Bar & Restaurant

SUNDAY LUNCH MENU

STARTERS

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

served w/ homemade brown soda bread

€7.50

DOONBEG SEAFOOD CHOWDER (2,4,7,9,12)

served w/ homemade brown soda bread

€11.95

€11.95

CHICKEN WINGS

Asian honey hoisin bbq sauce or spicy buffalo sauce (146.7.11).(6.7.9) GO LARGE €17.95

€11.95

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

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

€11.95 LARGE W/ FRIES OR SALAD € 18.95

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

served w/ garden mixed leaves & creamy garlic mayo

ROAST

All served w/ Yorkshire pudding, mash, seasonal vegetables and their own specific gravy or sauce (1a,3,7,9,12)

PAN SEARED FILLET OF SALMON (3,4,7,9,10,12) €22.95 Creamy mash, sautéed greens, tarragon

w/ white wine sauce

TURKEY & HAM (1a,7,9,12)

€20.95

Sage & onion stuffing, cranberry sauce

ROAST BEEF (1a,7,9,10,12)

w/ all the trimmings, horseradish sauce

€20.95 BEEF STROGANOFF(7,10,12)

€18.95

Onion, garlic, French mustard, mushroom, gherkin, fresh cream, served w/ basmati rice

ROAST LAMB (1a,7,9,12)

€22.95 Creamy mash, seasonal veg & mint sauce

BEER BATTERED FRESH FISH & CHIPS (IAIC, 346710) €19.95

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

NELLIGAN'S HOUSE BURGER (1A,3,7,9,10,12) €19.95

Char grilled 6oz steak burger, cheddar cheese, streaky bacon, lettuce, onion, tomato, gherkin on a toasted brioche bun w/ burger sauce & served w/ house fries

SPICED LENTIL & COCONUT CURRY(1a,7,9,12) €16.95

Lentils, peas, chickpea & spinach, spiced Asian coconut & chili velouté. Served w/ basmati rice & poppadom

SIDES

FRIES(6) €4.50

€4.50 MEDLEY OF FRESH VEGETABLES(7) €4.50

HOUSE SIDE SALAD(9,12) CHEFS HOMEMADE SLAW (3,6,12) €4.50

Fresh shredded mixed cabbage w/ homemade spiced mayo

DESSERTS €7.95

WARM CHOCOLATE BROWNIE & VANILLA ICE CREAM (1A,3,7)

TODAY'S CRUMBLY CHEESECAKE (1A,3,7)

STICKY TOFFEE PUDDING W/ CARAMEL SAUCE(1A,1B,3,14)

SELECTION OF ICE CREAM (1A,7,8)

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 ALLERGENS: 9. Celery 10. Mustards 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc (V) = vegetarian





