

BAR MENU 12-9PM

LET'S GET STARTED

Homemade Soup of the Day (ask server for details)	3.95
Crispy Duck Spring Rolls served with coriander & chilli salsa	3.95
Cheesy Garlic Ciabatta Bread, Garlic & Herb Dip (available without cheese)	3.50
Breaded Mushrooms stuffed with cream cheese & chilli / garlic & herb dip	3.95
Anchor Combo Platter Breaded Mushrooms/Wedges/Onion Rings/BBQ Ribs (To share)	5.95

MAINS FROM THE LAND

Dry Aged Sirloin Steak Locally sourced sirloin steak with roast cherry tomato and choice of sauce	12.95
Rib Eye Steak Locally sourced prime ribeye served with a choice of sauce	10.95
Philly Steak Ciabatta Minute steak with mushrooms / onions / grilled cheddar / rocket salad	9.95
Homemade Anchor Burger Served with lettuce, tomato & onions Cheese or Bacon 50p extra	5.95
Traditional Lasagne Traditionally made using the finest lean mince and creamy béchamel sauce	7.45
Chicken Goujons Made from plump North Antrim chicken breast & served with a dip selection	7.45
Honey Chilli Chicken Crispy chicken strips served with peppers & onions in a honey chilli sauce	8.45
Peppered Chicken Escalope Butterflyed and bathed in our spicy pepper coating then pan fried	8.95
Chicken Ciabatta Chicken breast with mushrooms / onions / grilled cheddar / rocket salad	9.95
Chilli Chicken Penne Pasta Penne pasta & North Antrim chicken strips bound in a chilli cream sauce	8.95
Bushmills Whiskey Sausages The award winning local sausages on a bed of creamy mash	8.95
Grilled Pork Loin Chops Succulent pork chops served on a bed of roast vegetables with apple sauce	8.95

MAINS FROM THE SEA

Anchor Seafood Chowder A selection of seasonal catch and shellfish in our unique creamy broth	9.45
King Prawn Kebabs Served on a bed of Thai salad with house chilli salsa & fresh Aioli	9.95
Beer Battered Catch of the Day Local catch coated in our homemade beer batter & deep fried	8.95
Oven Baked Seasonal Catch Seasonal catch served with sliced baby boiled potatoes & broccoli in a herb cream	8.95
Cajun Salmon Atlantic Salmon dusted with cajun spices and served on a citrus salsa	8.95
Salmon Linguine Linguine pasta with smoked and fresh salmon flakes, creme fresh & lemon sauce	9.95
Battered Scampi Succulent scampi in beer batter served with grilled lemon & homemade sauce tartar	9.95

VEGETARIAN OPTION

Noodle Stir Fry, Teriyaki Style Udon Noodles stir fried with peppers, onions & seasonal vegetables	7.95
Roast Stuffed Pepper Oven baked bell peppers stuffed with vegetable infused couscous	7.95
	2.95

ON THE SIDE

Traditional Chips	2.95	Creamy Garlic Mushrooms	3.25
Garlic Fries		French Fried Onions	
Skinny Fries		Mixed Seasonal Salad	
Sour Cream/Chilli Fries		Vegetable Platter	
Creamy Mashed Potato		Thai Spiced Noodles	
Irish Champ with Spring Onion			
Boiled Basmati Rice			

OH SAUCY!

Pepper Sauce		Chasseur Sauce	
Garlic & Herb Sauce		Traditional Gravy	
Bushmills Whiskey Sauce		Ailoi: Garlic Mayonnaise	1.75



WINE SELECTION

HOUSE WINES

House White: Cellarmans choice	10.45
House Red: Cellarmans choice	10.45

WHITE WINES

Santa Carolina Chardonnay (Chile)	11.95
Fossil Bay Chardonnay (Australia)	13.95
Villa Maria Sauvignon Blanc (New Zealand)	14.95
Prosecco Sparkling (Italy)	16.95

RED WINES

Santa Carolina Cabernet Sauvignon(Chile)	11.95
Yellowtail Merlot (Australia)	12.45
Fossil Bay Shiraz (Australia)	13.95
Rioja Crianza (Spain)	13.95

ROSE WINES

Ernest & Julio Gallo White Grenache (California)	11.95
Coral Bay Vinfandel Rose (California)	11.95

OPENING HOURS

11:30am - 1:00am	Mon - Sat
12:00am - 12:00pm	Sun

ENTERTAINMENT

Tuesday:	Karaoke
Wednesday:	Quiz Night
Thursday:	Live Traditional Music & Club Aura
Friday:	Live Band & Club Aura
Saturday:	Live Band & Club Aura
Sunday:	Pure Sunday Indulgence in Club Aura

Allergy information

* Some of our dishes may contain traces of nuts, seeds, flour & wheat.
If you have an allergy please speak to your server for alternative ingredients.*
Where possible we use local produce in all our dishes

