

STARTERS

- MARINATED TIGER PRAWN BROCHETTE**
Served with Chilli, Lime & Corriander Salsa & Basmati Rice
€7.95
- WILD DONEGAL BAY MUSSELS**
In Chardonnay, Garlic & Lemongrass Cream
€7.95
- TRIO OF SHELLED BABY PRAWNS, CRAB MEAT
MARIE ROSE**
With Sauté Garlic Crab Claws & Green Leaf Salad
€8.50
- DUO OF CANTELOUPE & HONEYDEW MELON**
*Served with Citrus Sorbet, Mango &
Raspberry Essence*
€7.25
- WARM THAI STYLE CHICKEN SALAD**
*With Bean sprouts, Mangetout,
Pak Choi, Spring Onions, Ginger, Garlic,
Toasted Sesame Seeds, Satay & Soy Dressing*
€7.95
- BAKED GOATS CHEESE**
*Rondelle of Goats Cheese wrapped in
Parma Ham with Sauté Asparagus Spears,
Rocket Salad & Balsamic*
€7.95
- NORTHERN COAST SEAFOOD CHOWDER**
Served with Crusty Bread
€7.95
- WILD MUSHROOM RISOTTO**
*Served with Mediterranean Roast Vegetables &
Parmesan Shavings*
€7.25
- SOUP OF THE DAY**
€4.95

MAIN COURSES

FISH DISHES

ROAST MONKFISH TAIL

With Shellfish Couscous, Calamari's & Spiced Tomato Jus

€18.95

SAUTE MULROY BAY KING SCALLOPS

With Baby Fennel, Carrot Puree & Saffron Sauce

€21.50

BAKED ESCALOPE OF LOCAL SALMON

Served with Sweet Potato, Mussel & King Prawn Stew

€18.95

PAN-SEARED SEABASS FILLETS

With Baby Potatoes, Roasted Shallots & Chorizo with Lemon Thyme Cream

€18.95

POULTRY DISHES

ROAST BREAST OF CORN-FED CHICKEN

Stuffed under the skin with Cream Cheese, Spinach & Sundried Tomatoes with Chargrilled Mediterranean Vegetables and Red Pepper Puree

€19.50

CHICKEN TERETTO

Two Breasts of Chicken, One Spicy & One Plain with Crushed Red Chilli Sauce & Garlic Butter

€19.50

TRIO OF DUCK

Roast Duck Breast, Confit of Duck Leg & Asian Spiced Duck Spring Roll with Sauté Ribbon Vegetables & Noodles in Soy Sauce

€19.75

VEAL

PAN FRIED VEAL CUTLETS

Served with Horseradish Mash, Red Onion Compote, Thyme, Mushroom & Cognac Sauce

€18.50

MAIN COURSES

STEAKS

10oz SIRLION €19.75

T-BONE STEAK €21.00

10oz FILLET €24.00

Served with Fondant Potatoes, Sauté Spinach Parmesan Crisp & Red Wine Jus

MEDALLIONS OF BEEF FILLET €21.00

SAUCES

BLACK PEPPER, GARLIC BUTTER, IRISH WHISKEY
CHASSEUR, BLUE CHEESE

SURF & TURF

Chargrilled 8oz Fillet Cooked to your liking with Sauté Langoustines & Hollandaise Sauce

€25.95

GRIDDLE FILLET OF BEEF & CHICKEN TOWER

On Smoked Bacon Mash with Irish Whiskey Sauce

€19.75

ROAST LOIN OF DONEGAL LAMB

Served with Boulangere Potatoes, Crispy Leeks, Red Wine & Redcurrant Jus

€19.75

All our beef is
100% quality
assured Irish Beef.

VEGETARIAN DISHES

HAZELNUT PUY LENTIL & ROAST VEGETABLE LOAF

On Wilted Spinach Leaves with Redcurrant & Thyme Jus

€17.50

VEGETARIAN PAELLA

Braised Seasonal Vegetables, Olives and Herbs with Saffron Rice

€18.50

SIDE ORDERS

Chefs Choice of Fresh Vegetables & Potatoes	€5.25
Chipped Potatoes	€3.75
Sauté Potatoes	€4.25
Sauté Potatoes topped with our own Garlic Butter	€4.25
Sauté Potatoes smothered in Onions	€4.25
Sauté Potatoes with Bacon	€4.25
Button Mushrooms	€3.75
Sauté Onions	€3.75
Onion Fritters in Beer Batter	€3.75
Potato of the Day	€3.75
Dressed Side Salad	€4.75
Dressed Green Salad	€3.95
Baked Potato	€3.75
Crisp Vegetable Stir-Fry With Soy Sauce	€4.75

HOMEMADE DESSERTS

Choice of Desserts from our Dessert Menu	€5.50
Farmhouse Cheese & Crackers	€7.75

BEVERAGES

Tea	€2.75
Herbal Teas	€3.25
Freshly Brewed Coffee	€3.00
White Coffee	€3.75
Cappuccino	€4.00
Latte	€4.25
Hot Chocolate	€4.25
Irish Coffee	€5.20
Coffee Royale	€5.60
Baileys Coffee	€5.30
Calypso Coffee	€5.30