

## Appetizers

- ♥**Local Killybegs Crab & Mackerel Salad** 2 1 7 **10**  
*Fresh crab meat caught by the Haugheys, infused with Atlantic Treasure's smoked mackerel bound with a creme fraiche & chive dressing. (Subject to Availability)*
- Pot of Inver Bay Mussels** 7 10 11 **9½**  
*Local mussels by Paul McHugh, steamed in white wine, with cream, garlic, lime, chilli & spring onions. (Subject to Availability)*
- Monk & Prawn Gratin** 2 1 7 **8½**  
*Greencastle monkfish pieces, local prawns, homemade garlic butter, gratinated with mozzarella cheese. Served with homemade soda bread.*
- Potted Prawn Cocktail** 2 3 10 **8**  
*Seasonal leaves, tomato concasse, piquant marie rose sauce & pea shoots.*
- Salt & Spicy Squid** 6 7 12 14 **7½**  
*Fresh squid, dusted in our chilli seasoning, flash fried & drizzled with aged malted vinegar & lime oil.*
- Glin Valley Chicken Wings** 1 1 6 7 **7½**  
*Choose from our signature sauces; Smoky BBQ or Hot & Spicy Buffalo, served with our homemade Cashel blue cheese dip.*
- Atlantic Seafood Chowder** 1 7 9 10 12 13 **7**  
*A rich creamy homemade chowder with fruits & flavours of the Atlantic; (Cod, Smoked Coley, Haddock, Salmon & Mussels).*
- ♥**Chicken Caesar Salad** 1 5 1 7 **7**  
*Glin Valley chicken strips, Glenside bacon, croutons, Patton's free range egg & parmesan shavings.*
- Prawn Twisters** 1 2 6 **6½**  
*Black tiger prawns wrapped in a crisp filo pastry with chives, served with our homemade tomato & chilli jam.*
- Garlic Ciabatta Bread with Cheese** 1 7 **5**  
*Crisp ciabatta bread smothered in a full flavour garlic butter & toasted under the grill with Irish mozzarella cheese.*
- Garlic Ciabatta Bread** 1 7 **4½**  
*Crisp ciabatta bread smothered in a full flavour garlic butter & toasted under the grill.*
- ♥**Chef's Soup of the Day** 7 9 10 **4**  
*Freshly prepared with the finest ingredients served with homemade soda bread or crusty roll.*

## À La Carte

- Killybegs Seafood Platter** 2 3 1 7 10 11 **30**  
*A selection of locally sourced seafood including monkfish, smoked mackerel, organic oak smoked salmon, prawns, grilled mackerel, cod & grilled salmon, crab & mackerel pate.*
- 14oz Castlefinn T-Bone Steak** 6 7 8 **30**  
*The best of both worlds, fillet & sirloin steak, cooked on the bone for a fuller 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.*
- 8oz Castlefinn Fillet Steak** 6 7 8 **26**  
*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.*

**Pan Seared Greencastle Monktail** 1 7 24

With a tomato, onion & garlic confit, baby potatoes, roasted cherry tomatoes on the vine & Donegal lemon rapeseed oil.

**10oz Castlefinn Sirloin Steak** 6 7 10 24

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.

**Baked Whole Sea Bass** 1 7 18

Whole seabass baked from head to tail, with sautéed baby potatoes, peas, homemade salsa verde & Donegal lemon rapeseed oil.

**Lemon Pepper Cod with AlGaran Seaweed** 2 1 7 10 17½

Baked Atlantic Cod, dusted with local AlGaran seaweed & lemon pepper, served with a shrimp risotto, beurre blanc & Donegal lemon rapeseed oil.

**Surf 'N' Turf** 2 7 6

Your choice of steak, topped with succulent king prawns in a garlic cream sauce.

All of the above are served with one regular side order of your choice.

**Tempura King Prawns** 1 2 3 6 10 18

Tempura battered king prawns (8), caper mayonnaise, tomato & chilli jam, salad & twice cooked chips.

**Greencastle Monkfish Goujons** 1 3 1 6 10 17

Cooked in a mild Chinese five spice & Scraggy Bay beer batter, served onto crisp seasonal salad, caper & lemon dressing & chips

**Castlefinn Sirloin Steak Sandwich** 1 6 10 16

Prime Castlefinn Sirloin strips served onto a toasted garlic ciabatta, topped with sautéed onions & served with pepper sauce or garlic butter and chips.

**♥Lemon Crusted Chicken** 1 16

Glin Valley chicken supreme with out lemon pepper seasoning, with a bulgar wheat, chick pea, & roast red pepper salad, pesto & lemon dressing.

**♥Baked Atlantic Salmon** 1 1 16

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

**♥Grilled Atlantic Treasure Mackerel** 1 10 15

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

**Killybegs Beer Battered Cod & Chips** 1 3 1 6 10 14½

Fillets of fresh Killybegs Cod cooked in a crisp Scraggy Bay beer batter, with tomato ketchup, tartar sauce, mushy peas & twice cooked chips.

**Chinese Style Chicken Curry** 1 9 10 **Rice/Chips Only** 6 14½

With chicken breast pieces, sliced onions.

served with a saffron rice & prawn crackers. **½Rice & ½Chip** 6 16

**♥Warm Chicken & Bacon Salad** 3 7 10 14

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 14

8oz of Prime Castlefinn 100% ground steak patty served onto a floured bap with twice cooked chips, salad garnish, two toppings & a dip of your choice.

**Choose Two From:** Cheese 7, Bacon, Pineapple, Sautéed Onions, Sautée Mushrooms 7, Onion Rings 6, Goats Cheese 7, Cashel Blue Cheese 7.

**Dips:** Tomato Relish, Sweet Chilli, Garlic 3 10, Marie-Rose 3 10, Buffalo 7, BBQ, Blue Cheese 7 or Tomato & Chilli Jam

**Extra Toppings €0.50**

**♥Warm Goats Cheese & Beetroot Salad** 7 3 10 14

Ardsallagh goat's cheese, air dried tomatoes, toasted pine nuts, fresh beetroot, honey & mustard dressing.

**Southern Fried Chicken Burger** 1 3 6 7 10 14

8oz butterfly chicken breast with our southern fried coating, served on a floured bap, twice cooked chips, salad garnish and a choice of dip.

**Dips:** Tomato Relish, Sweet Chilli, Garlic 3 10, Marie-Rose 3 10,

Buffalo<sup>7</sup>, BBQ, Blue Cheese<sup>7</sup> or Tomato & Chilli Jam

**Southern Fried Chicken Goujons**<sup>1 3 6 7 10</sup> 13½

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

**Half Roast Chicken**<sup>1 3 6 7 9 10</sup> 14

Half Roast Glin Valley chicken served with a stuffing croquette, rich pan gravy, creamed potatoes & seasonal vegetables.

**Donegal Ham, Egg & Chips**<sup>3 6 10 11</sup> 13½

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

**Sizzling Fajitas**<sup>1 3 6 9 10 11</sup>

Tortillas, Sour Cream & Guacamole

Chicken

Beef

King Prawn<sup>2</sup>

Vegetable

**Stir Fry's**<sup>1 6 9 11</sup>

Stir Fried Noodles

15

16

18

13½

*In a house marinade, stir fried with crunchy vegetables and served on a sizzler.*

**Roast Red Pepper & Basil Arancini**<sup>V 1 3 6 7 9 10 11</sup> 16½

Fresh roast red pepper & basil risotto balls, cooked to a golden crumb with a rustic tomato sauce, melted mozzarella & garlic bread.

**Chefs Vegetable Curry**<sup>V 1 9 10</sup>

Chef's homemade curry with crunchy vegetables, served with savoury rice/chips.

**Rice/Chips Only**<sup>6</sup> 13½

**½Rice & ½Chips**<sup>6</sup> 15

**House Salads**<sup>1 3 10</sup>

♥Chicken

♥Ham

♥Prawn<sup>2</sup>

♥Smoked Salmon<sup>1</sup>

♥Mixed Seafood (Smoked Salmon, Smoked Mackerel, Prawns)<sup>2 1</sup> 17

♥Farmhouse (Chicken, Ham, Turkey, Beef)

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

14

14

16

15

15

**Regular Side Orders**

3

Champ Potatoes<sup>7 10</sup>

Garlic Baby Boiled<sup>7</sup>

Chips<sup>10</sup>

Sautéed Onions

Sautéed Mushrooms<sup>7</sup>

Onion Rings<sup>1</sup>

Side Salad<sup>3 10</sup>

Baby Boiled<sup>7</sup>

♥Green Salad

♥Baked Beans

♥Vegetables of the Day

♥Mushy Peas

**Superior Side Orders**

4½

♥Blue Cheese & Pecan Salad<sup>7 5</sup>

♥Caesar Salad<sup>1 3 8 11 7</sup>

♥Bulgar Wheat Salad<sup>1</sup>

Garlic Bread<sup>1 7</sup>

**Desserts**

6

**White Chocolate & Strawberry Cheesecake**<sup>3 7</sup>

With homemade strawberry & basil sorbet

**Nutty Caramel Chocolate Ice Cream Sundae**<sup>3 5 7</sup>

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

**Algaran Hazelnut Chocolate Brownie**<sup>1 3 7 5</sup>

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

**Irish Coffee & Vanilla Bean Creme Brulee**<sup>3 7</sup>

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

***Traditional Apple Pie*** 🍏🍏

*With crème anglais & vanilla ice cream.*

**♥Selection of Homemade Sorbets**

*Coconut, mango, strawberry & basil sorbets, lemon posset,  
served on a hazelnut & coconut crumb.*