



# EVENING MENU

## FRESH DONEGAL OYSTERS FROM €10.00

from The Grade I Tidal Sea Waters of Traigueanna Bay served with Fresh Chilli Salsa Vinaigrette on Side (c)  
10 Oysters €20.00 / 6 Oysters €14.00 / 4 Oysters €10.00

## CREAMY MEDLEY OF SEAFOOD CHOWDER €8.50

Homemade Brown Bread (mk, c, f, cy, g,m)

## SPICY SHRIMP SAUTÉ €14.00

Atlantic King Prawns Prepared in Our Secret Sweet Spicy Sauce with Crusty Bread (c, g,s)

## CRABMEAT & SMOKED SALMON ROLL €14.00

In a Scallion & Sweet Chilli Dressing (c, f, e)

## PORK BELLY €8.95

Honey and Soy Braised Tender Pork Belly, Coconut Rice, Baby Gem, Sesame Slaw (s, g, ss)

## HOMEMADE SOUP OF THE DAY €6.50

Homemade Brown Bread (ask server)

## IRISH MUSHROOM & GOATS CHEESE €8.95

Wilted Baby Spinach, Ratatouille & Irish Goats Cheese (mk)

## FIERY DOUBLE COOKED WINGS €8.95

Chicken Wings Slow Braised in our Seasoned Broth & Finished on the Pan in Fiery Flavoured sauce, Celery & Blue Cheese Dip (mk, cy, e)

## LOUGHNANES IRISH CRAFT BLACK PUDDING €8.50

Potato & Chorizo Strings with Sweet Red Onion Marmalade (sp)



## CHOICE OF DRY-AGED GRASS FED IRISH BEEF FROM THORNTON'S LOCAL ABATTOIR & BUTCHER

8oz PRIME FILLET STEAK €32.25  
10oz PRIME SIRLOIN STEAK €28.25

Served with Garlic Buttered Mushrooms, Homemade Onion Rings and a Choice of Creamy Peppercorn Sauce, Garlic/Herb Butter or Sweet Cajun Butter with Seasoned Chips (mk, s, sp, e, g)

## IRISH BEEF RIBS €24.00

Marinated Overnight in Dry BBQ Rub, Slow Roasted Topped with Sticky Smoked Texan Style BBQ Sauce served with Baby Gem, smoked almonds, Dijon Dressed, parmesan Salad & Chips (md, f, n, mk)

## SURF N TURF CAJUN SHRIMP BURGER €23.00

6oz Irish Beef Steak Burger (thorntons abattoir & Craft Butcher)  
Cajun King Prawn,Brioche Bun, Baby Gem Lettuce, Beef Tomato Slice, Homemade Sweet Cajun Mayo Sauce,Gouda Cheese & Chips (g,mk,e,c)

## SWEET HONEY GLAZED HAM HOCK & CREAMY CHIVE POACHED EGGS €24.00

Slow Braised Irish Ham Hock, Honey & Mustard Glaze, Fresh Pineapple Salsa, Patton's Free-Range Eggs soft Poached in Creamed Chive Sauce & Chips (e,md,cy,g, sp, mk)

## GRILLED LAMB KEBAB SKEWERS €23.00

Our Hand Rolled Irish Ground Lamb Meatballs Seasoned in North African Style Spices skewered with courgette, peppers, red onion and lime, Smothered in Greek Style Yoghurt Dressing & Homemade Hot Sauce served with Sesame Slaw & coconut rice (e, g, mk, ss)

## PORK TOMAHAWK STEAK €22.00

Infused in our Homemade Cajun Dry Rub, Melting Medallion of Sweet Cajun Butter, Leek & Tarragon Potato & Tender Baby Vegetables (mk)

## CRISPY CHICKEN €23.00

Buttermilk Marinated Crispy Spiced Irish Boned & Skinned Chicken Thighs, American Style Streaky Bacon, Gouda Cheese, and Tobacco onions served with Herb infused Potatoes & Tender Baby Vegetables (mk, g)

## BAYVIEW CHICKEN €23.00

Flame Grilled Breast of Chicken on the Bone, Creamy Chive Sauce, Lardons of Bacon, Herb infused Potatoes & Tender Baby Vegetables (mk,g,cy,sp)

## FRESH ATLANTIC COD €24.00

Steamed Cod with a chorizo Spanish Sausage and lime crust drizzled with a roasted red pepper creamed sauce with Herb infused Potatoes & Tender Baby Vegetables (f, mk, g, cy, sp)

## SEABASS €24.00

Eastern Atlantic Sea Farmed Grilled Sea Bass, Medley of Vegetables Sauteed in Honey, Lemongrass, Ginger, garlic & Toasted Sesame oil with Herb infused Baby Potatoes. (mk,sp,f, ss)

## VEGAN STEW €19.00

This Delicious Vegan Chickpea Stew is inspired by a Romesco Spanish Sauce made from Roasted Red Peppers, Tomatoes, Almonds, Garlic and Olive served with Mediterranean Style Cous-cous (g, cy, n)

## GARLIC & CHILLI KING PRAWN TAGLIATELLE €24.00

Fresh coriander, Cherry Tomatoes & Garlic Bread (g,e,c,mk)

## VEGAN CURRY €19.00

Medley of Seasoned Vegetables in a Rich Thai Green Curry served with Coconut Rice (c, s, g, ss)  
Add Chicken €4.00 / Add King Prawns €6.00 (c)



## (HOUSE FAVOURITE) BANOFFEE CHEESECAKE (g, e, mk) €6.50

## FRESH FRUIT PAVLOVA (e, mk) €6.50

## JACEK'S CREME BRULEE €6.50

Made with Patton's Free Range Eggs & served with Scoop of Irish Ice Cream (e,mk)

## DARK CHOCOLATE PANNA COTTA WITH CHANTILLY CREAM (g, mk, s) €6.50

## SELECTION OF IRISH ICE CREAM (mk, e, g, n) €6.50

Pistachio, Raspberry Ripple & Salted Caramel

# SIDES

## ASIAN INSPIRED EGG NOODLES (e, g, f, s, ss) €5.00

## FRESH CHILLI, SCALLION, HOMEMADE HOT SAUCE CHIPS €6.00

## SEASONED CHIPS (sp) €4.50

## SWEET POTATO FRIES €4.50

## SALSA SALAD (md) €5.50

## ROASTED HERB INFUSED BABY POTATOES (mk) €5.00

## MADDENS HOMEMADE BAKED BEANS (s, sp, g, md) €3.50

## BABY VEGETABLES €4.50

## COCONUT RICE €4.50

## MEDITERRANEAN STYLE COUS-COUS (g, cy) €4.50

OUR CHIPS ARE FLAVOURED WITH HOMEMADE HOUSE SEASONING & DOUBLE COOKED.

G: Gluten, C: Crustaceans, E: Eggs, F: Fish, M: Molluscs, S: Soybeans, P: Peanuts, N: Nuts, MK: Milk, CY: Celery MD: Mustard, SS: Sesame Seeds, SP: Sulphites, L: Lupin



# WINE MENU

## WHITE WINES

	GLASS	BOTTLE
<b>TERRA MATER PASO DEL SOL SAUVIGNON BLANC</b> <i>Chile</i> Delicious! Clean character of citrus and tropical fruit, balanced acidity with long refreshing finish.	€6.95	€25.00
<b>CROIX DES VENTS CHARDONNAY</b> <i>IGP Cotes de Gascogne, France</i> Fruity nose, with some smoky notes. Rich and full bodied palate with a long elegant finish.	€7.20	€28.00
<b>PINOT GRIGIO/GARGANEGA,</b> <i>San Giorgio, Verona, Italy</i> Clean, spring-fresh pure green fruits and a lip-smacking dry mineral finish.	€7.35	€29.00
<b>CÔTES DE GASCOGNE CUVÉE MARIN</b> <i>France</i> Colombard/Gros Manseng/Sauvignon Blanc. Zesty citrus and pineapple fruits, with a clean long mineral finish.		€31.00
<b>WALNUT BLOCK COLLECTABLES SAUVIGNON BLANC</b> <i>Marlborough, NZ</i> Beautifully ripe and vividly fresh with a crisp, pure finish.		€36.00
<b>LA BÁSCULA ALBARIÑO, ATLANTIC WAY</b> <i>DO Rias Baixas, Spain</i> Delicious lime and mineral character. Perfect with seafood		€38.00
<b>CHARDONNAY SANS BARRIQUE, BOUCHARD FINLAYSON,</b> <i>Cape South Coast, South Africa</i> Mineral rich with strong peach, lime and gooseberry flavours.		€48.00
<b>SANCERRE 'CLASSIQUE', DOMAINE FRANÇOIS CROCHET</b> <i>Loire, France</i> Medium bodied with aromas of limes, stone fruit and a touch of honey. Fresh, lively texture, long finish.		€59.00
<b>GIVRY BLANC 'CHAMP POUROT', DOMAINE RAGOT</b> <i>Burgundy, France</i> From 50-year-old vines growing a clay-rich parcel and matured in foudre Delicious.		€68.00

## ROSÉ WINE

<b>CROIX DES VENTS SYRAH CINSULT ROSÉ</b> <i>GP Pays d'Oc, France</i> Luxurious, intense bouquet with strawberries and raspberries. Fresh and very well balanced.	€7.00	€28.00
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## RED WINES

<b>TERRA MATER PASO DEL SOL CABERNET SAUVIGNON</b> <i>Chile</i> Soft, clean black fruits, lovely balance and a long finish.	€6.95	€25.00
<b>CROIX DES VENTS MERLOT</b> <i>IGP Pays d'Oc – Languedoc, France</i> Ripe berry fruit on the generous, well balanced and sophisticated palate.	€7.20	€28.00

	GLASS	BOTTLE
<b>IL BUCCO MONTEPULCIANO D'ABRUZZO</b> <i>Italy</i> Barnstorming with lively, sweet dark fruits and a nice kick on the finish.		€31.00
<b>ORGANIC MALBEC DOMAINE BOUSQUET</b> <i>Mendoza, Argentina</i> A classic example of Argentinian Malbec.	€8.50	€33.00
<b>LA BÁSCULA, THE CHARGE</b> <i>Rioja, Spain</i> Full of ripe red berry fruit with a hint of spice; excellent concentration and richness of flavour.		€37.00
<b>QUINTA DE FONTE SOUTO, FLORÃO RED</b> <i>Portalegre, Portugal</i> A classic example of Argentinian Malbec.		€39.00
<b>VILLA ANTINORI ROSSO</b> <i>Toscana IGT, Italy</i> Complex nose with red cherries and plums, berry fruits and mint. Round palate with supple and velvety tannins.		€45.00
<b>CLARENDELLE MEDOC</b> <i>Bordeaux, France</i> Fruity freshness on the palate, along with oaky nuances. Featuring a delicate tannic structure.		€54.00
<b>RIOJA GRAN RESERVA</b> <i>Luis Cañas, Spain</i> This is a special wine. Warm and delicious.		€75.00

## SPARKLING & CHAMPAGNE

<b>PROSECCO FRIZZANTE IGT VENETO</b> <i>Corte delle Calli, Italy</i> Intense, fruity bouquet; fresh, harmonious palate.		€8.90
<b>BIANCO PIÙ FRIZZANTE IGT VENETO</b> <i>Corte delle Calli, Italy</i> Enjoy as an aperitif or with food.		€29.90
<b>CHAMPAGNE HENRIOT, BLANC DE BLANCS NV</b> <i>France</i> Intense nose, complex and floral with touch of white fruit. Fruity, crisp and lively with a persistent aftertaste.		€110.00

## PORT

<b>DOW'S NIRVANA RESERVE PORT</b> <i>Douro Valley, Portugal</i> A special Port made to complement chocolate.		€6.80
<b>DOW'S LBV PORT</b> <i>Douro Valley, Portugal</i> Spicy and peppery tannins, rich plummy fruit and a touch of liquorice.		€6.80
<b>DOW'S 10 YEAR OLD TAWNY PORT</b> <i>Douro Valley, Portugal</i> Aromas of candied fruit and toffee, beautifully combined with some mature ripe fruit.		€8.90