



Welcome to the Tara Hotel.

The Tara Hotel is situated at the heart of Ireland's largest Fishing Port, Killybegs. At the Tara Hotel we seek to promote and utilize west of Ireland produce along the Wild Atlantic Way and the Causeway Coastal Drive. Our aim is to source locally grown, high quality, artisan products to create a balanced menu. The Tara Hotel A La Carte & Bistro menus offer dishes that my team are passionate about. We thrive on excellence, good presentation and the quality of the product. Should you have any dietary requirements, please notify your server at time of ordering and we will gladly assist your needs.

We hope you enjoy the culinary adventure.

Gary Boyle
Head Chef

Appetizers

Local Killybegs Crab & Mackerel Salad 2 4 7	10
<i>Fresh crab meat caught by the Haugheys, infused with Atlantic Treasure's smoked mackerel bound with a creme fraiche & chive dressing. (Subject to Availability)</i>	
Monk & Prawn Gratin 2 4 7	8½
<i>Greencastle monkfish pieces, local prawns, homemade garlic butter, gratinated with mozzarella cheese. Served with homemade soda bread.</i>	
Atlantic Prawn Cocktail 2 3 10	8
<i>Seasonal leaves, tomato concasse, piquant marie rose sauce & pea shoots.</i>	
Goats Cheese Bon Bons 1 3 7	7½
<i>Fivemile town goats cheese boilie in a crisp crumb, diced beets, carmelised onion jam & beetoot glaze.</i>	
Salt & Spicy Squid 1 6 7 12 14	7½
<i>Golden crumbed squid rings, flash fried & drizzled with aged malted vinegar & lime oil.</i>	
Glin Valley Chicken Wings 1 4 6 7	7½
<i>Choose from our signature sauces; Smoky BBQ or Hot & Spicy Buffalo, served with our homemade Cashel blue cheese dip.</i>	
Atlantic Seafood Chowder 4 7 9 10 12 14	7
<i>A rich creamy homemade chowder with fruits & flavours of the Atlantic; (Cod, Smoked Coley, Haddock, Salmon & Mussels).</i>	
♥ Chicken Caesar Salad 1 3 4 7	7
<i>Glin Valley chicken strips, Glenside bacon, croutons, Patton's free range egg & parmesan shavings.</i>	
Prawn Twisters 1 2 6	6½
<i>Black tiger prawns wrapped in a crisp filo pastry with chives, served with our homemade tomato & chilli jam.</i>	
Homemade Beef Nachos 1 3 7 10	6½
<i>A mildly spiced ground beef, topped with grilled mozzarella cheese, seasoned homemade tortilla chips & sour cream dipping sauce.</i>	
Garlic Ciabatta Bread with Cheese 1 7	5
<i>Crisp ciabatta bread smothered in a full flavour garlic butter & toasted under the grill with Irish mozzarella cheese.</i>	
Garlic Ciabatta Bread 1 7	4½
<i>Crisp ciabatta bread smothered in a full flavour garlic butter & toasted under the grill.</i>	
♥ Chef's Soup of the Day 7 9 10	4½
<i>Freshly prepared with the finest ingredients served with homemade soda bread or crusty roll.</i>	

À La Carte

Killybegs Seafood Platter 2 3 4 7 10 14	30
<i>A selection of locally sourced seafood including monkfish, smoked mackerel, organic oak smoked salmon, prawns, grilled mackerel, cod & grilled trout, crab & mackerel pate.</i>	
8oz Castlefinn Fillet Steak 6 7 12	26
<i>The most tender cut of steak that gives that real melt in the mouth feeling, with chef's secret seasoning, cooked to your liking served with roast shallots, vine cherry tomatoes & a choice of either pepper sauce or garlic butter.</i>	
Greencastle Monktail & Bacon 4 7 12	24
<i>Monktail wrapped in dry aged Glenside maple smoked streaky bacon on a bed of champ mash with a tomato, onion & garlic confit</i>	
10oz Castlefinn Sirloin Steak 6 7 12	24
<i>The most popular cut of steak that is lightly marbled and has a richer flavour, with chef's secret seasoning, cooked to your liking served with roast shallots, vine cherry tomatoes & a choice of either pepper sauce or garlic butter.</i>	
Baked Whole Sea Bass 4 7 12	20
<i>Whole seabass baked from head to tail, with roasted fennel puree, homemade salsa verde & Donegal lemon rapeseed oil.</i>	
Lemon Pepper Cod with AlGaran Seaweed 2 4 7 10 12	18
<i>Baked Atlantic Cod, dusted with local AlGaran seaweed & lemon pepper, served with a shrimp risotto, buerre blanc & Donegal lemon rapeseed oil.</i>	
Crispy Glenties Pork Belly 4 6 7 12	18
<i>Slow braised pork belly with herbs, finished on the pan, braised red cabbage & apple, red wine & juniper berry jus.</i>	
Meditteranean Chicken 1 3 6 11	17
<i>Butterfly breast of chicken fillet, topped with roast vegetables & goats cheese pearls, with a rustic tomato sauce & basil oil</i>	
Tempura King Prawns 1 2 3 6	18
<i>Tempura battered king prawns(8), caper mayonnaise, tomato & chilli jam, salad & twice cooked chips.</i>	
Greencastle Monkfish Goujons 1 3 4 6 10	17½
<i>Cooked in a mild Chinese five spice & Scraggy Bay beer batter, served onto crisp seasonal salad, caper & lemon dressing & chips</i>	
Castlefinn Sirloin Steak Sandwich 1 6 12	16
<i>Prime Castlefinn Sirloin strips served onto a toasted garlic ciabatta, topped with sautéed onions & served with pepper sauce or garlic butter and chips</i>	
Roast Vegetable Enchilada 1 7	16
<i>Fresh roast vegetables, with a warm spice, smothered with a rustic tomato sauce & mozzarella cheese.</i>	
Killybegs Beer Battered Cod & Chips 1 3 4 6 10	15
<i>Filletts of fresh Killybegs Cod cooked in a crisp Scraggy Bay beer batter, with tomato ketchup, tartar sauce, crushed peas & twice cooked chips.</i>	
Half Roast Chicken 1 3 6 7 9 12	15
<i>Half Roast Glin Valley chicken served with a stuffing croquette, rich pan gravy, creamed potatoes & seasonal vegetables.</i>	
Chinese Style Chicken Curry 1 9 10	Rice/Chips Only 6
<i>With chicken breast pieces, sliced onions.</i>	
	served with a saffron rice & prawn crackers. ½Rice & ½Chip 6
	16½
Sizzling Fajitas 1 3 6 9 10 11	Stir Fry's 1 6 9 11
Tortillas, Sour Cream & Guacamole	Stir Fried Noodles
Chicken	15½
Beef	16
King Prawn 2	18
Vegetable	14
<i>In a house marinade, stir fried with crunchy vegetables and served on a sizzler.</i>	
Chefs Vegetable Curry 1 9 10	Rice/Chips Only 6
<i>Chef's homemade curry with crunchy vegetables,</i>	
	served with savoury rice/chips. ½Rice & ½Chips 6
	15

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Tara Burger - Build Your Own **1 3 6 10** 14½

8oz of Prime Castlefinn 100% ground steak patty served onto a floured bap with twice cooked chips, lettuce, tomato & coleslaw, two toppings & a dip of your choice. (Extra Toppings €1)

Southern Fried Chicken Goujons **1 3 6 7 10** 14½

Cooked in our secret southern fried seasoning, with twice cooked chips, crumb, dip of your choice & salad garnish.

Southern Fried Chicken Burger **1 3 6 7 10** 14½

8oz butterfly chicken breast with our southern fried coating, served on a floured bap, twice cooked chips, lettuce, tomato & coleslaw, and a choice of dip. (Add toppings for €1 per topping)

Tempura Fish Burger **1 3 4 6 7 10** 14

Mini sole fillets in a light crisp tempura batter, served on a floured bap, with lettuce, tomato & tangy salsa, lemon & caper mayonnaise dip.

Donegal Ham, Egg & Chips **3 6 10 12** 14

Griddled Donegal ham, two Patton's free range eggs, served with twice cooked chips & salad garnish.

Burger Toppings 1

Cheese 7	Onion Rings 6	Pineapple	Sautéed Onions
Sautéed Mushrooms 7	Goats Cheese 7	Cashel Blue Cheese 7	Bacon

Dips 1

Tomato Relish	Sweet Chilli	Garlic 3 10
Marie-Rose 3 10	Buffalo 7	BBQ
Blue Cheese 7	Tomato & Chilli Jam	

Side Orders 3

Potatoes 7 12	Side Salad 3 10	Garlic Baby Boiled 7	Baby Boiled 7
Chips 12	Green Salad	Sautéed Onions	Baked
Beans Sautéed Mushrooms 7	Vegetables of the Day	Onion Rings 1 C	
Additional Dips €1		Prawn Crackers €1	

Salads

 €Asian Style Chicken Breast **1 3 6 11** 16

Velvet chicken breast with sesame seeds, served over stir fried noodles, drizzled with a sweet chilli, pesto & house dressing.

Baked Atlantic Sea Trout **1 4** 17

With a bulgar wheat, chick pea, & roast red pepper salad, pesto & chilli dressing.

Warm Goats Cheese & Beetroot Salad **1 3 7 8 10** 15

Fivemiletown goats cheese bon bons, toasted pine nuts, fresh beetroot, basil, honey & mustard dressing.

Grilled Atlantic Treasure Mackerel **4 7 10** 15

Grilled with a wholegrain mustard & garlic butter, served onto seasonal salad.

Warm Chicken & Bacon Salad **3 7 10** 14½

House marinated chicken strips, crisp bacon & baby new potatoes, served onto seasonal salad with a drizzle of house dressing.

Shines Irish Albacore Tuna Taco **1 3 4 7 10 11** 13

Crisp taco shell filled with Shines Irish Albacore tuna flakes, with guacamole, beef tomato, cucumber, red onion & chilli salsa and finished with creme fraiche.

House Salads **1 3 10**

Chicken 15

Ham 15

Prawn **2** 18Smoked Salmon **4** 17Mixed Seafood **2 4** 19

Farmhouse 15

All the above salads served with mixed seasonal leaves, tomato, cucumber, red onion, mixed carrot salad, beetroot, egg, coleslaw, potato salad & bulgar wheat.

Desserts

 €

€

6

Glencolmille Donegal Bees Honey Parfait **3 7 8 12**

Glencolmille Bees honey parfait, with a Silkie whiskey mocha & sea salted caramel and pistachio

Chocolate Hazelnut Brownie **1 3 7 8**

A hazelnut & chocolate brownie served with a coconut & hazelnut crumb, vanilla ice cream & a rich chocolate fudge sauce.

Banoffee Pie **3 7**

A gluten free biscuit base, fresh banana, homemade toffee, fresh cream, merigue, salted caramel, & chocolate shard.

Lemon Meringue Ice Cream Shortbread **1 3 6 7**

Lemon meringue ice cream with a chocolate coated shortbread, raspberry coulis & rosemary dusting sugar.

Nutty Caramel Chocolate Ice Cream Sundae **3 5 7**

Vanilla & chocolate ice cream topped with fresh cream, our Jordan's sea salted caramel, chocolate sauce & chopped peanuts.

Deep Dish Apple Pie **1 3 7**

With a vanilla ice cream & hot custard.

Irish Coffee & Vanilla Bean Creme Brulee **3 7**

A classic French dessert with Robert Roberts coffee & Irish whiskey & gluten free cookie.



Carvery Lunch

Served Monday – Friday

From 12.15pm – 2.30pm

Voted Top Three in Ulster in the Unilever GreatCarvery Competition

Bar Food

Served Daily From

Monday - Friday 2.30pm – 9.30pm

Saturday & Sunday 12.30pm – 9.30pm

(including daily specials)

Turntable Restaurant

A La Carte Menu

Served Daily from

6.00pm – 9.30pm