

Mackenzie's

TO START

Sea Salt Rosemary Focaccia, Olive Oil 2.95 (1a)

Artichoke & Cream Cheese Spinach Dip, with Warm Corn Tortilla Chips 9.45(4)

Soup of the Day 6.50 (See Server)

Prawns Tempura, Siracha & Japanese Mayonnaise 13.50 (1a/1e/5d/7/10/12)

Pork & Ham Hock Croquette, Piccalilli 8.95 (1a/4/79/12/13)

Tomato Salad, Whipped Burrata, Basil 9.95 (4/13)

SUSHI & SASHIMI

Salmon Poke Bowl - Mango, Avocado, Chopped Shrimp & Toasted Macadamia, served on Sushi Rice 11.95 (1a/3g/5d/8/10)

Spicy Tuna Roll 8pc 10.50 (1a/8/11/7/13/10)

Californian Roll 8pc 10.50 (1a/5a/10/11)

Salmon and Avocado Roll 8pc 10.50 (1a/8/10)

Tempura Shrimp Roll 8pc 14.50 (1a/5d/7/10/11)

Veg Roll 8pc with Spicy Ponzu 8.95 (1a/10/11)

Nigiri Sushi 2pc Salmon 4.95, Prawn 4.95, Tuna 5.45

Sashimi Plate 4pc | Pick Your Own Fish
(1a/8/10) Salmon 7.95 Yellowfin Tuna 8.50 Yellow Tail 10.50

Hamachi Carpaccio & Jalepeño with Ponzu 10.50 (8/10))

WOOD FIRE GRILL

All steaks served with Beer Onions (1a/1e), Shoestring Fries or House Salad (13) & Choice of Pepper (13/9/4), Mushroom Diane Sauce (4/9/12/13) or Bernaise Sauce (4/7/13)

8oz / 277g Centre Cut Fillet 32.00

10oz / 283g Striploin 27.95

Cote De Boeuf for two - served with Onion Strings, French Fries and Steak Sauces 69.00

Market Grilled Fish on The Bone, Chopped Shrimp Parsley Butter,
Micro Potatoes (ask your server) (4/5d/8)

BURGERS & SANDWICHES

Cheese & Bacon Burger, House Relish, Lettuce & Red Onions 15.50 (1a/4/7/9/10/12/13)

Crispy Fried Buttermilk Chicken Sandwich, Ranch & Spicy Slaw 14.50 (1a/4/7/13/12)

Californian Smoked Hickory Cheeseburger, Bacon Chipotle Aioli & Onions 15.50 (1a/4/7/10/12/13)

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PIZZA

Tomato & Toonsbridge Mozzarella, Fresh Basil 13.95 (1a/4)

New York Pepperoni 15.95 (1a/4)

Jerk Chicken, Jalapenos & Toasted Sweet Corn Salsa 16.50 (1a/4)

Parma Ham, Chorizo and Salami, Rocket & Parmesan 16.95 (1a/4)

Shaved Roast Beef, Beer Onion, Manchego, N`duja Crumb 16.95 (1a/1e/4/9/12)

Smoked Aubergine, Grilled artichoke, Vegan Cheese & Red Onions 15.50 (1a/13)

Mackenzie's Baby Spinach, Mushroom, Irish Crozier Blue Cheese, Pear & Walnut 15.25 (1a/3h/4)

MAINS

Grilled Chicken Breast, Hassle Back Potatoes, Greens, Mushroom Sauce 22.50 (4,13)

Pan Fried Salmon, Barley Risotto, Lemon Purée 22.95 (1e/4/8)

Gnocchi, Dried Tomato, Basil, Parmesan Cheese 18.50 (1a,4,13)

Pasta of the Day (ask your server) 17.50

SALADS

Caesar Salad, Cos Lettuce, Grated Egg, Reggiano Parmesan, Sour Dough Croutons (Add Chicken 4€) 8.95 (1a/4/7/8/12/13)

Grilled Naked Chicken Salad, Baby Kale, Fire Roasted pepper, Chia & Pumpkin Seed, Goji Berries, Citrus Vinaigrette 14.95

SIDES

Shoestring Fries 4.50 (1a/4)

Crispy Crushed Potato, Bacon & Chipotle Aioli 5.95 (7/12/13)

Tomato Salad, Whipped Burrata, Basil (to share) 9.95 (4/13)

Cauliflower & Bacon Cheese Gratin 6.95

DESSERTS

Chocolate Delice, Honeycomb, Vanilla Ice Cream 7.95 (1a/4/7/10)

Lemon Tart, Basil syrup, Lemon Jelly 7.95 (1a/4/7)

Mango Cheesecake, Berries 7.95 (1a/4/7)

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Craysh, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur dioxide & sulphites, 14 Lupin

ustomers: All products/dishes are stored, prepared and handled in an environment where foodallergens are used. We have implemented controls to reduce the risk of cross contamination butcannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you have additional queries. Allour Beef is of Irish Origin.