



## EVENING MENU

### Starters

<b>Chilli Beef Nachos</b> Cheddar Cheese, Sour Cream, Guacamole	6.50	<b>Crab &amp; Chilli Bon Bons</b> 🌱 With Mango Salsa	6.50
<b>Garlic Flatbread (v)</b> Garlic Mayo Dip Add Cheddar Cheese	4.50 5.25	<b>1/2 Rack BBQ Ribs (gf)</b> Sticky Bushmills Whiskey Sauce	5.75
<b>Sizzling Tiger Prawns (gf)</b> 🌱 With Chipolte Chilli Oil, Chorizo & Garlic	5.95	<b>Fiery Buffalo Chicken Wings (gf)</b> With Blue Cheese Dip & Celery Sticks	5.95
<b>Greek Salad (v) (gf)</b> With Feta Cheese & Black Olives	5.50		

### From The Grill

<b>8oz Cracked Black Pepper Burger (gf)</b> McAtamneys Burger Served With Black Pepper Mayo, Onion Marmalade & Roasted Red Pepper Strips	10.50*
<b>Blue Cheese &amp; Smoked Bacon Burger (gf)</b> With Crispy Salad Leaves, Tomato & Onion Rings	11.25*
<b>Dunluce Farms Sirloin Steak (gf)</b> With Twice Cooked Sweet Red Onion & Homemade Peppered Sauce	17.25*
<b>Dunluce Farms Rump Steak (gf)</b> With a Rocket & Parmesan Salad, Tomatoes & Balsamic	14.95*
<b>Roast Belly Of Pork</b> Baby Roast Potatoes, Stuffing Ball, Tenderstem Broccoli, Champ & Onion Gravy	14.75
<b>Steak &amp; Guinness Pie</b> Carrots, Leeks & Garden Peas In a Rich Guinness Gravy With a Puff Pastry Top	11.45*

### Vegetarian

<b>Tandoori Cauliflower Pakoras</b> With Flat Bread, Panko Onion Petals & Mayo	9.25
<b>Vegan Burger Bowl</b> With Ratatouille & Guacamole Dressing	9.75
<b>Falafel In Avocado Sauce</b> With Superfood Salad & Flat Bread	9.25

### Chicken & Duck

<b>Honey Roast 1/2 Duck (gf)</b> Smoked Carrot Puree, Roasted Hazelnuts & a Sour Cherry Glaze	15.75*
<b>Cajun Chicken Goujons</b> Cajun Panko Crumb & Lime Mayo	10.95*
<b>Butterfly Chicken Fillet (gf)</b> Quenelle Of Buttered Champ, Pepper Sauce & Onion Rings	11.45
<b>Tandoori Chicken (gf)</b> With Wood Fired Flat Bread/Rice/Tandoori Mayo	11.95

### Fish & Seafood

<b>Freshly Battered Fish Of The Day</b> Served With Tartare Sauce & Lemon Wedge	12.45*
<b>Baked Seabass (gf)</b> Served With Mussels, Samphire & Cider Cream	16.50*
<b>Oven Baked Salmon Fillet (gf)</b> Roasted Pesto Potatoes with Asparagus Tips & Parmesan Shavings	14.95
<b>Battered Portavogie Scampi</b> 🌱 Served With Tartare Sauce & Lemon Wedge	13.50*

## EVENING MENU

### Special For 2 *(Limited Availability)*

#### Whole Roast Chicken & BBQ Rib Combo

Served With...

Baked Potatos, Twice Cooked Chips, Tossed Salad, Coleslaw & Gravy.

*(Please Allow 25-30 Minutes)* **29.95**

### Sides 2.95

Twice Cooked  
Chunky Chips

Baby Boiled Potatoes

Potato Wedges

Champ

• Pepered

Mashed Potato

• Garlic Butter

Onion Rings

• Chilli/Sour Cream

Chef's Buttered Greens

Baked Potato

House Salad

### Food Allergies & Intolerances

Before ordering please speak to a member of staff about you requirements:

*(v)* vegetarian dishes

*(gf)* gluten free dishes

 contains shellfish

REMEMBER TO  
REVIEW US ON



Here at The Inn On The Coast we take pride in using local fresh produce. The North Coast/Dunluce area is famed for it's farming quality which is why we have teamed up with Dunluce Farms to bring you the best in local fresh produce!

### Sauces 2.75      Dips 0.75

Black Pepper Sauce

BBQ

Garlic Cream

Black Pepper Mayo

Thyme Gravy

Sweet Chilli

Garlic Mayo

Siracha Chilli (HOT)

Mayonnaise



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WE APOLOGISE BUT DURING BUSY PERIODS WE ARE UNABLE TO SPLIT BILLS.

ALL ITEMS PRODUCED IN AN ENVIRONMENT THAT USES NUTS & PEANUTS.