

Home-made Soup of the Day

5.50

Creamy Mullaghmore Chowder with chunks of Seafood

8.75

(Both served with our own Home-made Bread)

Crispy Donegal Squid served with our lemon and mayo dip

10.50

Goats cheese Mousse with Caramelized Fig, Salt Baked Beetroot and Tattie Hoaker Salad Leaves

9.50

Donegal Smoked Salmon Salad with Eithna's Home Made bread, Tattie Hoaker Salad leaves, capers and house dressing

9.95

Our Local Butcher Gerry Burns famous Beef Burger

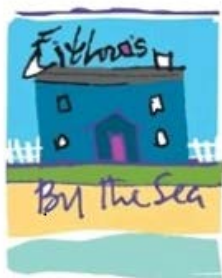
With Fingal Ferguson's Chorizo Jam, Cheddar Cheese, Tomato, Organic Salad Leaves, smoked paprika mayonnaise, all served on a Brioche Bun with Fries

14.95

Eithna's Lentil Dahl served with Seaweed and herb pesto, sundried tomato and Tattie Hoaker Farm Organic Salad Leaves

9.95

Add a Cup of our Soup or chowder 2.75 or Fries 3.00



From the Sea

Donegal Bay Fish & Chips

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

16.95

Wild Atlantic Mussels

Wild Atlantic 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

Seafood Tasting Plate:

Wild Atlantic Oysters,(2) Cup of Mussels in cream and wine, Smoked Salmon, and Mullaghmore Crab Claws (2)

(May change due to availability)

21.95

Mullaghmore Lobster

All our Lobsters come daily from Mullaghmore Sea Farm, they normally weigh between 700g and 800g

Half Lobster 27.00

Whole Lobster 54.00

With Thermidore Sauce, Garlic Butter or Au Natural