

Callan Bar

Grill Menu

Armagh City Hotel



STARTERS

SOUP OF THE DAY (V) (ask server about allergies) £5.95
Fresh seasonal soup of the day served with an oven baked crusty roll

ORIENTAL DUCK SPRING ROLLS (G, Ce, E, M, Se, S) £7.50
With Hoi Sin dipping sauce (can also be served vegetarian)

DUO OF PRAWN AND SMOKED SALMON COCKTAIL (C, Mu, F, E, G) £7.50/£14
Pink Atlantic prawns napped with Marie rose sauce with Marty Johnston's award-winning smoked salmon accompanied with buttermilk wheaten bread

CRISPY DEEP-FRIED MINI CHICKEN STRIPS (G, M, E, Mu) £7.50/£14
With Asian slaw salad and Taco mayonnaise

CHICKEN CAESAR SALAD (G, F, E, Mu, M) £7.50/£14
Cos lettuce leaves drizzled with creamy Caesar dressing and tossed with chicken, bacon bits, croutons and topped with grated parmesan cheese (can also be served vegetarian with roasted vegetables and Semi sun dried tomatoes).

MAINS

All our beef is Northern Irish, hand-picked by Carnbrooke Meats from Hewitt's, Loughgall and 21 days aged for flavour & tenderness

100Z CHAR-GRILLED SIRLOIN £26
served with onion rings(G), roast cherry tomatoes, choice of chunky chips, sauté garlic potatoes or champ(M)

6OZ MARTIN LEONARD'S CHAR-GRILLED STEAK BURGER (G, M, E) £15
Topped in a Brioche roll with melted Coleraine cheddar, Crispy bacon and onion rings, coleslaw and choice of chunky chips, skinny fries, or sweet potato fries

100Z MEDALLIONS OF BEEF £28
served with onion rings(G), roast cherry tomatoes, choice of chunky chips, sauté garlic potatoes or champ(M)

VEGETARIAN

ROASTED VEGETABLE CURRY (G, N, M, MU) £14
'Our own' Creamy mild coconut curry sauce, vegetables, onions & peas with warmed Naan bread & steamed rice

CALLAN FAVOURITES

BEER BATTERED ARDGLASS FISH AND CHIPS (G, M, E, S) £15
Served on mushy peas, lemon wedge, dressed salad garnish, chunky chips or champ

ITALIAN STYLE BEEF LASAGNE (G, M, E, SD) £15
Italian style layered beef lasagne with dressed salad choice of chunky chips or sauté garlic potato

CHICKEN CURRY (N, G, M, MU) £15
Our own creamy mild curry sauce with succulent chicken breast, onions & peas with warm Naan bread and steamed rice (contains nuts)

CHICKEN MARYLAND (G, M, E) £15
Bread crumbed chicken fillet served with banana and pineapple fritter, crispy back bacon

DAILY CALLAN ROAST OF THE DAY (ask server about allergies) £15
Served with champ potato, roast potatoes and melange of vegetables

BEER BATTERED JUMBO SCAMPI TAILS with tartare sauce, £17
lemon wedge and choice of side (C,Sd,M,E,G)

PAN SEARED SCOTTISH SALMON FILET with white wine, lemon £17
and chive cream sauce and choice of side (F,Sd,M,G)

SIDES - £3.50

CHUNKY CHIPS, BUTTERED CHAMP(M), SWEET POTATO FRIES, SKINNY FRIES, CHEESY GARLIC BREAD(G,M), SAUTÉ GARLIC POTATOES(M), HOUSE SALAD(Ce), MELANGE OF VEGETABLES, ONION RINGS(G), FRIED MUSHROOMS(M)

Gluten Free On Request

SAUCE - £3

PEPPERCORN(M), GARLIC BUTTER(M), HERB GRAVY(SD), CREAMY CHARDONNAY SAUCE(SD,M), CURRY(N,Mu)

Gluten Free On Request

DIPS - £1.25

BBQ, SWEET CHILLI(Se,SD,SO), CHIPOTLE(M,Mu,E), MAYONNAISE(M,Mu,E), HOI SIN(So,S), GARLIC MAYO(M,Mu,E)

If you have any dietary requirements, please inform a member of staff and we can advise you accordingly

Allergy Advice - Menu items with the following abbreviated codes Contain ingredients that may cause allergic reactions.

G-Gluten, M-Milk, E-Eggs, MU-Mustard, F-Fish, C-Crustacean, N-Nuts, S-Sesame, CE-Celery, SD-Sulphur Dioxide, L-Lupin, MO-molluscs, SO-soya, P-Peanuts

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DESSERTS

'OUR OWN' DEATH BY CHOCOLATE FUDGE CAKE (M, E, G, N) <i>Slightly warmed with Vanilla ice cream</i>	£6.95
PAVLOVA SQUARE (M, E) <i>With fresh whipped cream, local berry's & seasonal fruit and fruit coulis</i>	£6.95
CLASSIC PROFITEROLES (M, E, G) <i>Mini choux buns filled with sweetened cream served with sticky dark chocolate sauce</i>	£6.95
STICKY TOFFEE PUDDING (M, E, N, G) <i>With toffee sauce & vanilla ice cream</i>	£6.95
CHEESECAKE OF THE DAY (M, E, G) <i>With fresh cream & fruit coulis</i>	£6.95
CALLAN KNICKER BOCKER GLORY (M, E, N, G) <i>Trio of ice cream flavours served in a tall glass layered with strawberry jelly, mini marshmallows and chocolate sauce</i>	£6.95
ARMAGH BRAMLEY APPLE PIE (M, e, G) <i>Served hot or cold with a choice of fresh cream, ice cream, toffee sauce or vanilla crème anglaise</i>	£6.95
FRESH FRUIT SALAD (M, N, E) <i>Marinated local and exotic fruits served with ice cream or whipped fresh cream</i>	£6.95

COCKTAILS

BRAMBLE <i>Beefeater Gin, Lemon & Lime Juice, Crème de Mure & Sugar Syrup</i>	
ESPRESSO MARTINI <i>Absolut Vodka, Kahlúa, Espresso Coffee</i>	
APPLE MARTINI <i>Absolut Vodka, Apple Schnapps & Apple Juice</i>	
MOJITO <i>Havana Club Rum, Muddled Mint, Club Soda, Sugar Syrup & Lime Juice</i>	
LONG ISLAND ICED TEA <i>Absolut Vodka, Beefeater Gin, Havana Club Rum, De Kuyper Triple Sec, Olmeca Tequila, Lime & Coke</i>	
COSMOPOLITAN <i>Absolut Vodka, De Kuyper Triple Sec, Cranberry & Lime Juice</i>	
FRENCH MARTINI <i>Absolut Vodka, Chambord & Pineapple Juice</i>	
PORNSTAR MARTINI <i>Absolut Vanilla, Passoa, Passionfruit Puree, Lime Juice & Sugar Syrup</i>	
FROZEN STRAWBERRY DAIQUIRI <i>Havana Club Rum, De Kuyper Wild Strawberry & Strawberries</i>	
FROZEN PINA COLADA <i>Havana Club Rum, Coconut Rum, Pineapple Juice & Fresh Pineapple</i>	

ROSÉ SELECTION

WHITE ZINFANDEL, SUTTER HOME, CALIFORNIA <i>America's favourite premium wine. This delightfully fruity, naturally sweet blush wine has the aroma of fresh strawberries.</i>	£19
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SPARKLING

CA DI ALTE PROSECCO, ITALY <i>A pleasant bouquet with notes of pear and floral hints is followed by a bright, clean and lifted palate. Very dry, with lingering freshness</i>	£23
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COFFEE / TEA

IRISH COFFEE	£7.50
CALYPSO COFFEE	£7.50
FRENCH COFFEE	£7.50
BAILEY COFFEE	£7.50
RUSSIAN COFFEE	£7.50
DISARONNO COFFEE	£7.50
JAMAICAN COFFEE	£7.50
LATTE	£3.50
FLAVOURED LATTE	£3.70
CAPPUCCINO	£3.50
ESPRESSO/DBL	£2.80/£3.50
AMERICANO	£3.00
MOCHA	£3.80
DELUXE HOT CHOCOLATE	£4.00
TEA	£2.60
HERBAL TEA	£2.95

187ML SELECTION

SAUVIGNON BLANC CONCHA Y TORO, CHILE <i>Crisp, clean and fresh</i>	£5.00
BIN 222 CHARDONNAY, GEORGE WYNDHAM, AUSTRALIA <i>Peach and gentle oak flavours</i>	£5.50
PINOT GRIGIO <i>Floral and tropical fruit aromas</i>	£5.25
MARLBOROUGH SAUVIGNON BLANC, BRANCOTT ESTATE, NEW ZEALAND <i>Gooseberry and lemongrass aromas overlaid with tropical fruit notes</i>	£5.75
MERLOT CONCHA Y TORO, CHILE <i>A superb rich and soft red from mature fruit</i>	£5.00
BIN 555 SHIRAZ, GEORGE WYNDHAM, AUSTRALIA <i>Ripe plum and pepper characters</i>	£5.50
CABERNET SAUVIGNON CASILLERO DEL DIABLO, CONCHA Y TORO, CHILE <i>Full bodied wine with cassis and vanilla flavours</i>	£5.00
RIOJA TEMPRANILLO CAMP VIEJO, SPAIN <i>Aroma and flavours are reminiscent of red berries and bramble</i>	£5.50
BEEFSTEAK CLUB MALBEC <i>Full-bodied Mendoza Malbec. It's aged in oak for six months, and this brings a delectable note of vanilla to plenty of black fruits and a snappy acidity</i>	£5.50
WHITE ZINFANDEL SUTTER HOME, CALIFORNIA <i>Naturally sweet with aroma of fresh strawberries</i>	£5.00

RED SELECTION

CABERNET SAUVIGNON, CONCHA Y TORO, CHILE <i>Packed with ripe blackcurrant and red berry flavours, a delightful medium bodied Cabernet</i>	£19
RIOJA TEMPRANILLO, CAMPO VIEJO, SPAIN <i>Aroma and flavours are reminiscent of red berries and bramble with the unmistakable character of Rioja</i>	£21
BIN 555 SHIRAZ, GEORGE WYNDHAM, AUSTRALIA <i>Ripe plum and pepper characters. The delicious berry fruit flavours enhanced by soft tannins</i>	£21
MALBEC, GRAN LOMO, ARGENTINA <i>Medium bodied, with violet hues, and notes of berries and soft plums</i>	£21

WHITE SELECTION

SAUVIGNON BLANC, GONCHA Y TORO, CHILE <i>Bursting with apple and citrus fruit flavours, with a hint of juicy melon, this classical Chilean Sauvignon is superbly crisp and fresh</i>	£19
BIN 222 CHARDONNAY, GEORGE WYNDHAM, AUSTRALIA <i>Quality aromatic, well balanced wine with delicious peach and gentle oak flavours from this famous New South Wales Estate</i>	£21
MARLBOROUGH SAUVIGNON BLANC, BRANCOTT ESTATE, NEW ZEALAND <i>This delicious wine displays gooseberry and lemongrass aromas overlaid with tropical fruit notes</i>	£22
PINOT GRIGIO, CA DI ALTE, ITALY <i>Medium bodied and balanced, with a surprising fruity palate & fresh, rounded finish</i>	£20

ALL COCKTAILS £9

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