





STARTERS

Caesar Salad g	£5.75
creamy caesar dressing (add strips of char-grilled chicken)	£6.95
Fresh Prawn Salad 9	£6.95
Deep fried wedges of French Brie seasonal leaves, plum & apple chutney	£5.95
Spicy Potato Wedges	
Finest Ingredients Soup (g)	£4.25
Fan of Honeydew Melon sexotic fruits, refreshing mango coulis	£4.95
Deep Fried Mushroom Cups seasonal leaves, garlic mayo dip	£4.95
Crunchy Bruschetta	£5.95
MEAT DISHES	
8oz / 10oz Grilled Sirloin Steak, cooked to your liking £16.50 / £7	18.95
Mixed Peppercorn & Brandy Cream Sauce Béarnaise Sauce Button Mushroom, Bacon & Roasted Garlic Cream Sauce	£2.95
Grilled Loin of Bacon, Pork & Leek Sausage£	13.75
Braised Shank of Lamb (9)£7 rosemary & vegetable jus	14.95
Goujons of Chicken Fillet£	10.75
The Killy Steak Sandwich£ tender 6oz steak sautéed with onions, mushrooms, garlic, topped with melted mozzarella & cheddar cheese, ciabatta bread	14.25
Escalope of Chicken Fillet	12.95
Confit Of Duck Leg	
Chinese Style Chicken Curry£	11.95
Chef's Special of the Day (9)£	13.50
Chargrilled Chicken Fillet Burger	
(add cheese & bacon)£	
Plain Burger (9)	
Tagliatelle Carbonara£2 mushroom, bacon, leeks, spring onion, showered in parmesan shavings	10.95

FISH DISHES

Baked Fillet of Salmon gtopped with a fresh herb crust, watercress & tarragon hollandaise	£14.25
Crispy Beer Battered Fillet of Cod	£12.95
Deep Fried Battered Scampi Tailsseasonal salad leaves, sweet chilli sauce	£14.35

VEGETARIAN DISHES

Seasonal vegetable Stir Fry (g)	£9.95
tossed in a sweet chilli & black bean sauce with fresh egg noodles	
Spiced Vegetables Wrapped in a Floury Tortilla Pancake	£9.95
cooling mint and cucumber dressing	

SIDE ORDERS

Chips£2.95	Potato Wedges£2.95
Champ£2.95	Garlic Bread£2.95
Sauteed Mushrooms £2.95	Dauphinoise Potatoes£2.95
French Fried Onions£2.95	Chefs Selection of Vegetables £3.45

All main courses above are served with a choice of mashed potatoes, french fries or tossed salad

g These dishes can be prepared gluten free

From The Chef

Please allow time as all meals are cooked to order

WINE - QUARTER BOTTLES

Gallo Family Vineyards Grenache Rose, California	. £4.95
Hardys Stamps Semillon Chardonnay, Australia	£4.95
Hardys Stamps Shiraz Cabernet, Australia	£4.95
Errazuriz Estate Sauvignon Blanc, Chile	£4.95
Errazuriz Estate Merlot, Chile	
La Palma Cabernet Sauvignon, Chile	£4.95
La Palma Chardonnay, Chile	

DESSERTS

PLEASE ASK YOUR SERVER FOR TODAY'S SELECTION

COFFEE / TEA / OTHER BEVERAGES

Filter	£2.45
White Coffee	£2.75
Espresso	£2.25
Americano	£2.45
Cappucino	£2.75
Latte	
Macchiato	£2.45
Mocha	£2.95
Breakfast Tea	£2.25
Earl Grey Tea / Herbal Tea	£2.45
Glass of Milk	£1.25
Hot Chocolate (a must)	£2.75

The Killyhevlin Hotel uses QUALITY ASSURED produce which is locally sourced and supplied by the following companies:

Beef (Hannan Meats, Moira) (Crossgar, Seaforde, Co. Down) (O'Doherty's, Enniskillen). Lamb (Kettyle Irish Foods, Lisnaskea). Venison (Crossgar, Seaforde, Co. Down). Pork Loin of Bacon (William Sprott, Portadown).
 Sausages (John Graham, Lisbellaw). Poultry (Hannan Meats Crossgar, Seaforde, Co. Down) (Variety Foods, Belfast) (Drumgold, Craigavon, Co. Armagh) (BD Foods, Dungannon). Fish & Shellfish (Keenan Seafood, Belfast) (Eggs & Dairy (Ballyrashane Co-op, Enniskillen) (Arnotts, Belfast) (Cassidy Eggs, Derrygonnelly) (Fivemiletown Creamery, Co. Tyrone). Ice-Cream (Tully Meadows) (Henderson Group, Mallusk) Bakery goods (Leslie's Home Bakery, Enniskillen)
 Vegetables, Fruit & Potatoes (Durnien, Lisnaskea) (Prior, Derrylin) (Arnotts, Belfast)

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Wines are supplied by James E McCabe Ltd, Craigavon Co. Armagh.