



Lunch Menu

€32.50 per person



Soup of the Day

Served with a crusty bread roll (1-W,9,10)

Roast Chicken, Bacon & Pine Kernel Salad

Garlic & parmesan dressed diced chicken & bacon pieces, served on crispy baby gem salad (3,8,9,11)

Chefs Famous West Coast Atlantic Seafood Chowder

Fresh fish selection from along the west coast of Ireland.

(Includes prawns, mussels, clams, salmon, smoked coley & haddock) (2,4,9,10,13)

Whipped St Tola Goats Cheese Parfait

Served with beetroot textures, cocoa & coffee crumble and baby leaves (1-W,8,9,13) **GF Available**

Baby Prawn Salad

Served with baby leaves with our spiced Marie-Rose sauce (2,3,11)

Breaded Baked Brie with Cranberry Sauce

Served with honey & mustard dressed baby leaf salad (1-W,3,9,11)

14 Hour Slow Braised Shoulder of Irish lamb

Served with butter whipped potatoes, vegetables & red wine gravy (9,10,13)

Killybegs Baked Darne of Salmon

Served with squash puree, spiced creamed leek fondue & creamed potatoes (4,6,9,11,13)

Roast Turkey with Donegal Ham

Served with mashed potatoes, herb & onion stuffing, and roast gravy (1-W,9,13)

Roast Ballotine of Chicken

Stuffed with creamed leeks, wrapped in streaky bacon with wild mushroom sauce (9,10,13)

Roast Striploin of Irish Beef

Served with creamed potatoes, winter vegetables and roast gravy (9,10)

Roast Irish Bacon and Braised Cabbage

Served with mashed potatoes and white sauce (9,13)

Chilli, Ginger & Lime Scented Stir Fry

Chefs special stir fry sauce with stir fry veg, served with egg noodles and toasted sesame seeds

(1-W,3,6,8,12,13) **Vegan/GF Available**

Sticky Toffee Pudding

Served with vanilla bean ice cream & toffee sauce (1-W,3,9)

Triple Chocolate Brownie

Served with rich chocolate ganache and vanilla ice cream (1-W,3,6,9)

Potted Irish Apple Crumble

Served with warm custard, shortbread top & vanilla ice cream (1-W,3,9)

Lemon Blueberry Cheesecake

Gingernut base, meringue & served with vanilla ice cream (1-W,3,6,8,9)

Selection of Ice-Cream

Served with whipped cream (3,6,9)

Irish Strawberry & Summer Berry Sherry Trifle

Served with vanilla custard & whipped cream (1-W,3,6,9,13)

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 ***

