

€28.50

**Per
Person**



Lunch Menu

**ASK YOUR
SERVER
FOR
DAILY
SPECIALS**

Chef's Soup of the Day (9,10)

(Ask your Server)

Free Range Donegal Egg Mayonnaise (3,9,11)

(Baby Leaf Salad with Honey & Mustard dressing)



Shredded Salt & Chilli Chicken (1-W,3,9)

(Garlic & lime mayonnaise, mixed leaf salad)

Black Pudding & Cranberry (1-W,9,13)

(Crisp oat crusted black pudding, cranberry gel)

Buffalo Mozzarella & Tomato Caprese (8,9,11)

(Baby leaves & fresh basil pesto)



West Coast Atlantic Seafood Chowder (2,4,9,10)

(Prawns, Mussels, Clams, Salmon, Smoked Coley & Haddock)



Slow Roast Sirloin of Irish Beef (9,10)

(Creamed potato & roast gravy)



Roast Turkey & Donegal Ham (1-W,9,10)

(Mash potatoes, herb & onion stuffing with roast gravy)

Free Range Irish Chicken (9,10,11,13)

(Grilled Irish chicken supreme, sweet potato puree, parsnips & chicken jus)



Killybegs Darne of Salmon (4,6,9,11,13)

(Lemon & dill sauce)



Classic Vegetable Curry (9,10,11,13)

(Stir-fried vegetables in our homemade lemongrass & lime leaf scented curry sauce)



Strawberry Meringue Roulade (3,9)

(Berry compote)



Sticky Toffee Pudding (1-W,3,9)

(Salted caramel sauce & vanilla ice cream)

Coconut Panna Cotta (8)

(Tropical jelly top)



Apple Crumble Pot (1-W,3,9)

(Crème anglais & vanilla ice cream)

Mango Cheesecake (1-W,3,8,9)

(Fresh cream & mango gel)

Selection of Ice Cream (1-W,3,9)



**Gluten Free
Option Available**



**Vegetarian
Option Available**

ALLERGEN KEY

GLUTEN = 1
CRUSTACEANS = 2
EGGS = 3

FISH = 4
MOLLUSCS = 5
SOYBEANS = 6

PEANUTS = 7
NUTS = 8
MILK = 9

CELERY = 10
MUSTARD = 11
SEASAME SEEDS = 12

SULPHITES = 13
LUPIN = 14
WHEAT = W

***** NO SPLIT BILLS *****