STARTERS

CO. DONEGAL FRITTO MISTO

Crab Claw sourced in Malin Head, Medallion of Monkfish & Fresh Haddock landed in Greencastle Curry Aioli & Citrus Dressing

Ce C E F G M Mu So Df

DART MOUNTAIN GOATS CHEESE SALAD Seasonal Charred & Roasted Vegetables, Honey Drizzle

M Mu So Sd

SPICY KOREAN CHICKEN TACO Apple, Celeriac & Coriander Slaw, Korean Gochujang, Pineapple Salsa, Lime Crème Fraiche

Ce E G M Mu Se So Sd Df

MOZZARELLA & HAM ARANCINI Tomato & Garlic Fondue, Basil & Garlic Pesto

Ce E G M Mu So Sd Df

SOUP OF THE EVENING Served with Fresh Yeast Bread Of The Evening (Please Ask Your Server)

CHICKEN CAESAR SALAD Chicken & Bacon Bonbons, Baby Gem Salad Crispy Croutons & Parmesan Cheese

Ce E F G M Mu So Sd Df

SALT & CHILLI SQUID Seasonal Leaf Salad, Soy, Chilli & Lime Dressing

Ce E F G M Mo Mu So Df

SELECTION OF BAKED BREADS With Salted Butter & Selection of Oils & Dips (Ask Your Server) {£4.50 Per Person} MAINS

TERIYAKI MARINATED CHICKEN Bombay Potatoes, Coriander Cream, Spicy Onion Fritter

Ce G M Mu So Sd Df

PAN-SEARED GREENCASTLE SEABASS LINGUINI Crab, Bacon & White Wine Spinach Cream Ce C E F G M Mu So Sd

GREENCASTLE FISH OF THE DAY (Please Ask Your Server)

CHAR-GRILLED PORK TOMAHAWK Grilled Hispi Cabbage, Creamy Nduja Sauce Ce M Mu So Sd

CO. WICKLOW LAMB RUMP Seared Lamb Rump, Boulangere Potatoes, Parsnip Textures

Ce M Mu So

HONEY GLAZED DUCK BREAST Silver Hill Duck, Wilted Pak Choi, Star Anise Carrots & Plum Sauce Ce M So Sd

> CHICKEN SUPREME Pea & Bacon Risotto, Braised Leek, Baby Gem Hearts & Carrot Purée Ce M Mu So Sd

ROASTED SWEET POTATO CARBONARA Charred Stem Broccoli, Sweet Potatoes, Creamy Pappardelle & Cauliflower Popcorn

Ce E G M Mu So Sd Df

SIGNATURE STEAKS

PRIME GRILLED 802 SIRLOIN STEAK

8oz FILLET STEAK {£8 Supplement}

PRIME 28 DAY AGED 1602 HEREFORD TOMAHAWK STEAK {£8 Supplement}

All our Signature Steaks are Prime Northern Irish Beef, sourced locally from Foyle Food Group and garnished with Onion Puree, Roasted Tomato & Flat Leaf Parsley Served with Sauce of Your Choice Ce M Mu So

SAUCES

Green Peppercorn Cream Ce M Mu So Sd Garlic Butter M Red Wine Jus Ce Mu So Sd

SIDE ORDERS

Buttery Mash M / Skinny Fries Df Baby Boiled Potatoes M / Chunky Chips Df Balsamic & Parmesan Courgette Frites E G M So Df Vegetables of the Day M Peppered Green Beans & Shallots M Sauté Onions M / Sauté Mushrooms M Tossed Salad (Honey & Mustard Dressing) Mu

> 2 COURSE {£32.50} 3 COURSE {£39.50}

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All main course dishes include a side order. Additional side orders £4.25 each For full allergen information, or if you have any dietary requirements please ask your server. All products locally sourced where obtainable.

- ALLERGEN KEY ------

Ce Celery C Crustaceans E Egg F Fish G Gluten L Lupin Flour M Milk M Mollusc M Mustard N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination