

Lunch Menu

Sally McNally's

Fine Wines, Spirits & Ales

Part of The Stonebridge Group

stonebridgegoodfood.com



Starters

Homemade soup of the day (v)
with speciality breads **£3.75**

Mixed speciality breads
Selection of dips (v) **£4.00**

Toasted Garlic Ciabatta (v)
Irish cheese, baby leaves, garlic aioli **£3.50**

Sally's seafood cocktail
Toasted wheaten bread, classic Marie rose sauce **£5.50**

Chicken and mushroom pate
Cumberland sauce, crispy Ciabatta toasts **£4.75**

Cajun spiced chicken ceasar salad
Herb croutons, parmesan cheese, crispy bacon **£5.50**

Sides

Home cut chips, garlic or chilli wedges, buttered baby potatoes, mash/champ, chef's vegetables, house salad,.

All sides **£2.50**

Mains

Sallys' grills & steaks; locally sourced; 21 day aged

All steaks are garnished with grilled tomato; onions; served with either peppercorn & cognac, BBQ or Diane whiskey sauce.

Prime sirloin of beef

8oz

£14

Sally's 'Cock & Bull'

8oz sirloin of beef, crispy chicken strips **£16.50**

The 'Fill Your Boots' Mixed Grill

pork chop; bacon; sirloin; jumbo pork sausage; liver & house garnish; **£12.50**

House chicken strips

mixed herb salad, choice of dip, home-cut chips **£8.50**

Sally's ground steak burger

Smokey bacon, mature cheddar, tomato & onion relish, home-cut chips, house salad **£8.50**

Classic BLT

on Ciabatta bread; lettuce; tomato; **£4.75**

Steak 'Sarni'

on Ciabatta bread **£6.75**

Seared supreme of salmon (c)

basil mash, creamed leeks & sun blushed tomato tapenade **£12.50**

Goat's cheese and cherry tomato quiche (v)

Baby leaf salad, parmesan shavings **£8.00**

Creamy mushroom & sage filo tartlet (v)

buttery champ, basil pesto **£8.50**

Evening Menu

Starters

Homemade soup of the day (v)
with speciality breads **£3.75**

Mixed speciality breads
Selection of dips (v) **£4.00**

Toasted Garlic Ciabatta (v)
Irish cheese, baby leaves, garlic aioli **£3.50**

Sally's seafood cocktail
Toasted wheaten bread, classic Marie rose sauce **£5.50**

Chicken and mushroom pate
Cumberland sauce, crispy Ciabatta toasts **£4.75**

Cajun spiced chicken ceasar salad
Herb croutons, parmesan cheese, crispy bacon **£5.00**

Mains

Sallys' grills & steaks; locally sourced; 21 day aged
All steaks are garnished with grilled tomato; onions; served with either peppercorn & cognac, BBQ or Diane sauce.

Sirloin		Fillet	Ribeye
8oz	12oz	8oz	12oz
£14	£16	£18	£16

Sally's 'Cock & Bull' 8oz
sirloin of beef, crispy chicken strips **£16.50**

The 'Fill Your Boots' Mixed Grill
pork chop; bacon; sirloin; jumbo pork sausage; liver & house garnish; **£12.50**

House chicken strips
mixed herb salad, choice of dip, home-cut chips **£8.50**

Chicken Sizzler breast

Stir fried vegetables, creamy peppercorn sauce **£11.50**

Sally's ground steak burger

Smokey bacon, mature cheddar, tomato & onion relish, home-cut chips, house salad **£8.50**

Seared Venison medallions

tarragon mash; buttered cabbage and bacon,
juniper and thyme jus **£14.00**

Slow braised shank of Armagh lamb

Champ, roasted root veg and rosemary jus **£13.50**

Grilled seabass (c)

Stir fried vegetables & noodles, Thai style dressing **£12.00**

Seared supreme of salmon (c)

basil mash, creamed leeks & sun blushed tomato tapenade **£12.50**

Goat's cheese and cherry tomato quiche (v)

Baby leaf salad, parmesan shavings **£8.00**

Thai vegetable and noodle stir-fry (v) £8.50**Creamy mushroom & sage filo tartlet (v)**

buttery champ, basil pesto **£8.50**

Sides

Home cut chips, garlic or chilli wedges, buttered baby potatoes, mash/champ, chef's vegetables,
house salad

All sides **£2.50**

Dessert

Menu

Individual lemon meringue

Crème anglaise , raspberry sorbet

Strawberry crème brulee

Almond biscotti, fruit coulis

Hot chocolate fudge cake

vanilla ice cream, chocolate sauce

Co. Armagh Bramley Apple Crumble

Vanilla custard, jersey ice cream

Cream filled profiteroles

hot chocolate & orange sauce

Bailey's Cheesecake

Fruit compote, Chantilly cream

All desserts £4.00

Kids ice cream £1.50

Please note: set menu for groups available on request