# Dinner Madness

## 2 courses with a glass of house wine*/ ½ pint beer/btl beer or soft drink £19

## Served from 5pm. Last orders - 6.30pm.

Soup of the day with homemade wheaten bread

Salad of goat's cheese, mixed leaves, baby beetroot, walnuts and honey mustard dressing

Crumbed brie with cranberry relish, mixed leaves and toasted walnuts

Honey and whiskey "pigs in blankets" with a potato croquette and onion marmalade

Salt & pepper squid with piri piri sauce and mixed leaves

Baby gem & mixed leaf salad with cherry tomato, bacon lardons, croutons and Caesar dressing

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McAtamney's 8oz chargrilled sirloin steak with chips, French fried onions, mushrooms, tomatoes & pepper sauce *(£2 supplement)*

5 hour braised beef brisket on mustard mash with roast root vegetables and pan gravy

Pan fried fillet of seabass with penne pasta, bacon lardons & basil pesto cream

Battered cod & chips with mushy peas & tartare sauce

Cured bacon cutlet with braised Savoy cabbage, creamy champ and whiskey sauce

Chicken goujons with rocket salad, diced potato fries and garlic mayonnaise

Roast chicken supreme with herb roast baby potatoes and wild mushroom cream

Pale smoked haddock on chive mash with petit pois, lemon and tarragon sauce

Goats cheese and red onion tartlet with root vegetables and white wine cream (V)

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Apple and pear crumble with custard and vanilla ice cream

Miniature trio-Wild berry meringue, strawberry ice cream and French macaron

Sticky toffee pudding with toffee sauce and honeycomb ice cream

Bushmills whiskey and honey cheesecake with fresh cream

*INCLUSIVE GLASS – Chilean Merlot/Chilean Sauvignon Blanc/Californian Rose

UPGRADE YOUR WINE – PLEASE FEEL FREE TO TURN OVER AND UPGRADE YOUR GLASS OF WINE FROM THE OPTIONS OVER THE PAGE

ALLERGIES - Before you order your food and drink, please speak to our colleagues if you have a food allergy or intolerance.

WE ALLOCATE 1 ½ HOURS PER TABLE AS TABLES WILL BE REBOOKED AGAIN AT THIS TIME
MANY THANKS FOR YOUR CO-OPERATION.
ONE BILL PER TABLE/PARTY A SERVICE CHARGE OF 10% ADDED TO TABLES OF 8 OR MORE

# To UPGRADE your glass of wine – Please choose from

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| Long Country, Chardonnay 2016 Central Valley, Chile | £1 upgrade |
| The Vines, Pinot Grigio 2016 S.E Australia | £1 upgrade |
| Bodegas Y Vinedes Monfil, Garnacha 2015 Carinena, Spain | £1 upgrade |
| Altosur, Malbec 2017 Mendoza, Argentina | £2 upgrade |

Or

Why not upgrade from a half pint of beer to a full pint for just £1

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Tartine at the Distillers Arms/140 Main street/Bushmills/BT57 8QETel: 028 207 31044