

HEATHER

Welcome to Heather

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

Our lamb is from the rugged Irish hills, beef is 100% Irish 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 McBride

Head Chef

SET MENU

TO START

Mulroy Bay Mussels

Mulroy bay Mussels in white wine & garlic cream with samphire & Guinness bread.
(g,l,sd,m)

North Coast Seafood Chowder

House made Guinness bread
(l,f,c,m)

Soup of the day

Made in house
(g,l,sd,sy)

Pork Belly & Clonakilty Black Pudding

Black pudding & apple roulade, apple gel, spiced date & plum relish
(f,c,l,m,g,e)

Scallops

Pea Risotto, smoked cod flakes, basil gel
(e,m,mu,s,e)

Ham Hock Fritter

Mustard & Cheese infusion, baby apple, fried quail egg
(g,l,e,sd,sy)

Falafel

Spiced Chickpea Falafel, roti bread, carrot hummus, lime & coriander salsa
(sd)

Goats Cheese

Bon Bon's, candied beetroot, hazelnut dust, crumbed feta, red onion relish
(g,l,e,n,sd)

SIDES

Twice cooked chips (sd) €5.00

Skinny fries (sd) €5.00

Garlic fries (l,sd) €5.00

Champ mash (l,sd) €5.00

Cauliflower mornay (l) €6.00

Tender stem broccoli (l) €6.00

Tossed dressed salad (g,l,e,n,ss,cy,sy,sd) €6.00

Seasonal market vegetables (l) €6.00

SET MENU

MAIN COURSES

Turbot

Charred leek, chicory, fennel cream, trout roe
(f,l)
(€5 supplement)

Teryaki Salmon

Pak Choi, soba noodles, mirin, edamame, scallion & red pepper
(g,l,cy,sy,sd,ss)

Monkfish & Pork Belly

Stuffed Monkfish tail with apple & celeriac mousse, calvaos cream
(l,f,cy,sy,sd)

Turkey & Ham

Creamed potato, house made gravy, cranberry & stuffing Bon-Bon
(g,l,e,cy,sy,sd)

10oz Sirloin Steak

Charred shallot, mushroom ketchup, pepper sauce
(l,sd)

Beef Shortrib

Slow cooked shortrib, squash purée, crispy leek, hispi cabbage, sweet bourbon jus
(g,l,sy,sd)

Lamb Rump

Hazelnut crumb, minted pea puree, hispi cabbage, dauphunoise potato, redcurrant relish, lamb jus.
(l,sd,sy)

Chicken Supreme

Chorizo risotto, red pepper foam, savoury tuile
(g,l,e,sad,cy,sy)

Wild Mushroom Linguine

Pesto, pine nuts
(g,n)

DESSERTS

Please ask your server for our daily desserts

TEA OR COFFEE

4 Course Dinner - €45.00