



À la Carte Menu

Starters

Stuffed Courgette Flowers

Lightly Battered Tempura Courgette Flower

Stuffed with a Goats Cheese Mousse

Drizzled with Honey and a Basil & Mint Yoghurt Dressing

(2-wheat, 7, 9)

€12.95

Lightly Poached Lissadel Mussels

Cooked in a Rich Tomato and Garlic Infused Velouté

Served with Homemade Brown Bread

(2-wheat, 3, 5, 7, 8)

€12.95

Homemade Soup of the Day

Served with Homemade Brown Bread

(1, 2-wheat, 7)

€6.95



Pan Seared King Prawns with Chorizo, Lime and Corriander

Served with a Crisp Garden Salad, Red Pepper Coulis, and Lime Infused Salsa

(2-wheat, 3, 5, 7, 9)

€13.95

Homemade Duck Spring Roll

Silverhill Duck Breast tossed with Julienne Vegetables and a Blend of Herbs & Spices

Golden-Fried in Pastry, Served with Hoisin Sauce, and a Sweet Kumquat Salsa

(1, 2-wheat, 4, 7, 9, 13)

€12.95

Twice-Cooked Buffalo Wings

Tossed in our Signature Sauce, Served with a Crisp Garden Salad

(9, 12)

€10.95

Grilled Asian Tofu Salad

Served in a Wonton Basket

(2-wheat, 9, 12, 13)

€10.95



Main Courses

Pan-Seared 100z Sirloin Steak

Prime 100z Sirloin Cooked to your Liking Served on a Bed of Onion and Mushroom with
Homemade Onion Rings and a Choice of Green Peppercorn Sauce or Garlic Butter

(2-wheat, 7, 14)

€29.95

Pan-Roasted Rump of Spring Lamb

With Leek Purée, Pickled Tomato and Port Jus

(7,14)

€25.95

Roast-Stuffed Fillet of Chicken

With Black Pudding Wrapped in Bacon,

Served on a bed of Buttery Colcannon Mash Smothered in a Rich Dijon & Chive Sauce

(7, 9)

€19.95

Grilled Fillet of Sea Bream

Topped with a Pink Grapefruit & Fennel Salad

(5, 9)

€26.95



Traditional Tempura Battered Fillet of Killybegs Haddock

Served with Fries, Salad, and Homemade Tartar Sauce

(2-wheat, 4, 7, 9)

€16.95

Pan-Roasted Fillet of Monkfish

Wrapped in Parma Ham

Served on a bed of Creamed Wilted Spinach with a Citrus Beurre Blanc

(5, 7)

€29.95

6oz Burns Meat Steak Burger

Served on a Toasted Brioche Bun with Ballymaloe Relish,

Fresh Pickle, Salad, and Fries

(Add Streaky Bacon and Pepper Jack Cheese +€2.00)

(2-wheat, 4, 7, 9)

€16.95

Roast Butternut Squash, Courgette and Sundried Tomato Risotto

Topped with Parmesan Cheese Shavings

(7)

€18.95



Desserts

Rich Cointreau and Orange Cheesecake

With a Dark Chocolate Brittle and Blood Orange Gel

(2-wheat, 4, 7, 14)

€8.95

Warm Chocolate Fudge Brownie

Rich Sticky Chocolate Brownie Topped with Mixed Nuts, Accompanied with Vanilla Bean Ice-cream

(2-wheat, 4,7,10 – Walnuts, Almonds, Cashew Nuts)

€8.95

White Chocolate and Raspberry Crème Brûlée

Served with a Homemade Almond Shortbread

(2-wheat, 4, 7)

€8.95

Warm Gluten Free Sticky Toffee Pudding

Served with a Warm Toffee Sauce

(4, 7)

€8.95

Selection of Irish Cheese Board

Selection of Ireland's Finest Cheeses Served with Crackers, Grapes,

and a Selection of Finnegans Homemade Relishes

(2-wheat, 7)

€11.95