

LUNCH

1-2:30PM

Soup of the day

homemade bread, new season olive oil
€7.00

Rathmullan House seafood chowder

homemade wheaten bread
€11.50

Rathmullan House chicken liver parfalt

homemade chutney, toasted bloomer
€10.50

Pan seared fillet of Greencastle landed hake

caponata vegetables, lemon aioli, Kalamata olive tapenade
€11.50 starter/€17.00 main

Confit leg of Silverhill duck

braised red cabbage, plum sauce
€11.00 starter
€21.00 main with skinny chips

Ardsallagh goats cheese

candied walnuts, aged balsamic, dressed leaves
€12.00

28 day dry aged sirloin of James Kenny's Irish beef

champ potato, slow roast garden tomato, red wine jus
€24.50

Roast breast of free range Glin Valley chicken

champ potato, garden leaves, shallot puree, roasting jus
€19.50

Fish 'n Chips

Kinnegar ale battered haddock, homemade tartar sauce, chunky chips, marrowfat peas
€17.50

Hand-picked Burtonport crab linguini

chilli, fennel, lemon and parsley
€15.00

Cheese plate of Irish farmhouse cheeses

Cashel Blue, Mossfield cheddar, Cooleeney, Millen's, Rathmullan chutney with wheaten or white bloomer
€12.00

Charcuterie plate

Gubbeen Smokehouse salamis & McGeough's of Connemara air dried meats, Rathmullan House chutney, olives, dressed leaves, toasted white bloomer
€12.50

Kids

Mini €10.50 Maxi:13.50

Cup of homemade soup

Cook's roast chicken
chips or mash

Cook's sausages

chips or mash

Spaghetti bolognese

grated parmesan cheese

Ice cream sundae



FRIDAY AND SATURDAY

DINNER

6:30-8:30pm

STARTERS

Soup of the day

€8.00

Steamed Mulroy Bay mussels

garlic veloute, lemon and parsley
€11.00

Ham hock croquettes

garden beetroot, celeriac remoulade, brown raisins
€12.50

Ardsallagh goat's cheese

homemade granola, pickled red onion, dressed leaves, aged balsamic, dressed leaves
€12.00

Pan seared Donegal scallops

roasted butternut squash, garden leek, Jerusalem artichoke puree, Parma ham
€15.00

Crispy black pudding

potato and horseradish salad, poached hen egg, garden rocket
€12.00

Salt and chilli squid

homemade chilli sauce, pickled cucumber, dressed leaves
€12.00 starter
€22.00 main with skinny chips

Confit leg of Silverhill duck

braised red cabbage, plum sauce, carrot and cumin puree
€12.00 starter
€22.00 main with skinny chips

MAINS

28 day dry aged James Kenny's Irish beef

Fillet 8oz €31.50 Sirloin 9oz €29.50
spinach puree, fondant potato, garden bok choy, roasted shallot, red wine jus

Roast breast of Glin Valley free range chicken

champ potato, sauté wild mushrooms, spinach, shallot puree, roasting juice
€22.50

Roast Rump of Irish lamb

gratin potato, pea and mint puree, confit carrot, elderflower and apple jelly, rosemary jus
€26.00

Pan seared fillet of Greencastle landed hake

crab brandade, fennel, chargrilled aubergine, lemon butter sauce
€25.00

Pan seared fillet of Greencastle landed brill

warm potato and herb salad, lemon aioli, sundried tomato, Kalamata olive Tapenade
€26.00

Pan seared Greencastle landed turbot

garden beetroot, fondant potato, slow roasted tomato, samphire, red wine fumet
€27.00

Wild mushroom risotto

herb butter, shaved parmesan, truffle oil
€18.50

Mash potato €3.50

Skinny fries €3.50

Garden salad leaves €3.50

Steamed green vegetables €3.50

Honey roasted carrot and cumin €3.50

DESSERT

Rathmullan House sticky toffee pudding

butterscotch sauce, toasted walnuts, yoghurt ice cream
€8.00

Bob's special dessert

€9.00

Chocolate dessert of the day

€8.50

Irish artisan cheese plate

served with homemade chutney and crackers
Milleens – semi soft cheese, buttery honey coloured centre with complex delicate flavour
Cooleeney – soft white cheese, buttery texture with mushroom tanginess
Cashel Blue – firm, subtle, creamy blue cheese made in Tipperary
Mossfield Cheddar – mild, creamy cheddar from Offaly
€12.00

Selection of coffees, teas and infusions

served with Rathmullan House petit fours
€4.50



Dinner, Bed and Breakfast package is an allowance of €45.00 per person

Any amount over that will be surcharged to your bill. / 10% service charge in lieu of gratuities

All dishes are prepared and cooked inhouse in our kitchen that handles alcohol, nuts, seeds, flour and shellfish.