



Seafood & Shellfish

Donegal Bay Fish and Chips

Lightly dusted Mullaghmore Pollock with polenta, seaweed, rice flour & seasonings
Served with organic salad, our tartare sauce and chips - **21.95**

Wild Atlantic Oysters from Lissadell, Co Sligo

Six - 12.00
Twelve - 24.00



Donegal Mussels cooked with cream and wine

Small - 14.75
Large - 19.75

Donegal Bay Prawns (subject to availability)

Small - 19.00
Large - 35.00



Mullaghmore Lobster

All our Lobsters come daily from Mullaghmore Sea Farm, they normally weigh between 700/800g but sizes can vary.

Half - 32.00
Whole - 64.00



Served with a choice of Hot Garlic Butter, Thermidore Sauce or Au Natural




(Allergens information available on request)



Shellfish Platters

Donegal Bay Shellfish Platter, #1, Half Lobster and Cracked Mullaghmore Crab Claws in the shell, served with garlic butter and Donegal Bay Prawns (Subject to Availability) **60.00**

Donegal Bay Shellfish Platter, #2, Half Lobster, Cracked Mullaghmore Crab Claws & Donegal Bay Prawns in the shell with garlic butter and Mussels in a cream and wine sauce (Subject to Availability) **75.00**



Seafood Tasting Plate, Mussels, Smoked Salmon, Prawns, Crab Claws (The combinations may change subject to availability) **35.00**

Beef

Our beef is sourced from Gerry Burns, Cliffoney. It is reared on the Wild Atlantic coastline which gives it a distinctive flavour of the coastal grasses

12 oz. Sirloin – 26.00

Cooked to your liking served with a creamy Peppercorn sauce & Fries

Add chips - 3.00

Add and organic salad bowl - 3.75

Add cup of chowder - 4.75

Add cup of soup - 3.75



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