

VIP MENU

3 Courses 21.95 // 2 Courses 17.95 // Add a Cocktail 9.50

SALLY'S

STARTERS

HOMEMADE VEGETABLE SOUP

Served with Homemade Wheaten Bread

GARLIC TOSSED MUSHROOMS

Served with Garlic Aioli and Dressed Leaves

SOUTHERN FRIED CHICKEN GOUJONS

Served with Dressed Leaves and Duo of Dips (Garlic Aioli & Sweet Chilli)

SUNDRIED TOMATO BRUSCHETTA

Sundried Tomato Bruschetta served on Toasted Ciabatta with a Balsamic Glaze

MAINS

PAN FRIED ESCALOPE OF CHICKEN

Served on a Bed of Spring Onion Mash, topped with Shoestring Onions and a Choice of Sauce
-Bushmills
-Peppercorn

LEMON AND BLACK PEPPER CRUMBLER COD

Served with a Mint Pea Puree, Tarter Sauce, Lemon Wedge and Triple Cooked Chips

8oz Sirloin (£5 Surcharge)

Served on a Bed of Champ, Shoestring Onions and topped with Pepper Sauce

BUTTERNUT SQUASH AND APPLE CURRY

Served with Basmati Rice and Flaked Almonds

DESSERTS

CHEFS CHEESECAKE

Served with Vanilla Ice Cream

MALTESER MERINGUE

Meringue Nest topped with Vanilla Ice Cream, showered in Crushed Maltesers and Hot Toffee Sauce

APPLE CRUMBLE

Served with Vanilla Custard and Vanilla Ice Cream

COCKTAILS

ESPRESSO MARTINI

Absolut Vanilla, Kahlua, Sugar Syrup, Shot of Espresso

BERRY SOUR

Beekeeper Pink Gin, Lemon Juice, Sugar Syrup, Egg White

CUBAN REVOLUTION

Havana Club 3 Year Old, Maraschino Liqueur, De Kuyper Grenadine, Pineapple Juice

FRENCH 75

Beekeeper Gin, Lemon Juice, Sugar Syrup, topped with Prosecco

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