



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

Monk & Prawn Gratin 2 4 7	€	9
Greencastle monkfish pieces, local prawns, homemade garlic butter, gratinated with mozzarella cheese. Served with homemade soda bread.		
Atlantic Prawn Cocktail 2 3 10		8½
Seasonal leaves, tomato concasse, piquant marie rose sauce & pea shoots.		
Goats Cheese Bon Bons 1 3 7		8
Fivemile town goats cheese boilie in a crisp crumb, diced beets, carmelised onion gel & beetoot glaze.		
Salt & Spicy Squid 1 6 7 12 14		8
Golden crumbed squid rings, flash fried & drizzled with aged malted vinegar & lime oil.		
Glin Valley Chicken Wings 1 4 6 7		8
Choose from our signature sauces; Smoky BBQ or Hot & Spicy Buffalo, served with our homemade Cashel blue cheese dip.		
Atlantic Seafood Chowder 4 7 9 10 12 14		7½
A rich creamy homemade chowder with fruits & flavours of the Atlantic; (Cod, Smoked Coley, Haddock, Salmon & Mussels).		
♥ Chicken Caesar Salad 1 3 4 7		7½
Glin Valley chicken strips, Glenside bacon, croutons, Patton's free range egg & parmesan shavings.		
Prawn Twisters 1 2 6		7
Black tiger prawns wrapped in a crisp filo pastry with chives, served with our homemade tomato & chilli jam.		
Homemade Beef Nachos 1 3 7 10		7
A mildly spiced ground beef, topped with grilled mozzarella cheese, seasoned homemade tortilla chips & sour cream dipping sauce.		
Garlic Ciabatta Bread with Cheese 1 7		5½
Crisp ciabatta bread smothered in a full flavour garlic butter & toasted under the grill with Irish mozzarella cheese.		
Garlic Ciabatta Bread 1 7		5
Crisp ciabatta bread smothered in a full flavour garlic butter & toasted under the grill.		
♥ Chef's Soup of the Day 7 9 10		5
Freshly prepared with the finest ingredients served with homemade soda bread or crusty roll.		

À La Carte

Killybegs Seafood Platter 2 3 4 7 10 14	€	32
A selection of locally sourced seafood including monkfish, smoked mackerel, organic oak smoked salmon, prawns, grilled mackerel, cod salmon & crab claws.		
8oz Castlefinn Fillet Steak 6 7 12		27½
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.		
Greencastle Monktil & Bacon 4 7 12		25½
Monktil wrapped in dry aged Glenside maple smoked streaky bacon on a bed of champ mash with a tomato, onion & garlic confit		
10oz Castlefinn Sirloin Steak 6 7 12		25½
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.		
Seared Donegal Mountain Lamb 4 7 9 12		22½
Prime Donegal mountain lamb, with ratatouille, salsa verde gel & rosemary jus.		
Lemon Pepper Cod with AlGaran Seaweed 2 4 7 10 12		20
Baked Atlantic Cod, dusted with local AlGaran seaweed & lemon pepper, served with a shrimp risotto, buerre blanc & Donegal lemon rapeseed oil.		
Crispy Glenties Pork Belly 4 6 7 12		19
Slow braised pork belly with herbs, finished on the pan, braised red cabbage & apple, red wine & juniper berry jus.		
Tempura Jumbo King Prawns 1 2 3 6		19
Tempura battered jumbo king prawns(6), caper mayonnaise, tomato & chilli jam, salad & twice cooked chips.		
Greencastle Monkfish Goujons 1 3 4 6 10		18½
Cooked in a mild Chinese five spice & Scraggy Bay beer batter, served onto crisp seasonal salad, caper & lemon dressing & chips		
Chicken Fettuccine 1 3 7		17½
Fresh fettuccine pasta with marinated chicken pieces in a rustic tomato, parmesan & basil cream sauce, served with garlic bread.		
Castlefinn Sirloin Steak Sandwich 1 6 7 12		17
Prime Castlefinn Sirloin strips served onto a toasted garlic ciabatta, topped with sautéed onions & served with pepper sauce or garlic butter and chips		
Killybegs Beer Battered Cod & Chips 1 3 4 6 10		16
Fillets of fresh Killybegs Cod cooked in a crisp Scraggy Bay beer batter, with tomato ketchup, tartar sauce, crushed peas & twice cooked chips.		
Half Roast Chicken 1 3 6 7 9 12		16
Half Roast Glin Valley chicken served with a stuffing croquette, rich pan gravy, creamed potatoes & seasonal vegetables.		
Roast Vegetable Fettuccine 1 3 7		16
Fresh fettuccine pasta & roast vegetables, tossed in a rustic tomato, parmesan & basil cream sauce, served with garlic bread.		
Chinese Style Chicken Curry 1 9 10	Rice/Chips Only 6	16
With chicken breast pieces, sliced onions.		
	½Rice & ½Chip 6	17½
Sizzling Fajitas 1 3 6 9 10 11	Stir Fry's 1 6 9 11	
<u>Tortillas, Sour Cream & Guacamole</u>	<u>Stir Fried Noodles</u>	
Chicken		16½
Vegetable		15
<u>In a house marinade, stir fried with crunchy vegetables and served on a sizzler.</u>		
Chefs Vegetable Curry 1 9 10	Rice/Chips Only 6	14½
Chef's homemade curry with crunchy vegetables,		
	½Rice & ½Chips 6	16

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Warm Goats Cheese & Beetroot Salad 1 3 7 8 10 16

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

Grilled Atlantic Treasure Mackerel 4 7 10 16

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

Warm Chicken & Bacon Salad 3 7 10 15½

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

Tara Burger - Build Your Own 1 3 6 10 15½

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 15½

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

Southern Fried Chicken Burger 1 3 6 7 10 15½

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 15½

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 15

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

Shines Irish Albacore Tuna Taco 1 3 4 7 10 11 14

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 16

Ham 16

Prawn 19

Smoked Salmon 18

Smoked Salmon & Prawn 18

Seafood Medley 2 4 20½

Farmhouse 18

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

Burger Toppings 1½

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

Dips 1½

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

Side Orders 3½

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 €1½		Prawn Crackers €1½	

Desserts

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Sticky Toffee Pudding 1 3 7 12 6½

With a whiskey, honey & oatmeal ice cream and a Jordans sea salted Silkie whiskey caramel sauce.

Peach Melba Parfait with Carrageen Moss 3 7 8 12

Glencolmille Bees honey parfait with carrageen moss & poached peaches in a raspberry syrup

Nutty Caramel Chocolate Ice Cream Sundae 3 5 7

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

Stewed Apple & Rhubarb Crumble 3 7

Lightly stewed apples with rhubarb, a gluten free crumble topping served with an orange custard & vanilla ice cream.

Nutella Ice Cream Donut 1 3 7

A fresh donut fillet with a hazelnut ice cream and glazed with a Nutella chocolate fudge sauce



Carvery Lunch

Served Monday – Friday

From 12.15pm – 2.30pm

Voted Top Three in Ulster in the Unilever Great

Carvery 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