

LUNCH 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

KING PRAWN TACO

€14.00

North Atlantic Prawns, guacamole, Fresh Chilli, lettuce, peppers, Taco Sauce & Crispy Tortilla Shell (e, g, mk, c)

CREAMY MEDLEY OF SEAFOOD CHOWDER

€8.50

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

HOMEMADE SOUP OF THE DAY

€6.50

Homemade Brown Bread (ask server)

PORK BELLY

€8.95

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

LOUGHNANES IRISH CRAFT BLACK PUDDING

€8.50

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

DOUBLE COOKED CHICKEN WINGS

LARGE: €14.95 REGULAR: €8.95

Slow Braised in our Seasoned Broth & Finished on the Pan in Darragh's Fiery Flavour sauce, Celery & Blue Cheese Dip (md, e, mk, cy)

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)

FRESH ATLANTIC HAKE

€19.50

Pan Fried Hake, Yellow Pepper & Coconut Sauce, Coriander & Ginger Crushed Baby Potatoes with Roasted Vine Cherry Tomatoes (f, mk, s)

BATTERED COD

€16.95

Wild Atlantic Cod from Albatross Seafoods, Killybegs, Chunky Craft Beer Batter, Chips, Seasonal Organic Leaf Garnish, & Homemade Tartare Sauce (mk, g, e, md, f, sp)

ROASTED DILL SALMON

€16.95

Marinade of Soy, Maple Syrup, garlic, fresh lime juice & dill served with Coconut Rice & Fresh Vegetables (s, f, mk)

BIG BRIDGE BURGER

€15.95

6oz Irish Beef Steak Burger, Brioche Bun, Gherkins, Craft Butcher Bacon, Melted Swiss Emmental Cheese, Rocket Leaf, & Red Onion Marmalade & Chips. (g, mk, sp, e)

MEATBALLS

€14.95

North African Style Spice Scented Hand Rolled Slaney Valley Lamb Meatballs in tasty Tomato-Cinnamon Sauce served with Mediterranean Cous-cous (cy, g, mk, cy)

PAK CHOI BANGERS & MASH

€14.95

Jumbo Smoked Oak Whiskey Sausages, Rich Stout Caramelized Onions, Pak Choi, Champ Potato & Gravy Sauce (g, s, mk, sp)

HONEY, DIJON BALSAMIC-DRESSED SALAD

€11.95

Beetroot, Sweet Roasted Red Peppers, Smoked Almonds, Baby Radish, Cherry Tomato & Sweetcorn (n, md)

Add Chicken €4.00 / Add King Prawns €6.00 (c)

PASTA TAGLIATELLE

€14.95

Chicken, Pancetta, Courgette & Chestnut Mushrooms, Creamy White Wine & Garlic Sauce (g, cy, sp, mk)

VEGETARIAN STIR-FRY

€12.95

Medley of Vegetables tossed in Honey, Lemongrass, Garlic, Ginger & Toasted Sesame Oil, Asian Fused Noodles (ss, g, e)

Add Chicken €4 / Add King Prawns €6 (c)



SANDWICHES

ADD SOUP OR CHIPS €3.00

SALT N PEPPER SHRIMP ROLLS

€14.95

Atlantic King Prawn, Zingy Garlic Mayo, Fresh Coriander, Sliced Chilli and Squeeze of Fresh Lime in Soft Italian Style Rolls (c, g, mk, e)

THE BRIDGE BAR RUEBEN

€9.00

Comed Beef Brisket, Swiss Cheese, Sauerkraut, Russian Dressing, Toasted Rye (mk, g, md)

JERK CHICKEN

€9.00

in a Brioche Bun with slaw, Fiery Salsa and Guacamole (g, mk, e, md)

CLASSIC HAM & CHEESE

€7.50

Homecooked Ham, Gherkins, Irish Cheddar Cheese on sourdough toasted (g, mk, md)

SIDES

ASIAN INSPIRED EGG NOODLES

€5.00

(e, g, f, s, ss)

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

€5.00

(mk)

MADDENS HOMEMADE BAKED BEANS

€3.50

(s, sp, g, md, cy)

BABY VEGETABLES

€4.50

COCONUT RICE

€4.50

MEDITERRANEAN STYLE COUS-COUS

€4.50

(g, cy)

HOMEMADE DESSERTS

FRESH FRUIT PAVLOVA

€6.50

(e, mk)

BANOFFEE CHEESECAKE

€6.50

(g, e, mk)

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

€6.50

(g, mk, s)

SELECTION OF IRISH ICE CREAMS

€6.50

Pistachio, Raspberry Ripple & Salted Caramel (mk, e, g, n)

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

ROSÉ WINE

CROIX DES VENTS SYRAH CINSULT ROSÉ <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

TERRA MATER PASO DEL SOL CABERNET SAUVIGNON <i>Chile</i> Soft, clean black fruits, lovely balance and a long finish.	€6.95	€25.00
CROIX DES VENTS MERLOT <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
IL BUCCO MONTEPULCIANO D'ABRUZZO <i>Italy</i> Barnstorming with lively, sweet dark fruits and a nice kick on the finish.		€31.00
ORGANIC MALBEC DOMAINE BOUSQUET <i>Mendoza, Argentina</i> A classic example of Argentinian Malbec.	€8.50	€33.00
LA BÁSCULA, THE CHARGE <i>Rioja, Spain</i> Full of ripe red berry fruit with a hint of spice; excellent concentration and richness of flavour.		€37.00
QUINTA DE FONTE SOUTO, FLORÃO RED <i>Portalegre, Portugal</i> A classic example of Argentinian Malbec.		€39.00
VILLA ANTINORI ROSSO <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
CLARENDELLE MEDOC <i>Bordeaux, France</i> Fruity freshness on the palate, along with oaky nuances. Featuring a delicate tannic structure.		€54.00
RIOJA GRAN RESERVA <i>Luis Cañas, Spain</i> This is a special wine. Warm and delicious.		€75.00

SPARKLING & CHAMPAGNE

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

PORT

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