

Happy and successful cooking doesn't rely only on know-how; it comes from the heart, makes great demands on the palate and needs enthusiasm and a deep love of food to bring it to life. These are the aspirations of our kitchen team here at the Bushtown and we achieve this using only fresh local produce – 28 day dry aged beef and fresh fish harvested from the waters of the Atlantic. With the emphasis very much on the seasons, traditional dishes and our chefs specialities we hope you enjoy, because we believe 'laughter is brightest where food is best'.

Let's get started....

'From where two great oceans meet'

Glenarm smoked salmon...served on house wheaten bread and poppy seed crème fraîche....4.95

'The North Atlantic for these'

Fresh baby prawns...on a bed of lettuce served with marie rose sauce....4.75

'From the bottom of our garden'

Classic caesar salad...with baby gem lettuce, garlic croutons and shavings of parmesan....3.95

'The flavour is unique'

House pork ribs...served with a special sauce and salad leaves....4.50

'We took our catch and added a little spice'

Thai spiced fish cakes...with lime and coriander mayo...4.50

'This, they say we are famous for'

Chef's soup of the day...served with a warm crusty roll...3.95

'and we churned and we churned...'

Brie...deep fried with a fresh redcurrant and cranberry compote...4.50

'Simply mouth-watering'

Layers of melon...topped with sorbet and served with a fresh fruit coulis...3.75

'No canoodling'

Garlic bread...with bacon and cheese served with tomato and coriander salsa...3.95

'Symphony at its best'

Selection of seafood...served with seasonal leaves and a spicy homemade marie rose sauce...4.95

The main event...

From the farm

'The Americans love it'

Blackened Cajun chicken...served with hot salsa and a timbale of spicy cumin rice...9.95

'It sounds too sweet to be spicy'

Honey chilli chicken...on a bed of oriental noodles and coated in a spicy chilli glaze...10.25

'Probably the most popular Bushtown dish ever...'

Chicken fillet...in a creamy pepper sauce served with crispy onion rings...8.95

'mmm there is bread on my chicken'

Chicken Breast Strips...served with aioli mayo and sweet chilli dips...8.50

'The way the Italians do...'

Italian Chicken...coated in a crust of parmesan cheese, garlic and herbs, served with Mediterranean vegetables and sundried tomato oil...10.50

'Sounds like a cool dish'

Chicken Colcannon...on a bed of bacon and cabbage mash with a cream and leek sauce...11.95

'They say, this is a classic'

Chicken penne pasta...wok fried chicken, spicy sausage, mixed peppers and onion in chilli tomato sauce...9.95

'Now that's a burger'

6oz succulent chicken fillet burger...topped with smoked bacon and smothered in mayo...5.95

'This is a definite favourite'

Honey roast duck...with a caramelised orange and grand mariner sauce...13.50

'With a far eastern twist'

Asian roast duck...with oriental vegetables in a plum sauce...13.95



Proud member



Best Hotel Restaurant 2010



Recently awarded best hotel restaurant 2010, at the Bushtown we are setting new standards when it comes to sourcing fresh local produce; Magilligan veg, Aghadowey potatoes, Ballymoney ham, Glenarm salmon, Coleraine cheddar, cherry valley duck, McAtamney Butchers.....

Down in the meadow... (all steaks are dry aged 28days)

'For the traditionalist'

10oz Rump...with mushrooms and sauté onions...12.95

'Only if you have the room'

12oz Sirloin...with Mushrooms and sauté onions...16.50

'Oh so tender'

8 oz Fillet...with Mushrooms and sauté onions...17.95

'I can't make up my mind'

Chicken fillet and rump steak...with garlic bread and creamy pepper sauce...13.95

'Definitely good packing'

Penne pasta...with strips of rump steak pan fried with button mushrooms in pepper cream sauce...9.95

'Definitely gonna need both hands for this'

Succulent 6oz rump steak burger...topped with smoked bacon, cheddar cheese and red onions...5.95

'U might need water'

Chilli beef...wok fried with oriental vegetables on a stone baked ciabatta, topped with crème fraîche...10.95

From the ocean...

'Are you a seafood connoisseur?'

A melody of seafood...topped with a creamy chive and dulse mash...12.95

'They can be caught in the river Bann'

Baked salmon...with a citrus couscous served with lemon and coriander butter...12.50

'It's always super fresh'

Catch of the day...please ask your server for details...

'Cod with a kick'

Indonesian style spicy cod...with a pepper dew salsa...11.50

'It's been tried and tested'

Beer battered cod...with mushy peas and homemade tartare sauce...7.95

'No its not flat spaghetti'

Seafood tagliatelle...with a delicate combination of fresh fish in a white wine and cream sauce...10.25

Chefs specialities...

‘The flakes just fall apart’

Red snapper... pan fried with ginger and lemongrass infused butter...12.95

‘From the hills’

Finne Brogue Oisin red venison steak... on spring onion mash with a rich wine jus...15.95
(When available)

‘Millions of medallions’

Fillet steak medallions... on a bed of champ and coated with our famous Bushmills sauce...16.95

‘The spices of India’

Indian chicken or beef curry... with homemade lime chutney, naan bread and pilau rice...11.95

‘This is pork with an Asian twist’

Fillet of pork kebab... surrounded by Singapore noodles house style...11.95

Truly natural...

‘Watching the health’

Seasonal greens... tossed with ribbons of pasta, basil pesto and topped with toasted pine nuts
(v)...7.95

‘Spicy vegetarian’

Stir fry vegetables... in a spicy tomato sauce encased in a tortilla wrap gratin (v) ...8.25

‘From the churn’

Goats’ cheese and sun blush tomato tartlet... with salad leaves and basil pesto drizzle (v)...8.50

‘It’s got a little bit of everything’

Bushtown open sandwiches... North Atlantic prawns, Ballymoney ham or Prime Silverside ...8.50

‘Eat your greens’

Salads... on the side or tossed and made to your request...3.25

On the Side

A little bit extra

Chips/Homemade Mash/ Cheesy mash/
Garlic Fries/Champ...2.95
Mushrooms/Honey Glazed Carrots/
Cauliflower/Broccoli...2.50
Sauté Onions/French Fried Onions...2.95

A little sauce

Peppercorn Cream/Bushmills sauce/...2.95
Mushroom sauce/Smoked bacon and leek
sauce/...2.50
House Gravy...1.00
Red wine jus...1.50

‘To cook is to create and to create well.... is an act of integrity and faith’.