

Bar & Restaurant

# EVENING MENU

### STARTERS

SOUP OF THE DAY (1A,3,7,9)

Served w/ homemade brown soda bread

DOONBEG SEAFOOD CHOWDER (1A,2,4,7,9,11,14)

Served w/ homemade brown soda bread

CHICKEN WINGS

Asian honey hoisin bbq sauce (6,7,11) spicy buffalo sauce (6,7,9)

GOLDEN CRUMB WEDGE OF BRIE (1A,3,6,7,9,12)

Served w/ red onion marmalade

GARLIC MUSHROOMS (1A,1B,2,3,7)

Served w/ garden mixed leaves & creamy garlic mayo

CHICKEN & MUSHROOM VOL AU VENT(1A,1B,3,6,7,12)

Served in a puff pastry case w/a creamy white wine sauce

### SALADS

CAESAR SALAD(V) (1A,3,4,7,10,12)

Dressed baby gem lettuce, parmesan & croutons (+) ADD CHICKEN €4

BAKED SALTED BEETROOT & GOATS CHEESE SALAD (V) (7.8.12)

Salted Beetroot, goats cheese, roasted hazelnut & beetroot dressing

# SMOKESHACK -

SMOKY BBQ PLATTER

Pulled pork, pork shoulder, beef brisket, smoky BBQ wings w/ Chimichurri sauce, mustard BBQ sauce, garnished w/ cucumber pickles & red chilli (10,12)

### SIDES\*

HOUSE FRIES (12)

SWEET POTATO FRIES (12)

CHEFS HOMEMADE SLAW (3,6,12)

Fresh shredded mixed cabbage w/ homemade spiced mayo

CREAMY MASH (7)

CRUSTY DIAMOND ROLL (1A)

HOUSE SIDE SALAD(3,9,10)

CHEF AIHAM'S GRAVY (6,12)

caramelized onions, red wine gravy & homemade spices.

\*sides are not included for dinner-inclusive resident packages. A supplement will apply.

## BURGERS & BITES —

### NELLIGAN'S HOUSE BURGER (1A,3,7,9,10,12)

Char grilled 6oz steak burger, cheddar cheese, streaky bacon, toasted brioche bun, cos & burger sauce served w/ house fries

#### FRIED CHICKEN BURGER (10,3,6,7)

Fried chicken, garlic mayo, lettuce, tomato & red onion, served in a brioche bun w/ fries

PRAWN TACO (1A,2,3,6,7)

two tempura prawn tacos, w/ taco slaw, pico de gallo & lime served w/ house fries

### MAIN PLATES

#### 10<sup>0 Z</sup> SIRLOIN STEAK\*(1A,1b,10,11,12)

On a bed of sautéed mushrooms & onions, w/ crispy onion rings & grilled plum tomatoes. Served w/ creamy mash & veg or fries & salad. Choice of sauce: peppercorn, mushroom, or garlic.

\*Supplement charge for dinner inclusive residents | Sirloin Steak €10

PAN SEARED FILLET OF SALMON (3,4,7,9,10,12) Creamy mash, sautéed green tarragon with white

wine sauce

### ROAST SUPREME OF CHICKEN (1A,1C,3,7,12)

Served w/ creamy mash & today's vegetables w/ a creamy mushroom sauce

### CHICKEN OR BEEF SIZZLER(1a,7,9,12)

Infused w/ spicy herbs, peppers & onions served on a hot sizzling platter w/ basmati rice or house fries

### BEER BATTERED FRESH FISH & CHIPS(1A,1C,3,4,6,7,10)

Today's fresh fish in beer batter, chunky tartar sauce, pea puree & house fries

### ROAST OF THE DAY

Please see our specials board for our roast of the day

### SPICED LENTIL & COCONUT CURRY (V) (1A,10)

lentils, peas, chickpea & spinach, spiced Asian coconut & chili velouté. Served with basmati rice & naan bread

(+) ADD GRILLED CHICKEN €4 (+) ADD PRAWN €5

# DESSERTS

WARM CHOCOLATE BROWNIE & VANILLA ICE CREAM(1a,3,7) TODAY'S CRUMBLY CHEESECAKE (1A,3,7)

BBQ STICKY TOFFEE PUDDING W/ CARAMEL SAUCE (1A,1B,3,14) **SELECTION OF ICE CREAM (1A,7,8)** 

ALLERGENS: 1.GLUTEN 1(A). Wheat 1(B). Oats 1(C). Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Lactose/Milk 8. Nuts 9. Celery 10. Mustards 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc (V) = vegetarian





