

DINNER MENU

Starters

Homemade Fresh Vegetable & Herb Soup

5.50

Creamy Mullaghmore Chowder with chunks of Seafood

8.75

(Both served with our own Homemade Bread)

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

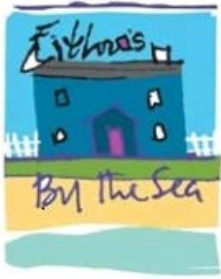
10.95

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

10.95

Five Mile Town Goats Cheese Salad with roasted Beetroot, Eithna's Pesto & Salad Leaves

10.95



Mains

Donegal Bay Fish & Chips

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

€11.95

Wild Atlantic Oysters from Lissadell, Co Sligo

Twelve €24.00/Six €12.00

Donegal Bay Prawns

Large €5.00, Small €4.50

Mullaghmore Cracked Crab Claws

Large €5.00 €7.00

Donegal Mussels

Donegal Mussels cooked with cream and wine

Large €9.50 Small €4.50

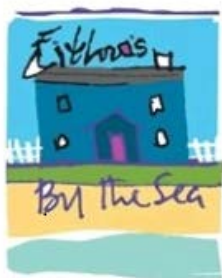
Mullaghmore Lobster

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

Half Lobster €7.00

Whole Lobster €14.00

With Garlic Butter or Au Natural



Donegal Bay Shellfish Platter #1:

Half Lobster, Cracked Mullaghmore Crab Claws in the Shell, Served with Garlic Butter & Donegal Bay Prawns
(subject to availability)

€50.00

Donegal Bay Shellfish Platter #2:

Half Lobster, Cracked Mullaghmore Crab Claws in the Shell & Donegal Bay Prawns, Served with Garlic Butter & Mussels in a cream and wine sauce
(subject to availability)

€50.00

Seafood Tasting Plate:

Mussels, Smoked Salmon, Prawns, Crab Claws
(Combinations may change subject to availability)

€25.00

12 oz Sirloin Steak, cooked to your liking served with a creamy Peppercorn Sauce, and Fries

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

€26.00

Add chips €3.00 per portion
Add Organic Salad Bowl €3.75
Add Cup of Chowder €2.75