

Pavilion

AT RATHMULLAN HOUSE

PIZZA

HOUSE mozzarella, crushed tomatoes & basil.	13.50
SPANISH mozzarella, crushed tomatoes, roast peppers, spicy Ventricina salami, caramelised onions & chilli oil.	16.50
CHARCUTERIE mozzarella, crushed tomatoes, fennel salami, gaeta olives, capers & oregano.	16
BEEF & BEET mozzarella, crushed tomatoes, braised brisket, beetroot, horseradish, Fivemiletown goats' cheese & aged balsamic	16.50
BIANCANEVE extra virgin olive oil base, mozzarella, cherry tomatoes, Parma ham, parmesan shavings, garden rocket leaves	16.50
VERDE mozzarella, crushed tomato, roast peppers, caramelised onions, Fivemiletown goat's cheese & garden rocket.	16
FUNGI mozzarella, crushed tomatoes, wild mushrooms, wild garlic pesto, thyme & parmesan.	16.50
PAYSANNE mozzarella, crushed tomatoes, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach & fresh chilli.	16.50
HAIL CAESAR mozzarella, crispy bacon, croutons, garden rocket, parmesan, Caesar dressing, wild garlic pesto.	16.50
PEA SICÍN & TOFU chickpeas, spinach, tofu, pickled red onion, golden cherry tomatoes Rosemary roast potatoes, lemon oil	16.00
KIDS 7" mozzarella & crushed tomatoes	9.50

Extra Toppings 2 euros each

GUEST DISHES

CHICKEN CURRY basmati fried rice, cucumber & coriander raita, poppadom's	17.50
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SIDES & DIPS

SKINNY FRIES	4
DIPS wild garlic mayo or sweet chilli	2

COFFEE & HOMEMADE ICE CREAM

Visit our FB/Instagram & click on the link to make your reservation.

DOUGHS

Sourdoughs prepared daily inhouse using carefully sourced 00 and 550 flour from central Europe. Using a little yeast, the dough takes 48 hours fermenting until it is ready for the oven

GLUTEN FREE

It is cooked on a metal tray in our pizza oven along-side gluten pizzas.

SUPPLIERS

We use Fior di Latte. Mozzarella. When Rathmullan House Walled Garden produce (RHWG) isn't available, we use carefully sourced alternatives

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CIDERS

MCIVOR'S MEDIUM	6.35
MCIVOR'S DRY	6.35

CRAFT BEERS (BOTTLES) - €6

PAVILION LAGER 4.5% Kinnegar's very own Donegal made lager
LIMBURNER PALE ALE 4.7% light, crispy & hoppy
SCRAGGY BAY INDIAN PALE ALE 5.3% golden ale with snappy hops
CROSSROADS AMERICAN IPA 6.2% citrus and tropical fruit flavours with pine notes
DEVILS BACKBONE AMBER ALE 4.9% chocolate notes, full bodied & full flavoured
RUSTBUCKET RYE ALE 5.1% rye & barley malt, with citrus notes
YANNARODDY PORTER 4.8% dark roasted malt flavours with a touch of coconut

NON ALCOHOLIC BEER & WINE

GUINNESS 00	4.70
HEINEKEN 00	4.70
LOW TIDE 0.5%	4
DR NO REISLING (glass)	7.50

ON TAP

'PAVILION' LAGER 4.5% Kinnegar's very own Donegal made lager	5
LIMBURNER PALE ALE 4.7% light, crispy & hoppy	5.50
SCRAGGY BAY INDIAN PALE ALE 5.3% golden ale with snappy hops	5.50
GUINNESS no introduction needed!	5.40

WINES

SELECTION OF WHITE, RED & ROSE 175ml or 75cl bottle (See Blackboards)

SOFT DRINKS

SAN PELLEGRINO Lemon & Mint/Blood Orange	3.80
FRANKLINS & SONS Raspberry/Elderflower Lemonade	3.85
FRESH APPLE/ORANGE JUICE	3.85
RIBENA CARTONS 250ML Blackcurrant/Strawberry	2.50
BALLYGOWAN Still/Spark. 330ml/70cl	2.30/4.30
Coke/Diet/Sprite/Fanta Orange/Lemon/Football Special	3.30

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