

# Welcome to Heather

We at Heather in the Mount Errigal Hotel endeavor to bring you only the best of local Irish produce.

Our Lamb is from the rugged Irish hills, beef from the green pastures and fish from pristine Irish waters. Our aim is to provide you with a feast for the senses.

Our local suppliers deliver fresh vegetables, smoked salmon, cheeses, pork, chicken and dairy products on a daily basis to ensure you are served the best fresh local produce Donegal has to offer.

After that, it is all put together by my team of talented and passionate chefs in-house. From land to table is of utmost importance to me. Certifiable, home grown and reputable is all that matters.

*Manus Mc Bride*

**Head Chef**

## To Start

**Pan-Fried Killybegs Scallops & Kinnegar Beer Battered King** **9.50**

**Prawns**

Local herbs, caper aioli (G,L,E,CY,SY,F,C,MUS)

**Duo of Turf Smoked Donegal Salmon & Salmon Mousse** **8.50**

Guinness bread, citrus greens, samphire, pickled cucumber,

horseradish Cream (G,L,E,F,CY,SY)

**Mulroy Bay Mussels** **8.50**

Spiced ginger, coriander, lemongrass, cream, sourdough (M,G,L,SY)

**Crumbled Fivemiletown Goats Cheese Salad** **8.50**

Raisin relish, toasted pecans, cured beetroot, pea-shoots, goats cheese

bon-bons (G,L,E,CY,SY)

**Pan-Fried Clonakilty Black Pudding** **8.50**

Crispy pancetta, fried duck egg, tomato & celeriac chutney. (G,L,E,CY,SY)

**Pressed Noone farm Chicken, Smoked Duck, Streaky Bacon &** **8.50**

**Vegetable Terrine**

Seasonal greens, red pepper dressing (L,SY,CY,E,SD)

**Northern Coast Seafood Chowder** **7.95**

Crusty bread (G,L,F,E,CY,M)

**Soup of the Day** **5.95**

## Main-Courses

### Steak

*Sourced by our expert butcher, our beef is 100 % Irish, grass-fed, aged for 30 days and marinated with our house spice rub. Served with your choice of Béarnaise, Heather's Pepper sauce, Donegal Whiskey & Mushroom sauce, Garlic Butter, Cashel Blue Cheese sauce.*

<b>10oz Sirloin steak</b>	<b>25</b>
Chunky chips, French fried onions. , Portobello mushroom (G,L,E,SY,SD)	
<b>10oz Rib Eye steak</b>	<b>25</b>
Parmesan chips, tobacco onions, flat-cap mushroom (G,L,E,MUS,SY,SD)	
<b>8oz Fillet steak</b>	<b>28</b>
Roasted baby potatoes, button onions (L,SY)	

### Seafood

<b>Pan-fried Greencastle John Dory Fillets</b>	<b>23</b>
Crab Beignet, sea salt & chilli squid rings, lemon crème (F,G,L,E,CY,SY)	
<b>Grilled Seabass Fillets</b>	<b>23</b>
Buttered spinach, clams, poached monkfish cheeks, local herb fish sauce (L,F,M,CY,SY)	
<b>Baked Local Organic Salmon</b>	<b>23</b>
Basil & parmesan crust, linguine, chorizo, red onion, pimento, baby fennel, sundried tomato salsa (G,L,E,CY,SY)	

## Rare Breeds

### **Rump of Inishowen Lamb** **23**

Pressed potato & rosemary terrine, roasted baby onions, red onion jam,  
redcurrant bordelaise (L,SD,CY,SY)

### **Silverhill Duck Breast & Confit of Duck leg** **25**

Aromatic spices, braised red cabbage, clementine, thyme, orange & onion  
stuffing, orange & plum sauce (L,CY,SY,G,SD)

### **Noone Farm Chicken Supreme** **23**

Pearl Barley & Glenties ham risotto, Ballyholey farm baby carrots, mini-  
corn, mange tout, chicken jus (G,L,CY,SY)

## Vegetarian

### **Josper Grilled Mediterranean Vegetables** **20**

Sundried Tomatoes, feta, linguine, beetroot crisps (G,L,E,CY,SY)

### **Edamame, Cannellini & Puy Lentil Vegetable Casserole** **20**

Donegal Rapeseed oil, crisp basket, rosemary scented focaccia (G,L,CY,SY)

## On the Side

Chips (SD)	4	Creamy Mash (SD,L)	4
Garlic & Parmesan Chips (SD,L,MUS)	5	Chilli Mash (SD, L)	4
Baked Potato	4	Side Salad (G,L,E,N,CY,SS,SY,SD,MUS)	4
Sauté Potato (L)	5	Tossed Salad (CY,SY,MUS)	4
Sauté Potato w/onions (L)	5	Mini Caesar Salad (G,L,MUS)	4
Garlic Sauté Potato (L)	5	French Fried Onions (G,L,E)	4
Baby Boiled Potato	4	Sauté Mushrooms (L)	4
Garlic Cubed Potato (SD,L)	4	Ballyholey Garden Vegetables (L)	4