



2 Courses £29 3 Courses £36

MON-THURS 4pm-6pm

EARLY BIRD MENU

Head Chef Leigh Thurston and his culinary team are delighted to present you with their menu, designed exclusively using seasonal, locally sourced and traceable ingredients.

— • Leigh Thurston • —
HEAD CHEF

— • STARTERS • —

Something Soup

Freshly Made Wheaten Bread & Connacht Butter
1,2,4,7

Parfait

Rockvale Chicken Liver - Pear Chutney - Toasted Brioche
2,4,7,9,14

Shredded Chicken

Kimchi Slaw - Sweet Chilli - Mango - Spring Onion - Chilli
2,7,9

Caesar Salad

Grants Smoked Streaky Bacon - Baby Gem - Parmesan
Croutons - Caesar Dressing
2,4,5,9,14

All items are subject to availability. Some foods may contain nuts or nut oils. Items can be modified to become Vegan Allergens: (1) Celery, (2) Gluten, (3) Crustaceans, (4) Eggs, (5) Fish, (6) Lupin, (7) Milk, (8) Mollusks, (9) Mustard, (10) Nuts, (11) Peanuts, (12) Sesame Seeds, (13) Soya, (14) Sulphur Dioxide.

• MAINS •

Daube of Beef

Coyagh Farm Braised Beef Cheek - Chestnut
Mushroom - Roast Onion - Smoked Pancetta
Bone Marrow Crumb - Champ Potato - Thyme & Red Wine Jus
1,7,14

Chicken

Rockvale Chicken - Charred Leek - Chanterelles - Smoked Pancetta
Bone Marrow Crumb - Jus Gras
1,2,7,14

Fish And Chips

Beer Battered Greencastle Haddock - Minted Peas - Tartar Sauce
Lemon Triple Cooked Chips
2,5,7,9,14

Papperdelle (Vegetarian)

Courgette - Roast Pepper - Artichoke - Basil - Marinara Sauce
2,14

• SIDES - £4.50 EACH •

Seasonal Roast Vegetables 1,7,9 **Creamed Potato** 7,14 **Champ Potato** 7,14
Pickled Onion Rings 2,9,14 **Mixed Salad** 9,14 **Beef Fat Chunky Chips** 14 **French Fries**

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• DESSERTS •

Sticky Toffee Pudding

Toffee Sauce - Toasted Almonds - Muine Glas Yellowman Ice Cream

2,4,7,10

Chocolate

Triple Chocolaté Mousse Cake - Feuilletine - Chocolaté Tuile

Praline Ice Cream

2,4,7

Cheesecake

Raspberry White Chocolate Cheesecake - Caramelised White Chocolate - Tuille

Raspberry Sorbet

2,4,7

Tart

Armagh Apple Tart - Almond - Guinness - Honey

2,4,7,10

• LOCAL SUPPLIERS •

Donegal Prime Fish – Doherty Roe - Foyle Fruit – Lisdergan Butchers - McAtamneys Butchers
O'Kanes Meats – Glenshane Eggs – Ballylisk - McDaid's Bakery - Muine Glas Ice Cream - Clandeboye Estate Yoghurt
Dromona – SD Bell & Co - Grants - Keenan Seafoods - Brighter Gold - Doreen Galt Jams
Island Kelp - Dart Mountain Cheeses

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