



Starters

Fresh Donegal Oysters

10 Oysters €20.00 / 6 Oysters €14.00 / 4 Oysters €10.00

we source our oysters from the grade 1 tidal sea waters of Traigheanna bay, which ensures the highest quality and freshest taste. we serve them raw, on the half shell, and provide a side of fresh homemade chili salsa vinaigrette to complement the natural brininess of the oysters. the vinaigrette adds a spicy and tangy flavour to each bite and helps to enhance the unique taste of the oysters. (c,sp)

Wild Irish Venison Sausage €9.95

Juicy venison sausage (Glenmalure, Wild Wicklow Deer) served on sea spaghetti (organic seaweed sourced from "Algaran" harvested on Muckross Head, Co Donegal) prepared like pasta with a similar texture for a unique and tasty base with lightly spiced tomato sauce to add a touch of warmth and Topped with Mint Yoghurt Dressing this is a delicious and flavourful dish that's perfect for starting off your meal. perfect for anyone who loves bold and complex flavours. (cy,sp,g,md)

🌶️🌶️ Spicy Shrimp Sauté €14.95

our spicy shrimp sauté is a flavour-packed dish that will tantalize your taste buds. we start with succulent jumbo shrimp supplied from albatross seafoods of Killybegs harbour, which are sautéed in a blend of garlic, ginger, and red pepper flakes, adding a extra spicy kick. to finish the dish, we sprinkle in fresh herbs. served hot and sizzling with Crusty Bread, this dish is perfect as an appetizer (c,ss,g,m,s)

Virgilio's Salmon Tartar €13.95

this classic dish recipe was given to us by our close friend Virgilio from Madrid, an expert in catching and preparing salmon.

our salmon tartar is a fresh and flavourful dish made with the freshest salmon supplied from albatross seafoods of Killybegs harbour, the fish is expertly diced and mixed with finely chopped chives, seasoning & sesame seed. the dish is finished with a drizzle of extra virgin olive oil and a squeeze of lemon to brighten the flavours. served chilled with a side of crispy crostini, this dish is the perfect balance of rich, buttery salmon and zesty, tangy accents. it's a must-try for anyone who appreciates the delicate flavours of raw fish. (f,ss,g,s)

Cooleeney Farm's Chulchoill Irish Goats Cheese & Mushroom €10.95

we start with a large, meaty flat mushroom, which is grilled and topped with tangy Irish goat's cheese. the mushroom is then served on a bed of wilted baby spinach, which adds a fresh and slightly earthy flavour. to complement the dish, we serve it with a hearty helping of ratatouille - a classic French vegetable stew made with eggplant, zucchini, bell peppers, and tomatoes. (mk)

Loughnanes Irish Craft Black Pudding €9.5

this dish is a savoury treat. we start with the famous Loughnanes black pudding - a traditional Irish pudding sausage made with pork, oats, and spices. we then pair it with crispy Potato chorizo strings, which add a slightly spicy and smoky flavour. to round out the dish, we top it with sweet red onion marmalade, which adds a touch of sweetness and tanginess. (sp)

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Fiery Double Cooked Wings Sml:€9.5/ Lrg: €17.95

tender chicken wings, which are slow-braised in our seasoned broth until they're off-the-bone tender. we then finish them off in a fiery Tomato flavoured sauce, which packs a punch of heat and spices. to cool things down, we serve the wings with a refreshing side of celery sticks and a creamy blue cheese dip, which balances out the spice and adds a tangy flavour with bold and spicy flavours. (cy,mk,e,md)

Creamy Medley of Seafood Chowder €11.5

a rich and creamy chowder, made with a medley of fresh seafood including tender chunks of fish, squid, crabsticks, and plump mussels. we then add in a variety of vegetables, sweetcorn, leek, celery, and carrots, for a hearty and satisfying texture. served with a side of Homemade bread, (mk,c,f,cy,g)

Pork & Seaweed Gyoza €9.95

is a delicious handmade Japanese-inspired dish. with tender minced pork that's been seasoned with a blend of spices and herbs and seaweed (organic seaweed sourced from "Algaran" harvested on Muckross Head, Co Donegal) for a savoury and umami-rich filling wrapped in a thin layer of delicate gyoza dough, which is then steamed to retain the natural flavours and nutrients of the ingredients. this dish is a wonderful balance of salty and savoury flavours, topped with a sesame, soy, ginger sauce that compliments the flavours perfectly. (g,s,ss)

Ebi Gyoza €9.95

is a delicious and flavourful handmade Japanese-inspired dish. we start with succulent prawns that are seasoned with a blend of spices and herbs and mix it with a variety of fresh vegetables for a fresh and crispy filling wrapped in a thin layer of delicate gyoza dough, which is then steamed to retain the natural flavours and nutrients of the ingredients. this dish is a wonderful balance of sweet and savoury flavours and is sure to satisfy seafood lovers. Topped with a sesame, soy, ginger sauce that compliments the flavours perfectly. (g,s,ss,c)

Main Courses

Flame Grilled 8oz Prime Fillet Steak €34.95

Flame Grilled 10oz Prime Sirloin Steak €29.95

indulge in the finest Irish beef with our choice of dry-aged grass-fed Irish beef from Thornton's local abattoir & butcher. our 8oz prime fillet steak is a tender and flavourful cut, while our 10oz prime sirloin steak is a classic favourite. both steaks are cooked to your liking and served with a side of buttered mushrooms and crispy onion rings, along with your choice of a creamy peppercorn sauce, garlic/herb butter, or sweet Cajun butter. to complete the meal, we serve the steaks with a side of seasoned chips. sourced locally and prepared with care, our dry-aged grass-fed Irish beef is a true treat for the senses. (mk,s,sp)

Beef Short Ribs €25.95

we marinate the ribs overnight in a dry Bbq rub for maximum flavour, then slow-roast them until they're fall-off-the-bone tender. we then top them with Darragh's sticky smoked Texan-style Bbq sauce that adds a smoky hot and tangy flavour to the dish. served with a side of crispy seasoned chips and a refreshing baby gem lettuce, smoked almonds, parmesan salad with a zesty Dijon dressing. (md,f,n)

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Surf N Turf Cajun Shrimp Burger €24.95

A juicy 6oz Seasoned Irish beef patty sourced from Thornton's abattoir & craft butchery, Cajun seasoned king prawns, a slice of melted cheddar cheese, American Style Bacon, baby gem lettuce, and a vine tomato slice, all served on a soft and buttery brioche bun. to top it off, we add a homemade sweet Cajun mayo sauce, which adds a zesty and spicy flavour to the dish. topped with onion rings. served with a side of crispy seasoned chips & Sweet Potato Onion Salted Crisps (g,mk,e,c,s,sp)

Pork Tomahawk Steak €24.95

we infuse the tomahawk steak in Darragh's homemade Cajun dry rub, which adds a spicy, sweet and smoky flavour to the meat. the steak is then topped with a melting medallion of sweet Cajun butter, which adds a touch of indulgence to the dish. served with creamed leek and tarragon potatoes, and medley of house roasted vegetables. (mk,md)

Lamb Shank €28.95

tender Irish lamb shank, braised to lock in the natural flavours and tenderness of the meat served on creamed leek & tarragon potato. Topped with Rich Red Wine & Mint Gravy Sauce, with a flavourful ratatouille, which is a traditional French stew made with vegetables like eggplant, zucchini, and bell peppers. to complement the dish. (s,ps,mk,sp)

Ham Hock €24.95

slow braised Irish ham hock is cooked until its fall off the bone tender with a sweet honey & Dijon mustard glaze. it's then served with a fresh and zesty pineapple salsa, to complement the flavours of the ham, served Patton's free-range eggs, soft poached in a creamy chive sauce. the dish is completed with a side of crispy seasoned chips. (e,md,cy,g,mk)

Killybegs (Fresh Market Fish) €??.?? ask your server

Steamed Whole Fresh Fish Stuffed with Lemon & Herbs, served with a side of homemade Pesto made with fresh citrus, herbs, olive oil, almonds & pistachio, to complement the fish, with a side of herb-infused potatoes and crunchy red cabbage slaw, which adds a flavourful touch. (f,mk,n)

Jumbo Shrimp Pasta Topped with Whole Langoustine €25.95

Succulent king prawn cooked in a garlic and chilli olive oil sauce that's both spicy and savoury. Tossed in al dente tagliatelle pasta, which is coated in the delicious sauce for a perfect blend of flavours. to complement the dish, we add fresh coriander, chillies, and cherry tomatoes for a refreshing and zesty touch. Topped with Whole Cooked Langoustine & Freshly Shaved Parmesan Cheese, the dish is completed with a side of garlic bread, which adds a satisfying crunch and garlic flavour. (g,e,c,mk)

Fresh Cod €29.95

Tender and Flaky, Chunky Steamed Cod, which is topped with a chorizo Spanish sausage, ginger and lime crust for a zesty and savoury flavour. Served with a creamy roasted red pepper sauce, which adds a touch of sweetness and depth of flavour to the dish. to complement the fish, we serve it with a side of herb-infused potatoes and medley of house roasted vegetables. (f,mk,g,cy,sp)

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Seabass €26.95

Pan-fried eastern Atlantic sea farmed seabass, cooked to lock in the natural flavours and tenderness of the fish. we then serve it with a medley of sauteed vegetables, which are infused with honey, lemongrass, ginger, garlic, and toasted sesame oil for a unique and flavourful taste. to complete the dish, we add a side of herb-infused baby potatoes.

(mk,sp,f,ss)

Traditional Fish & Chips €23.95

a large and succulent fillet of sustainably sourced cod that's been coated in a light and crispy Donegal Blonde beer batter to give the fish a perfect texture without overwhelming the delicate flavour of the cod. the dish is accompanied by a generous portion of seasoned chips. to add an extra touch of flavour, it is served with a side of homemade tartar sauce. our tartar sauce is made in-house using a combination of tangy pickles, diced onions, capers, and fresh herbs, mixed with creamy mayonnaise and a splash of lemon juice. this delicious sauce perfectly complements the delicate flavour of the cod and adds a satisfying tanginess to every bite. (mk,g,e,md,f,sp)

Roasted Dill Salmon €21.95

we start with a juicy and flavourful salmon fillet, which is marinated in a delicious mixture of soy sauce, maple syrup, garlic, fresh lime juice, and dill. the salmon is then roasted, resulting in a tender and flaky fillet that's packed with flavour. served with a side of house roasted vegetables and Mediterranean couscous. the vegetables add a vibrant and healthy touch to the dish, while the couscous is cooked in a Mediterranean style with herbs, spices, and a touch of olive oil, making it a delicious compliment to the savoury salmon. this dish is perfect for anyone who loves seafood and wants a healthy and flavourful meal. the combination of sweet and tangy flavours in the marinade, paired with the nutty flavour of the couscous and the fresh crunch of the roasted vegetables. (s,fg,cy)

Bayview Chicken €23.95

our Bayview chicken dish is a classic and comforting option for anyone who loves flame-grilled chicken. we start with a tender breast of chicken on the bone, which is grilled to lock in the juicy flavours. Served with a creamy chive sauce, which adds a delicious and savoury flavour to the dish. to complement the chicken, we add Crispy Smoked Streaky Bacon for a smoky and salty crunch. the dish is completed with a side of herb-infused potatoes and medley of house roasted vegetables, which add a nutritious and flavourful touch. this dish is perfect for anyone who loves a classic and comforting meal. (mk,g,cy,sp)

Crispy Chicken (Spiced) €23.95

we start with tender Irish boned and skinned chicken thighs, which are marinated in a buttermilk for maximum tenderness and flavour. we then coat the chicken in a crispy spiced crust, which adds a satisfying crunch to each bite. to complement the chicken, we add crispy American style streaky bacon, melted gouda cheese, and tobacco onions for a delicious and smoky flavour. served with a side of House Made Hot Sauce, herb-infused potatoes and medley of house roasted vegetables. (mk,g)

Romesco Vegan Stew €21.95

our vegan stew is a delicious and flavourful option for anyone who loves hearty and healthy food. this dish is inspired by a romesco Spanish sauce, made from roasted red peppers, olives, tomatoes, almonds, garlic, and olive oil, which gives it a unique and savoury flavour. we then add in chickpeas for a hearty and nutritious protein source and serve it with a side of Mediterranean-style couscous for a satisfying texture. (g,cy,n)

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EXTRA SIDES

Sides €5.50

- Medley Of House Roasted Vegetable
 - Caesar Salad (f,e)
- Tarragon & Leek Creamed Potatoes (mk)
- Roasted Herb Infused Baby Potatoes (mk)
 - Seasoned Chips {Sp}
 - Sweet Potato Fries
- Mediterranean Style Cous-Cous (G, Cy)

Loaded Fries: €7.95

- Hot Chips--(Fresh Chilli, Scallion, Homemade Hot Sauce) (sp)
- Chorizo Chips--(Parmesan Cheese & Homemade Chorizo Mayonnaise) (e,mk,md)
- Garlic Chips--(Homemade Garlic Mayonnaise, cheese & spring onion) (mk,e,md,sp)
 - Coleslaw Chips--(red cabbage slaw) (e,mk)
- Taco Chips--(Spiced Minced Beef, Cheese & Taco Sauce) (€2 supplement) (mk,cy,e,md)

Padron Peppers €7.95

This is a delicious dish that features a plate of small, green peppers (perfect for sharing) that are lightly fried and served with a sprinkle of sea salt and a drizzle of olive oil. these peppers are mild in flavour, but every so often, one of the peppers will pack a bit of a spicy punch, adding a fun element of surprise to the dish. the combination of flavours and textures in the padron peppers is exceptional.

A big thank you to all our Local Suppliers from Donegal, Leitrim & Sligo

- Bundoran Community Gardens (Seasonal Organic Produce)
 - Mullaghmore Farm, Sligo (Seasonal Organic Produce)
- Algaran (Organic Seaweeds Harvested from Muckross Head, Co Donegal)
- Thorntons Victuallers, Manorhamilton, Co Leitrim (Local Sourced Grass Fed Meats, Hand Reared & prepared in their Abattoir)
- Thomas McGuinn (Hand Reared Grass & Heather Fed Lamb from Benbulbin Mountain-Seasonal Specials)
 - Albatross Seafoods Killybegs (Fresh Fish)
 - Irish Premium Oysters, Lettermacaward, Donegal
- Mullaghmore Fishermen, Fish & Shellfish (Seasonal Specials)
 - Patton's Eggs, Free-Range Eggs, Ballyshannon
 - Frizzell Award Winning Craft Butcher Bundoran
 - Sliabh Liag Distillers
 - Donegal Brewing Company
 - Kinnegar Brewery, Donegal
 - White Hag Brewery Sligo
 - Lough Gill Brewery Sligo
 - Priors Fruit & Vegetables
 - Tony Quinn Foods, Sligo
 - Erne Fresh Foods (Donegal Dairy Products)
 - Tindal Wines (Sligo)