

THE
Royal
HOTEL
COOKSTOWN

Evening
MENU

SERVED FROM 4.00PM • SEPTEMBER 2025

To begin

Homemade Vegetable Soup

Freshly prepared and served with a bread roll 6.9

Fresh Melon Fan

Seasonal melon, elegantly sliced and drizzled with raspberry coulis 6.5

Classic Prawn Cocktail

Served on a bed of crisp salad with Marie Rose sauce, a slice of wheaten bread, and topped with a lemon wedge 9.9

Breaded Mushrooms

Golden and crispy mushrooms served with a salad garnish and garlic mayo dip 7.9

Garlic Ciabatta

Oven-baked, topped with melted cheese and crispy bacon 7.9

Salt 'n' Chilli Chicken

Tossed in our house seasoning, served on a bed of mixed salad drizzled with chilli sauce 8.9

Homemade Breaded Brie

Lightly crumbed and fried, served with cranberry dip 8.9

Bruschetta with Creamy Mushroom NEW

Crusty bread topped with the chef's own creamy mushroom recipe 7.9

**Please advise your server of any allergies*



The Main Event

All served with choice of side order

Poultry

From timeless classics to modern twists – tender, golden and always full of flavour.

Classic Turkey Dinner

Tender roast turkey with baked ham and homemade stuffing, served with seasonal vegetables, cocktail sausages, crispy roast potatoes, and finished with cranberry sauce 19.9

Chef's Peppered Chicken

Set on a bed of creamy champ topped with our chefs signature peppered sauce and garnished with house-made tobacco onions 19.9

Homemade Chicken Kiev **NEW**

Golden breaded chicken fillet filled with garlic butter, served with coleslaw, garden peas and salad garnish 19.5

House Chicken Curry

Chicken pieces simmered with peppers and onions in our homemade rich curry sauce served on a bed of rice 19.9

The Old Favourite

Oven Roasted Chicken Breast on the bone served over homemade stuffing, with a slice of bacon, garden peas, rich gravy on the side – a timeless classic full of homely flavour 19.5

Sizzling Honey Chilli Chicken

Crispy salt 'n' chilli chicken tossed in a sweet and spicy honey chilli sauce with carrots, peppers, and onions, served on a sizzling hot plate 20.9

Roast Half Duck

Succulent half roast duck served with a rich plum sauce and a selection of seasonal vegetables 24.5

Homemade Chicken Goujons

Tender Strips of chicken breast, coated in our chef's signature breadcrumb mix and fried until golden. Served with your choice of dip (Chilli, Garlic, Peppered, BBQ) 16.9

Chicken Maryland

A crispy breaded chicken fillet paired with a playful mix of sweet and savoury accompaniments – banana and pineapple fritters with crispy bacon – served alongside garden peas and sweetcorn 19.5



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The Main Event

All served with choice of side order

From the Sea

The best of the ocean, brought to your table – fresh, light and full of taste.

Traditional Battered Cod

Freshly battered cod served with garden peas, tartar dip and our choice of side – a no fuss classic that never goes out of style 19.9

Teriyaki Salmon **NEW**

Fresh salmon fillet marinated in chef's own garlic & teriyaki sauce, served on a bed of noodles with sautéed peppers, finished with a sesame seed sprinkle and a side of teriyaki dip 24.5

Burgers

Hearty, indulgent, and packed with flavour – Served in a Brioche Bap toasted with sesame seed mix on top and your choice of side.

Royal Burger

A juicy 6oz beef burger stacked with fried red onions and sautéed mushrooms, served with a rich peppered sauce on the side for the perfect finishing touch 16.5

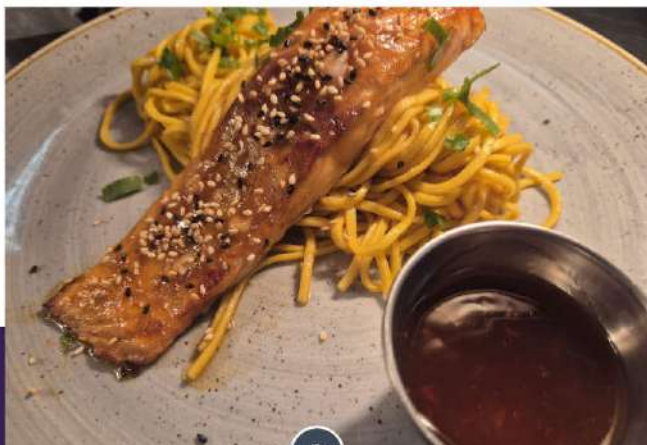
Cheese, Bacon & Tobacco Burger

A juicy 6oz beef burger stacked with melted cheese, crispy bacon, and a generous topping of crispy tobacco onions for extra crunch and flavour 16.9

Beef & Bird Burger **NEW**

A juicy 6oz butcher's beef burger stacked with a crispy buttermilk chicken fillet, Ballymaloe relish, melted cheese, fresh tomato, and mixed leaves 17.9

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The Main Event

All served with choice of side order

Pork

Traditional favourites and new flavours – comforting, satisfying, and full of taste.

Gammon Steak

Hearty Slice of Gammon, topped with grilled pineapple and served with garden peas – a classic blend of savoury & sweet 19.9

Creamy Mushroom Pork Tagliatelle **NEW**

Tender pork fillet in a creamy mushroom sauce with tagliatelle & garlic bread 19

Steak and Beef

Locally sourced prime cuts, cooked to your liking and served with classic accompaniments.

Royal Steak Sandwich **NEW**

7oz sliced steak on sourdough with chilli relish, caramelised onions, garlic mayo drizzle, tomato & mixed leaves 23.9

Roast Silverside of Beef

Tender roast silverside of beef, served with a Yorkshire pudding, crispy roast potatoes & seasonal vegetables 21.5

8oz Rump Steak **NEW**

A flavoursome cut of rump steak, cooked to your liking and served with golden pan-fried mushrooms and crispy French fried onions 28.9

12oz Sirloin Steak

A juicy, full-flavoured sirloin, cooked just the way you like it. Served with golden pan-fried mushrooms and a topping of crispy homemade French fried onions – a true steakhouse classic 33.5

Add a Sauce £4

Peppered • Smokey Bacon • Bushmills Whiskey Cream

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The Main Event

All served with choice of side order

Salads

Fresh, colourful, and full of flavour – our salads are made with seasonal produce and served with care.

Warm Chicken Caesar Salad

Warm sliced chicken served over a bed of crisp lettuce, cherry tomatoes, homemade croutons, parmesan shavings and finished with a creamy Caesar dressing 18.50

Open Prawn Salad

Freshwater prawns tossed in a classic Marie Rose sauce, served with crisp mixed salad vegetables and a slice of homemade wheaten bread 19.9

Fruit & Veg Salad

A refreshing selection of seasonal fruits and garden vegetables, served with a light garnish 18.9

Vegetarian

Wholesome, hearty, and full of flavour – our vegetarian dishes are made with care using the freshest ingredients.

Vegetable Curry

A medley of mixed vegetables simmered in our homemade curry sauce, served with your choice of accompaniment 17.5

Creamy Vegetarian Pasta

Tender broccoli and cauliflower florets tossed in a rich, creamy sauce with pasta. Comforting and satisfying 17.5

Vegan options available – please ask our team.



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Sides & Extras

Potato Sides 4

The perfect accompaniment – choose your favourite style of potatoes to complete your meal.

Chips / Skinny Fries

Garlic Fries

Chilli or Garlic Diced Potato

Truffle & Parmesan Fries **NEW**

Salt 'n' Chilli Fries

Potato Wedges

Creamed Potato / Champ

Lyonnaise Potatoes

Half & Half supplement 2

Other Sides

Add a little extra to round off your meal.

Garlic Bread 4

Boiled Rice 4

House Salad 5.8

House Vegetables (Cauliflower, Carrots & Broccoli) 4.5

French Fried Onions 4.5

Tobacco Onions 4

Broccoli & Cauliflower Mornay 4 **NEW**

Sauces 4

Perfect for pairing with your steak, chicken, or favourite dish.

Peppered Sauce

Smokey Bacon Sauce

Bushmills Whiskey Sauce



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