

## for STARTERS

# TULLANA

### Homemade Soup of the Day 3.50

Served with a crusty roll and Northern Irish butter

### Baked Potato Skins 5.95

Topped with crispy locally-sourced bacon and melted Coleraine cheddar cheese alongside a sweet chilli dip

### Deep-fried Wedge of Brie 5.95

Coated in golden breadcrumbs and served with a sweet cranberry jelly

### Rolled Smoked Salmon 6.95

Filled with fresh-water sustainable prawns, dressed with capers, salad and Marie-Rose sauce

### Cold-smoked Chicken Salad 6.50

Served with bacon lardons, sun-dried tomato and pesto

### Char-grilled Halloumi 6.50

Served with a light garnish and red pepper salsa

### Baked Goat's Cheese Tartlet 5.95

Savoury tartlet layered with sweet red onion marmalade and goats' cheese

### Deep-fried Panko Breaded Mushrooms 5.95

Served with a light salad garnish and garlic mayonnaise

### Crispy Duck Leg 6.95

Locally-sourced duck leg set on a bed of chilli noodles and served with a hoisin sauce

### Deep-fried King Prawns 6.95

Coated in panko breadcrumbs and served with a light garnish and sweet chilli sauce

### Baby Rack of Ribs 6.50

Served with sticky barbecue sauce

### Crispy Chicken Wings 5.95

Coated with barbecue or 'Frank's Original Red Hot' sauce and served with a blue cheese dip

With just a few minor adjustments, many of our starters may be served as gluten free versions. Please ask for further details.

## from THE FIELD Our meat comes from local butchers who know the provenance of each animal and can account for its quality

### Sirloin Steak 23.95

12- 14 oz Sirloin steak, cooked to your instructions and served with French-fried onions rings, mushrooms and vine tomatoes

### Mexican Style Sirloin Steak 24.95

12 – 14 oz Sirloin steak, topped with fried peppers, fresh chillies, sautéed mushrooms and onions, garlic, sweet chilli sauce and melted Coleraine cheese

### Duo of Sirloin Steak with Chicken 24.95

10 oz Sirloin steak and breast of chicken, set on a bed of creamy champ with French fried onion rings and a creamy peppered sauce

### Turf 'n' Surf 24.95

10 oz Sirloin Steak and panko bread-crumbed king prawns accompanied with garlic and herb butter

With just a few minor adjustments, many of our meals from The Field may be served as gluten free versions. Ask for details

### Tender Strips of Beef 14.95

Cooked in a creamy home-made stroganoff sauce and served with boiled rice and a crispy garlic ciabatta

### Slow-Braised Lamb Shank 16.95

Set on a bed of creamy champ and served with local black pudding and a seasonal selection of roasted vegetables and a rich red wine jus

### Pan Fried Pork Chop on the Bone 12.95

Deliciously chunky chop set on a bed of champ and served with, savoury stuffing and apple and Irish cider sauce

### Homemade Beef Lasagne 12.95

Served with a side salad, homemade slaw and crispy garlic ciabatta slice

### 8oz Tullana Burger 11.95

Fully dressed, pure beef burger, in a brioche bap and served with local bacon and cheese, barbecue sauce, homemade slaw, French-fried onion rings

All our main courses are served with champ or chips

## for THE VEGETARIAN

### Crispy Halloumi Burger 12.95

Fully dressed bread-crumbed, grilled burger; served in a brioche bap with red pepper salsa and topped with an onion ring and accompanied with a salad garnish

### Goats' Cheese Tartlets 12.95

Savoury tartlets served layered with sweet, red onion marmalade and goats' cheese

### Char-grilled Aubergine 12.95

Ciabatta slice layered with pesto, char-grilled aubergine and Parmesan shavings, served with tomatoes on the vine

### Vegetable Stir Fry 12.95

In season vegetables of your choice and served with rice or noodles and a choice of sauce

All our vegetarian main courses are served with champ or chips

## from THE FARMYARD

All our poultry dishes are built around a locally sourced, traceable, succulent, pan-fried chicken fillet and then adapted for the named dish below

### Thai Style Chicken

Marinated in fresh ginger, garlic, chillies, lemon and lime and served on a bed of noodles; topped with a drizzle of black pepper mayo, green pesto and sweet chilli sauce

13.50

### Chorizo Chicken

Topped with spiced chorizo sausage, green pesto sauce, cherry tomatoes and melted Coleraine cheddar cheese

13.95

### Mexian Style Chicken

Topped with garlic, fresh chillies, sautéed mushrooms, onions and peppers, sweet hot chilli sauce and Coleraine cheddar cheese

13.95

### Tullana Chicken Stack

A stack of chicken with crispy local bacon, melted Coleraine cheese and topped with a barbecue sauce, all set on a garlic ciabatta

13.95

### Chicken Maryland

Breaded fillet of chicken accompanied by crispy bacon, banana, pineapple fritters and homemade slaw

13.95

### Chicken Burger

Fully-dressed Southern fried chicken fillet burger served in a brioche bun with onion rings and Cajun mayonnaise

11.95

### Pig 'n' Chicken

Served with a half-rack of pork ribs from our local butcher and coated in a barbecue sauce

14.95

### Tullana Classic Chicken Curry

Hot and spicy curry served with herb-flavoured rice and naan bread

12.95

### Crispy Roast Stuffed Half Duckling

Served with an rich orange and Cointreau sauce

16.95

### Chicken Style Carbonara

Classic carbonara with chicken fillet as well as ham, in a rich, creamy carbonara sauce and served with a garlic ciabatta slice

12.95

With just a few minor adjustments, many of our meals from The Farmyard may be served as gluten free versions.

All our main courses are served with champ or chips

## from THE WAVES

All our fish comes into Killybegs port, freshly caught in the north Atlantic

### Seabass

Grilled fillet of seabass accompanied by a selection of stir-fried vegetables and Northern Irish baby boiled potatoes, served with our homemade lemon butter sauce

15.95

### Cod

Freshly battered and served with a salad garnish, fresh garden peas and creamy tartar sauce

12.95

### Salmon

Grilled or poached according to your taste and set on a bed of black pepper mash and market vegetables; served with a red pepper and salsa sauce

15.95

With just a few minor adjustments, many of our meals from the waves may be served as gluten free versions. Please ask for further details.

All our main courses are served with champ or chips

## for YOUR SIDES and SAUCES we have

### Chips

2.95

### Chilli or Garlic Chips

3.50

### Sweet Potato Fries

3.50

### Baby Boiled Potatoes

2.95

### Champ

2.95

### Garlic Ciabatta

2.95

### Sautéed Mushrooms

2.95

### Sautéed Onions

2.95

### French Fried Onion Rings

2.95

### Roasted Vegetables

3.50

### Creamy Garlic Potatoes

3.50

### Creamy Peppered Sauce

2.95

### Bushmills Whiskey and Mushroom Sauce

2.95

### Chasseur Sauce

2.95

### Garlic Sauce

2.95

Tullana is the name of the old 1,000 acre estate that was purchased from the crown by the English planter, John Archdale in 1612, for £5, 8s 12d. It was here that he built his own castle, Castle Archdale, in 1615. The logo is based on Ogham, possibly the earliest Irish written language.

Please inform a member of staff of any dietary requirements or food allergies.

Please visit our website for menus and up-to-date information, [www.tullana.co.uk](http://www.tullana.co.uk)



Tullana-on-the-Green, 2 Tullana Grange, Lisnarick, Enniskillen BT94 1PY