

# Cushy's Bar & Grill Menu

## STARTERS

<b>Soup of the Day</b> Served with Warm Tiger Bread	6.5	<b>Toasted Garlic Bread Slices</b> Served with Parmesan Cheese Sauce, Crispy Pancetta & Wild Mushrooms	7.5
<b>Salt N' Chilli Chicken</b> Served with Chilli & Peanut Slaw, Garlic Mayonnaise & Sriracha Dressing	8	<b>Triple Cooked Crispy Chicken Wings</b> Coated in Franks Hot Sauce, served with Celery Sticks & Blue Cheese Dressing	7.5
<b>Pan Seared Mackerel</b> Served with Pickled Beetroot Nicoise & Horseradish Dressing	7.5	<b>Slow Roasted Kentucky Bourbon BBQ Baby Loin Ribs</b> Served with Warm House Made Corn Bread & Dill Pickle	8
<b>Sticky Chorizo &amp; Coconut Arancini</b> Served with Truffle Mayonnaise, Dressed Leaves & Grated Parmesan	7.5	<b>Messy Potato Skins</b> Crispy Potato Skins Topped with N'duja Chilli Con Carne, Sharp Cheddar & Sour Cream	7.5
<b>Sharing Platter</b> Franks Triple Cooked Spicy Wings, BBQ Pork Ribs, Messy Potato Skins, Cheesy Garlic Bread	16.5		

## MAINS

<b>Bushtown Signature Burger</b> x2 5oz McAtamneys Steak Burgers topped with Smoked Irish Cheddar, Crispy Streaky Bacon, Onion Ring, Dill Pickle, Bushtown Burger Sauce inside a Toasted Brioche Bun	16.5	<b>Peppered Burger</b> x2 5oz McAtamneys Peppered Steak Burgers topped with Smoked Irish Cheddar, Crispy Streaky Bacon, Crispy Fried Onions, Dill Pickle, Bushtown Burger Sauce inside a Dressed Brioche Bun	16.5
<b>Garlic Chicken Burger</b> Breaded Breast of Garlic Chicken topped with Kentucky Bourbon BBQ Sauce, Melted Sharp Cheddar, Crispy Streaky Bacon, Onion Ring inside a Toasted Brioche Bun	16.5	<b>Cock &amp; Bull</b> Pan-Fried Breast of Chicken topped with a 4oz Sirloin Steak (Cooked Pink or Well Done) with Onion Rings & Black Pepper Sauce	18
<b>Pan Fried Chicken Breast</b> Served with Garlic Bread & Black Pepper Sauce	15.5	<b>Honey Chilli Chicken Pitta</b> Served with Onions, Peppers, Garlic Mayonnaise & Sriracha Dressing	16
<b>Crispy Chicken Goujons</b> Drizzled in Hot Honey Served with a Confit Garlic & Wholegrain Mustard Mayonnaise	15.5	<b>Crispy Katsu Chicken Curry</b> Served with Basmati Rice & Warm Nann Bread	16
<b>Cock au vin Blanc</b> Roast Supreme of Chicken served with a Sweet Potato Fondant, Charred Fennel & A Late Harvest Risling & Porcini Mushroom Cream	16.5	<b>Pan Fried Chicken &amp; Ribs</b> Pan Fried Breast of Chicken Served with Slow Roasted Kentucky Bourbon BBQ Baby Loin Ribs & Onion Rings	17.5
<b>Honey Chilli Beef Pitta</b> Served with Onion, Peppers, Garlic Mayonnaise & Sriracha Dressing	17	<b>Thai Style Beef Noodles</b> Served with Crunchy Vegetables & Cashews	16
<b>Braised Guinness &amp; Treacle Daube of Beef</b> Served with Creamy Mash, Seasonal Vegetables, Yorkshire Pudding, Guinness & Treacle Pan Juices Gravy	18	<b>Pasta Carbonara</b> Crispy Pancetta, Onions & Fresh Garlic, Penne Pasta, White Wine & Fine Herb Cream Sauce & Garlic Bread	15.5
<b>Pan Fried Bacon Chop</b> Topped with Local Goats Cheese, Sweet Pear & Hot Honey	16.5	<b>Crispy Duck Curry</b> Served with Saag Aloo & Madras Sauce	18
<b>Braised Local Lamb Shank</b> Served with Pancetta Mash, Burnt Shallot, Mint & Peach Pan Jus	18.5	<b>Roasted Monkfish</b> Wrapped in Prosciutto Set on Fried Gnocchi, Grilled Tender Stem Broccoli & Rich Italian Pomodoro Sauce	17.5
<b>Baked Fillet of Sea Trout</b> Served with Warm Vietnamese Noodles, Vegetables, Sweet Soya Chilli & Sesame Dressing	17	<b>100z Rump Steak</b> Served with a Fried Flat Cap Mushroom, Roasted Tomato, Onion Rings & Cowboy Butter	24
<b>100z Sirloin Steak</b> Served with a Fried Flat Cap Mushroom, Roasted Tomato, Onion Rings & Cowboy Butter	26.5	<b>100z Ribeye Steak</b> Served with a Fried Flat Cap Mushroom, Roasted Tomato, Onion Rings & Cowboy Butter	25

## VEGETARIAN/VEGAN

<b>Spiced Tomato Gnocchi</b> Topped with Tender Stem Broccoli, Fried Egg & Parmesan Cheese	14.5	<b>Salt N' Chilli Tofu</b> Tossed with Wok Fried Vegetables in a Sweet Soya, Chilli & Sesame Dressing, Basmati Rice & Warm Naan Bread	15.5
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## SIDES / SAUCES

<b>Thick Cut Chips</b>	3.5	<b>Garlic Chips</b>	3.5	<b>Skinny Fries</b>	3.5	<b>Truffle &amp; Parmesan Fries</b>	4	<b>Salt N' Chilli Chips</b>	5.5
		<b>Mash</b>	3.5	<b>Champ</b>	3.5	<b>Seasonal Vegetables</b>	3.5	<b>Onions Rings</b>	3.5
				<b>Pulled Brisket Fries</b>	5.5	<b>Baked Garlic &amp; Pancetta Gnocchi</b>	4		
<b>Black Pepper Sauce</b>	2.5	<b>Risling &amp; Porcini Mushroom Sauce</b>	2.5	<b>Madras Curry</b>	2.5	<b>Guinness &amp; Treacle Gravy</b>	2.5		
		<b>Garlic Mayo</b>	1.5	<b>Truffle Mayo</b>	1.5	<b>Bushtown Burger Sauce</b>	1.5	<b>BBQ Sauce</b>	1.5
		<b>Hot Honey</b>	2	<b>Cowboy Butter</b>	2				

**PLEASE INFORM YOUR SERVER OF ANY ALLERGY PRIOR TO ORDERING**

Although We Offer Gluten Free Option on Our Menu, We Are Unable To Guarantee That Any Item Can Be Completely Free Of Allergens

**\*\* ALL SEAFOOD DISHES MAY CONTAIN BONES \*\***

# Gluten Free / Dairy Free

## STARTERS

<b>Toasted Slices of Gluten Free Bread (GF)</b> Served with Smoked Irish Cheese, Crispy Pancetta & Wild Mushrooms	7.5	<b>Pan Seared Mackerel (GF/DF)</b> Served with Pickled Beetroot Nicoise & Horseradish Dressing	7.5
<b>Triple Cooked Crispy Chicken Wings (GF)</b> Coated in Franks Hot Sauce, served with Celery Sticks & Blue Cheese Dressing	7.5	<b>Messy Potato Skins (GF/DF)</b> Crispy Potato Skins Topped with N'duja Chilli Con Carne, Jalapenos & Garlic Mayonnaise	7.5

## MAINS

<b>Cock &amp; Bull (GF)</b> Pan-Fried Breast of Chicken topped with a 4oz Sirloin Steak (Cooked Pink or Well Done) with sautéed Onions & Pepper Sauce	18	<b>Cock au vin Blanc (GF)</b> Roast Supreme of Chicken served with a Sweet Potato Fondant, Charred Fennel & A Late Harvest Risling & Porcini Mushroom Cream	16.5
<b>Pan Fried Breast of Chicken (GF)</b> Served on Toasted Gluten Free Garlic Bread & Topped with Black Pepper Sauce	15.5	<b>Pan Fried Chicken &amp; Ribs (DF)</b> Pan Fried Breast of Chicken Served with Slow Roasted Kentucky Bourbon BBQ Baby Loin Ribs & Onion Rings	17.5
<b>Honey Chilli Chicken Pitta (DF)</b> Served with Onions, Peppers, Garlic Mayonnaise & Sriracha Dressing	16	<b>Honey Chilli Beef Pitta (DF)</b> Served with Onion, Peppers, Garlic Mayonnaise & Sriracha Dressing	17
<b>Pan Fried Bacon Chop (GF)</b> Topped with Local Goats Cheese, Sweet Pear & Hot Honey	16.5	<b>Crispy Duck Curry (GF/DF)</b> Served with Saag Aloo & Madras Sauce	18
<b>Braised Local Lamb Shank (GF)</b> Served with Pancetta Mash, Burnt Shallot, Mint & Peach Pan Jus	18.5	<b>Roasted Monkfish (GF/DF)</b> Wrapped in Prosciutto Set on Fried Gnocchi (DF) or Mash Potato (GF), Grilled Tender Stem Broccoli & Rich Italian Pomodoro Sauce	17.5
<b>Baked Fillet of Sea Trout (DF)</b> Served with Warm Vietnamese Noodles, Crunchy Vegetables, Sweet Soya Chilli & Sesame Dressing	17	<b>100z Rump Steak</b> Served with a Fried Flat Cap Mushroom, Roasted Tomato, Onion Rings (DF) or Sautéed Onions (GF) & Cowboy Butter (GF) or Guinness & Treacle Gravy (DF)	24
<b>100z Sirloin Steak</b> Served with a Fried Flat Cap Mushroom, Roasted Tomato, Onion Rings (DF) or Sautéed Onions (GF) & Cowboy Butter (GF) or Guinness & Treacle Gravy (DF)	26.5	<b>100z Ribeye Steak</b> Served with a Fried Flat Cap Mushroom, Roasted Tomato, Onion Rings (DF) or Sautéed Onions (GF) & Cowboy Butter (GF) or Guinness & Treacle Gravy (DF)	25

## VEGETARIAN/VEGAN

<b>Vegetable Madras (GF/DF)</b> Served with Seasonal Vegetables, Tossed In Madras Curry Sauce & Basmati Rice	15.5	<b>Salt N' Chilli Tofu (DF)</b> Tossed with Wok Fried Vegetables in a Sweet Soya, Chilli & Sesame Dressing, Basmati Rice & Warm Naan Bread	15.5
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## SIDES / SAUCES

<b>Thick Cut Chips (GF/DF)</b>	3.5	<b>Garlic Chips (GF)</b>	3.5	<b>Skinny Fries (GF/DF)</b>	3.5
<b>Truffle &amp; Parmesan Fries (GF)</b>	4	<b>Salt N' Chilli Chips (GF/DF)</b>	5.5	<b>Pulled Brisket Fries (DF)</b>	5.5
<b>Mash (GF)</b>	3.5	<b>Champ (GF)</b>	3.5		
<b>Seasonal Vegetables (GF/DF)</b>	3.5	<b>Onions Rings (DF)</b>	3.5		
<b>Baked Garlic &amp; Pancetta Gnocchi (DF)</b>	4				
<b>Black Pepper Sauce (GF)</b>	2.5	<b>Risling &amp; Porcini Mushroom Sauce (GF)</b>	2.5	<b>Madras Curry (GF/DF)</b>	2.5
<b>Guinness &amp; Treacle Gravy (GF/DF)</b>	2.5	<b>Garlic Mayo (GF/DF)</b>	1.5	<b>Truffle Mayo (GF/DF)</b>	1.5
<b>Bushtown Burger Sauce (GF/DF)</b>	1.5	<b>BBQ Sauce (DF)</b>	1.5	<b>Hot Honey (GF/DF)</b>	2
<b>Cowboy Butter (GF)</b>	2				

GF = Gluten Free - DF = Dairy Free

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