

Starters

Homemade Soup of the Day

5.50

Creamy Mullaghmore Chowder with Chunks of Seafood

8.75

Eithna's Lentil Dahl with Herb Pesto and Organic salad Leaves

8.50

Donegal smoked Salmon with Tattie Hoaker Organic Salad Leaves,
capers and house dressing

9.95

Fresh Crispy Squid served with Organic salad and a lime mayo dip

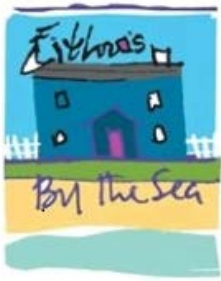
9.50

Creamy Gratin with Leek and natural smoked Haddock served with
Organic salad

12.50

Goats cheese mousse with caramelized fig, salt baked beetroot and
organic salad leaves

9.50



From Land

Our Lamb and Beef are sourced from Gerry Burns, Cliffoney, reared on the Wild Atlantic Coastline, it has the distinctive flavour of the Coastal grasses.

Lamb

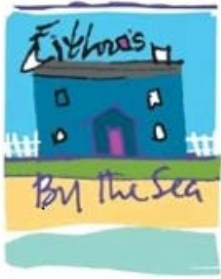
Rack of Cliffoney Lamb, Cooked to your liking, with slow baked shoulder, Jerusalem artichoke puree, roasted organic Tattie Hoaker Pumpkin, and Lamb Jus

26.00

Beef

12 Oz Sirloin Steak, Cooked to your liking served with a creamy Peppercorn Sauce, and Fries

26.00



From the Sea

Six Wild Atlantic Oysters

Served on a bed of Ice

12.00

Donegal Bay Fish & Chips

Mullaghmore Pollock in a light polenta and seaweed crust served with organic salad, Chips & our tartare sauce

21.95

Wild Atlantic Mussels

Wild Mussels from the Sligo Shores cooked to order with cream and wine.

Small 14.00 Large 19.50

Donegal Bay Shellfish Platter:

Half Lobster, Cracked Mullaghmore Crab Claws, Wild Atlantic Oysters

40.00

Mullaghmore Lobster

All our Lobsters come daily from Mullaghmore Sea Farm they normally weigh between 700/800g but sizes can vary

Half 27

Whole 54

Served with a choice of Thermidore Sauce or Garlic Butter or Au Natural