



VOTED BEST HOTEL RESTAURANT CO. TYRONE 2010 & 2011

- weddings
- conferences
- accommodation

harry's bar & bistro

menu

● tullylagan appetisers

Sorrento Chicken Roulade	£5.50
<i>Chilled chicken roulade wrapped in parma ham, filled with cream cheese and chives served with marinated strawberries, balsamic vinegar and honey</i>	
Fresh Homemade Fish Cake	£5.75
<i>Served on a bed of mixed local leaves garnished with a mild chilli & mango salsa</i>	
Cheesy Mushroom Toastie	£5.50
<i>Warm sourdough bruschetta topped with field mushrooms, bacon lardons, fivemiletown oakwood cheese and dressed salad leaves with sweet cider and walnut dressing topped with wild field mushrooms</i>	
Potted Duck Liver Pate	£5.25
<i>Smooth duck liver & cognac pate with toasted baguette slices, tangy redcurrant and caramelised orange chutney</i>	
Bang Bang Chicken	£5.75
<i>Tender chicken pieces in a crispy spiced batter, on wok fried noodles served with a peanut satay dipping sauce</i>	
Wild Mushroom Risotto	£5.25 (as Main) £9.95
<i>Served with garlic bread, garnished with fresh rocket & parmesan cheese</i>	
Harry's Chicken Caesar Salad	£5.75 (as Main) £9.95
<i>Crispy smoked bacon, chicken, garlic croutons & torn baby gem, bound with caesar dressing and parmesan shavings.</i>	
King Prawn Cocktail	£6.25
<i>Succulent king prawn cocktail with crunchy iceberg leaves, tangy marie rose sauce and homemade wheaten bread.</i>	
Fivemiletown Goat's Cheese & Fresh Beetroot Salad	£5.50
<i>Award winning local goat's cheese tossed in rocket & red chard leaves with fresh beetroot, roast red peppers & sun-dried tomatoes in a light dressing</i>	
Hot Boxty Cake with Crispy Bacon	£4.95
<i>With melted mature Irish cheese and a creamy leek sauce.</i>	
Breaded Garlic Mushrooms	£4.75
<i>Fresh local field mushrooms in breadcrumbs drizzled with garlic aioli served with salad leaves.</i>	
House Soup	£4.00
<i>Chunky country vegetable soup served with homemade wheaten bread.</i>	
Homemade Garlic Bread Supreme	£4.25
<i>With tomato, garlic and chilli sauce topped with melted mozzarella.</i>	
House Platter	For two £11.00 For four £20.00
<i>Band bang chicken, garlic mushrooms, crispy onion rings and chargrilled garlic bread served with dips - garlic mayo, sweet chilli & peanut satay.</i>	

● main course

Lemon Peppered Chicken	£11.25
<i>Crisp and refreshing chargrilled butterfly breast of chicken drizzled with citrus lemon and cracked black pepper with grilled vegetables mango coriander and sweet chilli salsa served with choice of side order.</i>	
Sizzling Fajitas	Veg £9.50 Chicken £12.50 Beef £13.95
<i>Tender strips of chicken or beef marinated in mexican spices and crunchy vegetables served on a sizzling platter with corn wraps, grated cheese, salad and cool salsa.</i>	
Chicken Linguini	£10.95
<i>Chargrilled chicken fillet served with pasta in a creamy cheese, sun-blushed tomato and fresh herb sauce with garlic bread.</i>	
Chilli Beef Pitta Pocket	£10.95
<i>Marinated tender strips of prime beef, cooked in a chilli sauce, filled pitta bread & served with mint & cucumber raita, dressed with garlic aioli. Served with a side of your choice.</i>	
Chicken Maryland	£11.50
<i>Breaded chicken fillet served with crispy bacon, sweet corn, banana, pineapple fritter and hand cut chips.</i>	
Slow Roasted Half Irish Duck	£14.50
<i>With baked brae burn apple, crisp smoked pancetta & braised savoy cabbage, accompanied with a redcurrant, candied orange & port wine jus, served with a choice of side order.</i>	
Chargrilled Fillet of Irish Chicken	£10.50
<i>Succulent irish chicken breast cooked on our chargrill served with hand cut fries, dressed leaves and a sauce of your choice.</i>	
Classic Beef Stroganoff	£13.95
<i>Tender strips of prime Irish sirloin cooked with shallots, button mushrooms, dijon mustard & crème fraiche served with boiled rice.</i>	
Thai Green Curry Mild or Hot	
<i>Aromatic creamy curry sauce and crunchy vegetables served with fragrant jasmine rice choose from:</i>	
King Prawn £11.95 Beef Strips £11.95 Fillet of Chicken £10.95 Veg £9.95	
Roast Spring Chicken	£11.75
<i>Succulent ½ roast chicken with braised red cabbage served with champ, creamy bacon and leek sauce and toasted pine kernels</i>	
Bang Bang Chicken	£11.95
<i>Tender chicken pieces in a crispy spiced batter on wok fried vegetables and egg noodles, drizzled with garlic aioli & accompanied with a peanut satay dipping sauce.</i>	
Fresh Linguini (v)	£9.50
<i>Served in a creamy cheese, sun blushed tomato and fresh herb sauce with chargrilled garlic bread.</i>	

Ale Battered Chicken Goujons **£10.95**
Succulent baby fillets of chicken in our own ale batter served with homemade chips, dressed salad leaves and a choice of sauce.

Honey Chilli Chicken **£11.95**
Tender chicken fillet in a crisp spicy batter, with crunchy vegetables in a sweet honey chilli sauce served with fragrant jasmine rice.

Beggars Purse (v) **£10.50**
Wok fried crunchy veg with asian spices wrapped in crispy filo pastry with sweet chilli and coriander sauce on a bed of noodles.

Bushmills Chargrilled Chicken **£11.50**
Plump breast of irish chicken cooked on our grill set on a bed of traditional champ served with crispy bacon rashers & classic bushmills sauce.

● from the sea

Duo of Salmon and Sole **£13.95**
Poached fillet of salmon and lemon sole served on crushed buttered potatoes and baby leeks with a rich creamy, saffron and chablis sauce

Fresh Beer Batter Fish Goujons **£11.50**
With hand cut chips, mushy pea fritter and tangy tartar sauce.

Portavogie Crab & King Prawn Linguini **£13.50**
Succulent local white crab meat and tender king prawns sautéed with fresh chilli and garlic, served on linguini pasta with rocket leaves & citrus oil. Served with garlic bread.

Grilled Local Seabass **£14.95**
Marinated in basil & fennel, served with fresh mixed herb crushed baby potatoes, steamed spinach and accompanied with a tomato spiced salsa

Cajun Salmon **£12.75**
Fillet of local salmon baked in the oven with cajun spices served with roasted baby potatoes, roast cherry tomatoes and warm garlic & dill dressing

● from the grill

- > All our Beef is the finest Quality Assured Irish Beef sourced locally!!
- > Uncooked weights are stated, please allow extra cooking time for well done steaks.
- > **Our sirloin steaks can be served on a sizzling platter topped with mushroom & onions, for an additional £1.50**

100% Irish Ground Homemade Beef Burger **£10.50**
*Chargrilled 8oz prime irish beef burger in a belfast bap, topped with tomato, cheese and lettuce. Served with hand cut fries & a pot of our homemade caramelised red onion relish
Please allow extra time for cooking*

Harry's Mixed Grill **£16.95**
Cooked on our own chargrill ... local pork & leek sausage, mini homemade beef burger on soda bread, tender chicken strip, smoked bacon rasher, skewered onions & mushrooms, with roast vine cherry tomatoes. Topped with a large free range egg and served with hand cut chips.

10oz Sirloin Steak **£17.95**
Served with a side order of your choice, grilled tomato & dressed leaves.

12oz Sirloin Steak **£18.95**
Served with a side order of your choice, grilled tomato & dressed leaves.

8oz Fillet Steak **£19.95**
Medallions of prime irish beef fillet served on traditional champ with grilled plum tomato and parsnip crisps served with choice of sauce

Surf n Turf **£21.95**
8oz medallions of prime irish beef fillet served on grilled flat cap mushroom with a plum tomato and topped with succulent king prawns cooked in garlic butter. Served with a side order of your choice.

● side orders

Chips, Champ, House Rice, Mixed Salad, Sauté Potatoes, Baby Potatoes, Garlic Sauté Potatoes, Lyonnaise Potatoes, Sauté Mushrooms & Onions, Onion Rings, Chargrilled Garlic Bread, Medley of Fresh Vegetables **£2.50 each**

● sauces

Pepper, Creamy Bacon & Leek, Traditional Bushmills, Wild Mushroom Cream, Gravy, Caramelised Red Onion Gravy **£2.25**

● desserts & speciality coffees

PLEASE ASK FOR TODAY'S SELECTION OF HOMEMADE DESSERTS AND COFFEES

All desserts **£4.50**

All Speciality Coffees **£4.75**

We also have a range of Cocktails please ask for our Cocktail List

PLEASE NOTE: Some of our dishes may contain traces of nuts. Should you have any dietary requirements please inform your server.

● Private Party Room

Available for enquiries & bookings Tel: 028 867 69972 after 5pm Wednesday to Sunday

GIFT VOUCHERS AVAILABLE
Thank You For Your Custom! Enjoy Your Meal!





harry's bar wine list

house wines

Mas de Daumas Gassac, is a family farm in the South of France with over 58 estate vineyard plots, organically farmed and hand harvested, each surrounded by the Garrigue Mediterranean forest, where nature's balance has been totally preserved in this magical Gassac valley. Considered by the wine experts as 'The only Grand Cru of the Midi (South of France)' by Hugh Johnson; 'A Lafite in Languedoc' by Gault & Millau; 'One of the 10 best wines in the world' by Michael Broadbent and 'Exceptional' by R. Parker.

1. **Moulin de Gassac Classic Blanc, France** £14.95
Pale gold in colour, this lively white wine has good fruit balance, with exotic floral aromas.
2. **Moulin de Gassac Classic Rouge, France** £14.95
Ruby red with glints of purple, this round fruity wine is well balanced with aromas of red berries and a hint of spice.

Our Palmento house wines have been carefully sourced from the Cantine Settesoli winery in the South West of Sicily. This is a small family run vineyard in an area where very little grows but the vines have flourished. The wines have the typical character of the mediterranean, intense and delicate aromas, crisp and harmonic taste.

3. **Palmento Chardonnay, Sicily** £13.95
Fresh and zesty white with excellent weight and lots of peachy flavours on the palate.
4. **Palmento Shiraz, Sicily** £13.95
Superb medium bodied red from the sunkissed vineyards of Sicily with attractive ripe fruits and supple tannins.

white wines

5. **Woolshed Chardonnay, Australia** £15.95
Pale straw yellow with pineapple aromas and some creamy spice. This Aussie chardonnay is rich and full flavoured with a medium body and great layers of fruit.
6. **Hardy's Stamps Chardonnay Semillion, Australia** £14.95
Peach flavours of Chardonnay complement the lemon and citrus characters of Semillion.
7. **Crackerjack 'Bush Block' Chardonnay, Australia** £19.95
Pale straw in colour with attractive peach and quince aromas. Complex stone fruit with creamy flavours with a lingering spicy finish.
8. **Peter Lehmann Semillion Barossa, Australia** £15.95
Creamy and buttery with excellent length of flavour and a long peach infused finish.
9. **Vidal Sauvignon Blanc, New Zealand** £15.95
Gooseberry and lime aromas with green peppers, passionfruit and a crisp finish.
10. **Fairhill Downs Sauvignon Blanc 2007, New Zealand** £21.50
An Intense explosion of tropical fruit favours fills the palate, which are rich, pure, luscious and long. An award winning premium single vineyard sauvignon blanc from a small family owned and operated Marlborough estate.
11. **Torres Santa Digna Sauvignon Blanc, Chile** £16.95
This has been one of Chile's most consistent quality Sauvignons of the past 10 years. Made with a bright, clean style, with classical Chilean Sauvignon fruit, pink grapefruit, grassy tea notes and lots of citrus punch to give a lively mouthwatering finish. A Gold Medal Winner.

12. **Santepietro Pinot Grigio, Italy** £15.95
Aromas of lemon, lime and delicate herbs are followed by flavours of citrus cantaloupe melon, soft herbs with a medium length on the palate.
13. **Sancerre Premiere Selection, France** £27.95
Grassy aromas with hints of gooseberries, well balanced palate with a good concentration of fruit and racy acidity.
14. **Petit Chablis Pas Si Petit, France** £21.00
A fresh and crisp wine with flinty flavours of grapefruit. Superb unoaked Chardonnay.
15. **Villa Maria Marlborough Private Bin Riesling, New Zealand** £19.95
Concentrated aromas of limes and lemons on a subtle floral background with a dry finish.

red wines

16. **Woolshed Cabernet Sauvignon** £15.95
This Aussie Cabernet Sauvignon is medium bodied with ripe berry flavours, subtle oak and soft tannins.
17. **Peter Lehmann Weighbridge Shiraz Australia** £14.95
Rich and flavoursome in black fruit yet smooth and satisfying to drink.
18. **Hardy's Stamps Shiraz Cabernet Australia** £14.95
A combination of the spicy warmth of shiraz with rich fruity character of cabernet complemented by soft vanilla oak.
19. **Peter Lehman Barossa Valley Cabernet Sauvignon, Australia** £21.00
From the "King of the Barossa" this is vibrant, soft with a spicy palate and great length. A Gold medal Winner.
20. **Villa Maria Cellar Selection Pinot Noir, New Zealand** £24.95
An alluring bouquet of ripe cherries and raspberry fruits with ripe fruit flavours and complex savoury spice.
21. **Torres Santa Digna Cabernet Sauvignon Reserva, Chile** £16.95
This full bodied red is soft driven, with intense aromas and flavours of plum and blackberry jam mixed with spicy hints of vanilla and liquorice. Its smooth, fine tannins, outlined by new oak, ensure a long evolution in the bottle.
22. **Errazuriz Merlot, Chile** £15.95
Blackberry and black cherry flavours richly complemented by vanilla oak, dark chocolate and a hint of coffee.
23. **Chianti, Serristori, Italy** £17.95
Attractive cherry and raspberry fruit aromas on the nose and a smooth distinctive palate.
24. **Bigi Nobile Montepulciano; Italy** £26.95
Produced principally from the Tuscan grape variety, Sangiovese. This wine is fresh but smooth and warmly fruity.
25. **Rioja DOC Faustino V Reserva, Spain** £24.95
Intense complex aromas of new oak and spices with strong tannic velvety flavours in the mouth and a long aftertaste.

26. **Torres Mas La Plana Cabernet Sauvignon, Spain** £44.95
Only the most select Cabernet Sauvignon grapes are grown to make strictly limited quantities of Torres' most prestigious red wine. A deep dense cherry colour with a touch of mahogany. Wonderfully intense bouquet typical hints of cranberries, cherries and truffles, with an intense-like quality developed during ageing. Elegant and pronounced aftertaste, befitting awine of this quality.
27. **Cotes Du Rhone Le Pas de la Beaume France** £17.95
Strong and elegant, revealing aromas of raspberries and blueberries, spices and floral tones with a full gentle palate.
28. **Chateau Cadet Boisrond Grand Cru St Emilion, France** £29.95
This wine has an elegant nose of small red berry fruit particularly strawberry and raspberry opening into a palate laden with dark fruit flavours.
29. **Chateau de La Ligne, France** £29.95
A fine wine is elegant and harmonious. With the right amount of fruit, acidity, tannins and concentration, Chateau de La Ligne strives to deliver a Bordeaux Superieur that is well balanced and fine!

rosé wines

30. **Robert Mondavi Woodbridge Rose California** £14.95
Delicate and refreshing with vibrant notes of red apple and fresh strawberry with crisp light flavour and a hint of sweetness

sparkling & champagne

31. **Zonin Prosecco, Italy** £21.95
Straw-yellow colour with a lively, persistent rich mousse. Refined and elegant bouquet, dry pleasantly fruity flavour and a fresh, aromatic note in the finish.
32. **Orsola Moscato Spumante D.O.C.** £15.95
A lightly sparkling white wine from Italy with lots of fruit and fizz
33. **Moet et Chandon Brut, France** £55.00
The best selling champagne in the world.

mini wines & champagne

34. **Hardy's Stamps Chardonnay Semillion Australia (17.5cl)** £3.95
35. **Torres Santa Digna Sauvignon Blanc Chile (18.75cl)** £3.95
36. **Hardy's Stamps Shiraz Cabernet Australia (17.5cl)** £3.95
37. **Torres Santa Digna Cabernet Sauvignon Chile (18.75cl)** £3.95
38. **La Palma Rose, Chile (17.5cl)** £3.95
39. **Piper Heisedeck Champagne 200ml France** £13.95