

STARTERS

North Coast Seafood Cocktail, Marie Rose, Homemade Wheaten Bread (1,2,3,7)

Homemade Soup of the Day served with Fresh Baked Breads (1,7,9)

Chicken Caesar Salad, Garlic Croutons, Aged Parmesan (1, 3, 4, 7)

Savoury Chicken & Ham Vol au Vent with Tossed Salad (1,7,9)

Panko Crumbed Five Mile Town Goats Cheese, Homemade Beetroot Relish (1,3,7)

MAINS

Pan-fried Fillet of Salmon, Buttered Greens & Hollandaise Sauce (4,7,12)

Pan-Seared Chicken on a bed of Champ with Bacon & Leek Cream Sauce (7,9,12)

Roast of the Day: Traditional Turkey & Ham (1,6,7,12) or Roast Donegal Beef (7,12)

Spinach & Ricotta Pasta, Sun-dried Tomato Sauce, Scarpello Sourdough (1,3,7,8)

Chefs Special: Inishowen Lamb, Champ Potato, Vegetables & Redcurrant Jus (+€6)

William's Dry Aged Sirloin Steak, Sauté Onions & Mushrooms, Brandy Peppercorn Cream (+€8) (7,12)

DESSERT

Warm Bramley Apple Pie with Custard & Fresh Cream (1,3,7)

Homemade Chocolate Brownie, Chocolate Sauce & Vanilla Ice-Cream (1,3,6,7)

Fresh Berry Eton Mess, Fresh Coulis, Fresh Cream (3,7)

Trio of Profiteroles - Chocolate, Caramel & Cream, Warm Chocolate Sauce (1,3,7)

Vanilla & Blueberry Pannacotta, Shortbread & Vanilla Ice-Cream (1,7)

TEA/COFFEE

€ 27.00

NOTE

Due to Covid-19 restrictions staff numbers have been reduced. We ask you to please bear with us if delays occur

To reduce the number of people at reception & bar areas, all bills must be paid by one person (no bill splitting). Please ask your server for your bill at your table

Thank you

KIDS MENU

STARTERS

Vegetable Soup (1,7,9)

Chicken Bites (1,7)

Grilled Garlic Bread (1,7)

MAINS

1/2 Turkey & Ham (1,7,9)

1/2 Roast Beef (6,9)

Chicken Nuggets (1)

Beef Burger (1, 11)

Sausages (1,12)

All Served with Chips or Creamed Potatoes & Vegetables

DESSERT

Profiteroles (1,3,6,7)

Chocolate Brownie (1,3,7)

Jelly & Ice-cream (3,7)

Bubblegum Ice-cream (7)

€12.00

ALLERGENS INDEX