EVENING MENU

10 MARKET ST, MAGHERAFELT BT45 6ED | 028 7930 2616 | MARYSBAR@BTCONNECT.COM

STARTERS

SOUP OF THE DAY (V) (GF) — £4.75
Served with Wheaten Bread

SALT & CHILLI CHICKEN — £5.95
Crispy Fried Chicken Strips coated in our secret salt n chilli mix, spring onions, peppers and chilli mayo

SALT & CHILLI PRAWNS (GF) — £6.50
Tiger Prawns in a light Batter, coated in Marys own spices, crunchy Salad and fresh Chillis

CHICKEN CAESAR SALAD (GF) — £5.95
Crispy baby gem lettuce, Chicken Fillet, Garlic & Herb croutons, Sun-dried tomatoes, parmesan and Bacon dust, Caesar dressing

PRAWN COCKTAIL (GF) — £6.50
North Atlantic Prawns, Crispy Lettuce, Tomato, Marie Rose Sauce and Wheaten Bread

BREADED BRIE (V) — £5.95
Deep Fried Breaded Brie, Salad Leaves with a Red Current Jam

STICKY CHICKEN WINGS (C) — £5.50
Confit Chicken Wings glazed with Miso, Honey & Sweet Chilli, toasted sesame seeds

MAINS

CHICKEN SUPREME (GF) — £16.95
Skin on Irish Chicken Fillet, served on a bed of champ, topped with tobacco onions and Choice of House Sauce

PAN FRIED BREAST OF DUCK (C) — £17.95
Barbary Duck Breast, Garlic and Chive Mash, Tenderstem Brocolli, Baby Carrots, Honey and Whiskey Sauce(cooked medium)

SIZZLING CHILLI CHICKEN — £16.95
Crispy Fried Chicken Fillet pieces, cooked with Onions and Peppers in our secret sizzling sauce - Choice of side

MARY'S GOURMET BURGER — £12.95
Locally sourced 6oz Steak burger, Brioche Bap, Lettuce, Tomato, Crispy Bacon, Melted Cheese, Ballymaloe Relish, served with Hand-Cut Chips

MARY'S MELT — £13.95
10oz Steak Burger, Melted Cheese, Onion Rings, Pepper Sauce in a Brioche Bap, served with Hand-Cut Chips

10oz SIRLOIN (GF) — £21.95
Prime Irish 10oz Steak cooked to your liking- Served with Grilled Tomato, Mushrooms, Hand-Cut Chips and Choice of Sauce

8oz FILLET (GF) — £25.95
Prime Irish 8oz Steak cooked to your liking Served with Grilled Tomato, Mushrooms, Hand-Cut Chips and Choice of Sauce

DAUBE OF BEEF (C) — £17.95
Slow Cooked Irish Beef, Creamed Pototoes, Baby Carrots, Wild Mushrooms, Pancetta, Shallots and Red Wine Gravy

CHICKEN CURRY — £12.95
Roast chicken breast, curry sauce, peas and onions. Served with rice ½ n ½ £1.00 Supplement

FISH

CURRIED MONKFISH (GF) — £18.95
Monkfish, curried spices, steamed greens, coconut cream served with boiled rice

SALMON (C) (GF) — £17.95
Fresh Salmon Fillet, oven baked, tenderstem Brocoli, Sundried Tomato cream sauce. Served on a bed of mash

FISH AND CHIPS (GF) (C) — £14.95
Beer Battered Cod fillet, mushy peas, homemade tartare sauce, Lemon Wedge and Chunky Chips

SCAMPI (GF) (C) — £14.95
Deep Fried Battered Scampi, Tossed Salad, Lemon Mayo Dressing, served with Hand-Cut Chips

VEGETARIAN

VEGETARIAN (VEGAN) BURGER — £12.95
Plant Based Protein Rich Burger in a Toasted Bap (dairy free) Baby Leaves, Tomato, vegan mayo - Choice of Side

FIVEMILETOWN GOATS CHEESE — £12.95
Fivemiletown Goats cheese, Toasted Ciabata, Sun-dried Tomatoes, Rocket, Grilled Veg & drizzled with Balsamic Dressing

VEGETABLE CURRY — £11.95
Chefs Selection of Market Vegetables in our own Curry sauce, served with Basmati rice (½ & ½ £1.00 supplement)

SIDE ORDERS £3.50

HOMEMADE CHIPS
SKINNY FRIES
SALT & CHILLI CHIPS
SELECTION OF VEGETABLES
TOBACCO ONIONS
GARLIC CHIPS
TOSSED SALAD
BASMATI RICE
LOADED FRIES

SAUCES £2.00

PEPPERCORN
PAN GRAVY
MUSHROOM
BACON & LEEK

DIPS £1.00

BBQ
SWEET CHILLI
GARLIC MAYO
CHIPOLTE MAYO

ALLERGIES

Please Note: If you have any allergies or dietary requirements please inform your server and we'd be happy to guide you through our full allergen guide.

(C) Coeliac (V) Vegetarian (GFO) Gluten Free Option (VO) Vegetarian option

(Dishes marked with GFO or VO can be altered to suit a vegetarian or Gluten Free diet.)

Please register for COVID Track & Trace purposes

Scan the QR code
OR
Go to https://hu.oqlist.co.uk
and choose Mary's Bar

WINES

WHITE WINE
(HOUSE WHITE WINE)

CYT 75cl £17
Sauvignon Blanc , Chile

Condor Valley 75cl £18
Sauvignon Blanc, Chile

Stoneleigh Vineyards 75cl £23
Sauvignon Blanc, Marlborough, New Zealand

Araia 75cl £19
Pinot Grigio, Italy

Cielo 75cl £18
Chardonnay, Italy

ROSE

Sutter Home 75cl £19
White Zinfandel, California, USA

RED WINE
(HOUSE RED WINE)

CYT 75cl £18
Cabernet Sauvignon, Chile

Condor Valley 75cl £19
Merlot, Chile

Stoneleigh Vineyards 75cl £25
Marlborough Pinot Noir, New Zealand

Bin555 75cl £19
Shiraz, Australia

Outnumbered 75cl £22
Malbec Argentina

Campo Viejo 75cl £21
Rioja Temamilo, Spain

SPARKLING & CHAMPAGNE

Ca Di Alte 75cl £26
Prosecco Spumante, Italy

Trulli £7.95
Prosecco, Italy (200ml)

Moet & Chandon 75cl £65
Brut Imperial, Champagne, France

Moet & Chandon 1/4 bottle £18.95
Champagne, France (200ml)

QUARTER BOTTLES

WHITE WINE

Wyndham Estate, £4.95
Bin 222 Chardonnay, Australia (187ml)

Brancott Estate, Sauvignon Blanc, £4.95
New Zealand (187ml)

ROSE

Sutter Home, White Zinfandel, £4.95
California (187ml)

RED WINE

Wyndham Estate, Bin 555 Shiraz, £4.95
Australia (187ml)

Campo Viejo, Rioja Tempranillo, *(187ml) Spain* £4.95

COCKTAILS

COCKTAILS BY THE GLASS

Rasperberri Ride £7.25
That's a sweet ride...
Absolut Raspberri shaken with fresh lime and syrup de gomme served in a chilled martini glass.

Cosmopolitan £7.25
Every lady's favourite.
Absolut Citron, Cointreau and a splash of cranberry with freshly squeezed lime juice.

Aperol Spritz £6.95
Light and refreshing,
Zesty Orange Aperol, Prosecco, topped with Soda

Strawberry Daquiri £8.50
A frozen favourite.
Havana Club 3 year old Rum and freshly squeezed lime juice blitzed with fresh strawberry puree.

French Martini £7.95
A twist on a classic.
Absolut Vodka, fresh raspberries shaken with Chambord & fresh pineapple juice.

Espresso Martini £7.95
A caffeinated Classic.
Absolut Vodka shaken with Kahlua & chilled Espresso

Bramble £7.95
London's answer to the Comso.
Beefeater gin shaken with lemon juice, sugar syrup and a good helping of Chambord for a raspberry kick.

Whiskey Sour £7.95
Never mess with a classic.
Jameson Black Barrel shaken with fresh lemon and lime juice and a dash of sugar syrup. Served on the rocks as it always should be.

Peach Margaritta £7.95
A twist on a classic that packs a punch.
Tequila, Peach Schnapps, Peace Purée. Shaken and served in a salted rim glass

Mojito £8.75
Straight from Cuba.
Havana Club Rum muddled with fresh mint leaves, lime juice, topped with ice & sugar.A dash of soda to finish.

Hurricane £7.25
An Iconic Tropical Cocktail.
Havana Club 3 year old, spiced Rum, Passion Fruit Puree, Orange Juice. All shaken to create a sweet tropical taste.

DESSERTS

HOT CHOCOLATE FUDGE CAKE £5.95
With vanilla ice cream

CHEESE CAKE OF THE DAY £5.95
With fresh cream

JAM COCONUT SPONGE £5.95
With warm custard

TRIO OF ICE CREAM © £4.50
Chocolate, strawberry and vanilla, with chocolate sauce and sprinkles

ETON MESS © £5.95
Crushed meringue, fresh cream and seasonal berries

LIQUEUR COFFEES

IRISH COFFEE £6.95
Made with powers irish whiskey

BAILEY'S COFFEE £6.95
A measure of bailey's irish cream liqueur

CALYPSO COFFEE £6.95
Made with kahlua coffee liqueur

CAFE ROYAL £6.95
Made with hennessy cognac

TEA & COFFEE

TEA £2.20
A refreshing blend of the finest Tea leaves herbal teapeppermint, Green, camomile, decafe

ESPRESSO £2.30
A small, but potent coffee. Served black in a demi-tasse cup

AMERICANO £2.60
A classic black coffee With a double shot of espresso And hot water

CAPPUCCINO £2.75
Named after the hood of a monk, this classic is made with a doubleshot of espresso, smoothed out with equal quantities of steamed and foamed milk.

CAFE LATTE £2.75
Delicious espresso coffee made in a tall glass with steamed milk and topped off with a layer of frothed milk.

CAFE MOCHA £2.95
This is a classic cafe latte but with a shot of chocolate sauce for that extra sweetness

HOT CHOCOLATE £2.95
Luxuriously cream, made with real Chocolate and hot milk