

GRAY'S

BUSHMILLS

SUNDAY

Sunday Lunch

A traditional roast on the Causeway Coast



SUNDAY SET MENU

Two courses £29.95 · Three courses £32.95

STARTERS

Wild Mushroom Arancini (2,4,7)

Truffle mayo, parmesan, rocket.

Honey Chilli Chicken (2,11*,13)

Crispy chicken in a sticky honey-chilli glaze, rocket tossed in kecap manis and peanut dressing. Vegan option available.

Soup of the Day (2,7,14*)

Served with homemade Guinness wheaten bread.

Coastal-Cured Gravadlax (2*,5,14)

Sea-salt and dill cured salmon, fennel and apple salad, pickled cucumber, crème fraîche, soda-bread croutons, dill oil, crispy capers.

M A I N S

All mains served with creamy mash, rosemary & duck-fat roast potatoes, honey-roasted carrots & parsnips, mixed seasonal greens and red-wine braised red cabbage.

Roast Turkey & Ham (2*,7,9,14)

Cranberry, sage & onion stuffing, honey-glazed chipolatas.

Chicken Supreme (1,7,14)

Roast chicken supreme with smoked bacon and leek cream sauce.

Slow-Roasted McKay's Topside Beef ★ (2*,4*,7*,14)

Locally sourced topside, slow roasted, Yorkshire pudding, roast root vegetables, duck-fat roast potatoes, red wine gravy.

Bushmills Whiskey Glazed Gammon (7,9,14)

Slow-roasted gammon with wholegrain mustard glaze and cider jus.

Pan-Fried Atlantic Salmon (1,7,14)

Atlantic salmon fillet, champ, seasonal vegetables, dill and sun-blushed tomato white wine cream.

Vegan Chestnut & Seed Roast (2,10,14)

Homemade chestnut and seed roast, braised red cabbage, roast potatoes, seasonal vegetables, vegan gravy.

DESSERTS

Bushmills Whiskey Sticky Toffee Pudding (2,4,7,14)

Warm date sponge soaked in rich Bushmills whiskey toffee sauce, vanilla ice cream.

Rhubarb & Custard Trifle (2,4,7)

Layered poached rhubarb, vanilla custard, soft sponge, lightly whipped cream.

Eton Mess (4,7)

Crushed meringue folded through fresh berries and softly whipped cream.

Chocolate Fudge Cake (2,4,7,14)

Rich, dense chocolate sponge with a smooth fudge ganache.

Lemon Tart (2,4,7)

Buttery shortcrust pastry, silky baked lemon custard, light glaze, fresh berries, icing sugar.

Vegan options available — please ask your server.

ALLERGENS

★ denotes a chef's recommendation. Numbers beside each dish indicate allergen content; an asterisk (*) means the dish can be adapted to remove that allergen. Please inform your server of any allergies or dietary requirements.

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