

S T A R T E R S

Soup of the Day Ham & Cheese Arancini With Homemade Guinness Wheaten Bread Gammon and Cheddar Risotto Balls with Red Pepper Dressing Local Seafood Chowder LOCAL +2 Halloumi Tempura Donegal Haddock, Salmon and Prawns in a Creamy Chowder with Lightly hand battered Halloumi with an Olive Tapenade Mayo Homemade Guinness Wheaten Bread Donegal Prawn Tempura 🔪 LOCAL +2 +2 Sushi Selection LOCAL Lightly Battered Prawns with a Zhoug Dip (spiced Middle Hand rolled Teriyaki Chicken, Avocado and Prawn & Donegal Eastern Green Chili & Coriander Sauce) Smoked Salmon Sushi with Soy Sauce and Pickled Ginger Dips and Breads LOCAL VEGAN Nutty Broccoli Salad VEGAN Veggie Selection of Breads with Caramelised Onion Houmous, Broighter Finely Chopped Broccoli, Dried Cranberries, Sundried Tomatoes, Gold Rapeseed Oil and Olive Tapenade toasted almonds and mixed seeds (vegan option available) Garlic Mushrooms Chicken Satay Thai marinated Chicken with a Peanut Dipping Sauce Panko Breaded Mushrooms on leaves with Garlic Aioli SPECIALITY MAINS served with your choice of side **Chicken Supreme** Honey Glazed Salmon LOCAL

Oven Roast Donegal Salmon with Citrus Avocado Salsa

Pan Fried Hake 🔪 LOCAL

with a Caramelised Cauliflower Puree, and Middle Eastern Zhoug Dressing of Coriander and Green Chili

Slow Cooked Lamb

Slow cooked shoulder of lamb served with Potato Pave, Carrot and Parsnip Puree, Parsnip Crisp and Red Wine Jus

Orange and Honey Duck Breast

Glazed Duck Breast, Celeriac Puree, Summer Veg and Toasted Hazelnuts

HOME COMFORTS

Burger & Bhajis

Homemade Burger with Cheese, Bacon, Caramelised Onion Chutney, Lettuce and Tomato, with a side of Onion Bhajis and Chunky Chips

Salt & Chilli Chicken 🔪

Crispy Coated Chicken Breast, Stir Fried Veg, Chilli Sauce & Rice

Roast of The Day

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Served with all the trimmings

Sides

Sauces

Mushrooms, Caeser Salad

Fondant celeriac, corn puree, wilted spinach and mushroom sauce

Thai Green Curry VEGAN 🔌

Fragrant Thai Curry With Your Choice of Chicken Breast or Donegal Prawns, served with Rice and a Tempura Chili (Vegan Option available)

Pea and Mint Linguine LOCAL

Enrobed in a creamy sauce with lemon, a hint of chilli, wilted spinach and shavings of Dart Mountain Tirkeeran Cheese Add Donegal Smoked Salmon + \pounds 3

Curried Cauliflower VEGAN

Roast Curried Cauliflower, Raisin Couscous, Toasted Seeds and Onion Bhaji

STEAKS

Fillet Steak - 8 oz LOCAL

£12 sup

Sirloin Steak - 10 oz LOCAL

£10 sup

Causeway Prime Steak, Cooked to Your liking and served with your choice of side and a sauce. Garnished with a flat mushroom filled with caramelised onion chutney and topped with panko crumb and Dart Mountain Tirkeeran Cheese.



We are committed to great local produce. All menu items with a 'Local' mark have key ingredients sourced from within 30 miles.

Peppered Sauce, House Gravy Or Mushroom Red Wine Jus

Skinny Fries, Chips, Sweet Potato Fries, Mash, Champ

Garlic Potatoes, Onion Rings, Roast Veg, Fried Onions,

4

3