

THE MENU

Fresh Traigheanna Bay Donegal Oysters
Asian style ginger - chilli - shallot - vinaigrette

(F M C). SUBJECT TO AVAILABILITY

6 UNITS
10 UNITS

16
25

STARTERS



SMALL PLATES

CRISPY BUFFALO CHICKEN (M K C Y M D S P)
SPICY BUTTER SAUCE - CUMIN YOGHURT - PICKLED CELERY

13 BACK DOOR OAK AND APPLE SMOKED SALMON (F S P M K) **15**
PICKLED CUCUMBER - HORSE RADISH CREAM - CORIANDER - CRESS

PERI PERI SAUTEED KING PRAWNS (F G S P M K M) **16**
CHILI OIL - GARLIC - WHITE WINE

CREAMY ITALIAN BURRATA (M K N G C Y) **15**
CHARGRILLED GRAPES - DUKKAH - TOASTED SOURDOUGH

HOUSE CROQUETTES (G E S P M K)
PULLED BEEF SHIN - SRIRACHA - LIME AIOLI - PARMESAN

13 DONEGAL ROPE MUSSELS (M K G S P F S M) **13**
BACON - CIDER - CLOTTED CREAM - CRUSTY BREAD

POACHED KING PRAWN COCKTAIL (M D S P C F M) **16**
LETTUCE - SWEET PICKLED CUCUMBER - TOMATO -
MARIE ROSE

SEAFOOD CREME CHOWDER (M F C M K C Y G) **12**
WHITE FISH - MUSSELS - SQUID - BROWN BREAD

MAINS

BURNS FARM 28-DAY DRY AGED 100Z SIRLOIN STEAK (M K S G)
ROAST STUFFED PORTABELLO MUSHROOM - PANKO CRUMB - SEASONED CHIPS -
ADD GARLIC BUTTER OR PEPPERCORN SAUCE

34
1.50

SLOW COOKED SHORT RIB BEEF (M K S)
CHIMICHURRI VERDE - CARROT - TENDER STEAM BROCCOLI - SEASONED CHIPS

32

BEEF STOUT STEW (M K C Y G D S P)
ROOT VEG - FRESH HERBS - CREAMY MASH POTATO

24

6OZ MOUNT TEMPLE STEAK BURGER (G E M K M D S P)
SMOKED BACON - GOURDA CHEESE - ZUNI PICKLE - DRESSED BRIOCHE BUN -
SEASONED CHIPS

21

SPICY THAI INFUSED DONEGAL BAY SHELFISH BOWL (M F C C Y S P)
FRESH BASIL - LEMONGRASS - COCONUT BROTH - DONEGAL BAY MUSSELS - CLAMS - CRAB - POACHED
ATLANTIC COD - SPICED CORN RIBS - NEW POTATOES

32

CRISPY PANKO CHICKEN KIEV (G M K C Y)
ROASTED GARLIC HERB BUTTER - RED CABBAGE PARMESAN SLAW - DUCK FAT CRISPY POTATO ROSTIS

24

FISH AND CHIPS (F M K E S P M D G)
KILLYBEGS ATLANTIC COD - SCRAGGY BAY CRAFT BEER BATTER - MUSHY PEAS -
TARTAR SAUCE - SEASONED CHIPS

23

ROASTED SALMON FILLET (F M K G S E M D)
CARAMELIZED CAULIFLOWER AND MISO PURE - TENDER STEAM BROCCOLI - CAULIFLOWER CROQUETTES

26

FISH BURGER (G E F M K)
CRISPY SPICED COD SALMON PATTI - KOREAN KIMCHI - FERMENTED CABBAGE - SRIRACHA - AIOLI
DRESSED BRIOCHE BUN - SEASONED CHIPS

23

VEGAN CASSOULET (M D C Y)
WILD MUSHROOM AND WHITE BEAN CASSOULET - CRISPY POLENTA - SALSA VERDE

20

SIDES

CLASSIC CAESAR SALAD (G) **6**

HOUSE VEGETABLES **6**

SEASONED CHIPS **5**
IN HOUSE CHICKEN SALT BLENDED SEASONING

GARLIC FRIES (M K) **8**
FRESH ROSEMARY - PARMESAN - GARLIC BUTTER

TACO FRIES (M K C Y E M D) **11**
CHILLI BEEF - CHEDAR - TACO SAUCE

SPICED CORN RIBS (M K) **6**



10% SERVICE CHARGE

ADDED TO ALL BILLS. THE STAFF WOULD LIKE
TO THANK & ASSURE OF ALL TIPS & GRATUITY
COLLECTED BOTH ELECTRONIC AND CASH GO

DIRECTLY TO STAFF

WE ARE UNABLE TO SPLIT BILLS.
THANK YOU.

(G: GLUTEN, C: CRUSTACEANS, E: EGGS, F: FISH, M: MOLLUSCS, S: SOYBEANS, P: PEANUTS, N: NUTS, MK: MILK, CY: CELERY, MD: MUSTARD, SS: SEASAME SEEDS, SP: SULPHITES, L: LUPIN)