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 8oz SIRLOIN STEAK

8oz FILLET STEAK {£8 Supplement}

PRIME 28 DAY AGED 16oz 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}

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 Mo Mollusc Mu Mustard N Nuts P Peanut Se Sesame So Soya Sd Sulphur Dioxide Df Deep Fat Fryer Cross Contamination