



ASK YOUR SERVER FOR DAILY SPECIALS

Sample Lunch Menu

Chef's Soup of the Day (9)

(Ask your Server)

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

(Baby Leaf Salad with Honey & Mustard dressing)



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

(Garlic & lime mayonnaise, mixed leaf salad)

Black Pudding & Cranberry (1,9,13)

(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)



 Gluten Free Option Available	 Vegetarian Option Available
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Slow Roast Sirloin of Irish Beef (9)

(Creamed potato & roast gravy)



Roast Turkey & Donegal Ham (1,9)

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

Free Range Irish Chicken (9,11,13)

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



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

(Spiced creamed leek fondue)



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

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



 Gluten Free Option Available	 Vegetarian Option Available
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Fresh Fruit Pavlova (3,9)

(Topped with fresh cream & fruit coulis)



Cheesecake of the Day (1,9)

(Fresh whipped cream)

Selection of Irish Artisan Ice Creams (3,9)

(Fresh whipped cream)



Traditional Irish Apple Crumble (1,8,9)

(Fresh cream & custard)

Sticky Toffee Pudding (1,3,8,9)

(Vanilla bean ice cream & toffee sauce)

Gluten = 1 Crustaceans = 2 Eggs = 3	Fish = 4 Molluscs = 5 Soybeans = 6	Peanuts = 7 Nuts = 8 Milk = 9	Celery = 10 Mustard = 11 Sesame Seeds = 12	Sulphites = 13 Lupin = 14
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