & garlic cream, topped with pine nuts and 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)

Mixed Berry Crumble

Juicy seasonal berries, buttery crumble topping, with a pour of velvety crème anglaise
and creamy vanilla Ice Cream

Cookies & Cream Sundae

Rich Ice Cream, fresh cream and crumbled chocolate cookies (4, 7)

Cheese Board £4 supplement

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