



À la Carte Appetisers

Warm Goat's Cheese Crostini <i>on sourdough with roasted red pepper and a rich red onion compote</i>	8.95
Cashel Blue Cheese, Caramelised Pear and Walnut Salad	9.95
Tandoori Dusted Chicken Strips <i>on seasonal leaves with sweet honey and wholegrain dressing</i>	8.95
Chicken, Chorizo, Avocado and Beetroot Salad <i>in our own house dressing, topped with toasted walnuts</i>	9.95
Fresh Killybegs Mussels <i>in a rich, creamy garlic and white wine sauce</i>	9.95
Prawns in a Crispy Coconut Panko Crumb <i>shallow fried, served with orange chilli and honey dipping sauce</i>	9.95
Duo of Greencastle Scallops <i>with McGettigan's black pudding, smothered with a creamy spring onion and garlic sauce</i>	11.95
Baby Back Ribs <i>marinated in our own glaze of smoky maple garlic and chilli</i>	8.95
Market House Seafood Chowder <i>Homemade chowder with chunky seafood and shellfish in a creamy soup</i>	7.95
Sizzling Tequila Killybegs Prawns <i>Tossed in Tequila, chilli and garlic butter on a hot plate with garlic ciabatta</i>	10.95
Wild Atlantic Seafood Antipasti <i>Homemade fish cake, mini prawn cocktail, crabmeat bruschetta and baked garlic mussels served with a variety of sauces to complement</i>	11.95

Appetisers served with our own homemade scone bread

À la Carte Main Courses

Crispy Coconut Chicken Breast <i>in panko breadcrumbs with a honey, orange and chilli sauce</i>	16.95
Chicken Chorizo Penne Pasta <i>topped with wild rocket and parmesan shavings</i>	16.95
Creamy Tuscan Chicken <i>with garlic, spinach and sun-dried tomato tossed in creamy tagliatelle</i>	15.95
Succulent Breast of Chicken <i>with mozzarella, sun-dried tomato and fresh basil, wrapped in Parma ham, smothered in a rich garlic cream sauce</i>	15.95



À la Carte Main Courses

Glazed Honey-roast Silverhill Duck	23.95
<i>on grilled apple and orange, drizzled with Grand Marnier and orange sauce</i>	
House Speciality	18.95
<i>Killybegs crab and prawn linguine with chilli and flat-leaf parsley tossed in white wine and cream</i>	
Oven Baked Fresh Fillet of Irish Salmon	18.95
<i>on buttered chive mash smothered in creamy leek sauce</i>	
Wild Mushroom Tagliatelle	14.95
<i>with garlic ciabatta</i>	
Homemade Cannelloni with Spinach and Cream Cheese	15.95
<i>in a rich tomato and basil sauce gratinated with cheddar</i>	
Our Famous “Steak On The Stone”	26.95
<i>8oz prime Irish fillet steak served with a trio of sauces to complement</i>	
“Surf and Turf On The Stone”	28.95
<i>8oz prime Irish fillet steak with tiger prawns, served with a trio of sauces</i>	
Filet Mignon	25.95
<i>Medallions of beef, peppered and flambéed in Jack Daniels on a bed of champ potato, dressed with balsamic onions</i>	
10oz Prime Irish Sirloin Steak	24.95
<i>Cooked to your liking with tobacco onions and smothered in a rich, creamy peppered sauce</i>	
The Market House Gourmet Burger	15.95
<i>With smoked bacon, melted Dubliner cheddar with sweet caramelised onion and green dressed pesto leaves on a garlic rubbed brioche</i>	
Braised Irish Lamb Shank	17.95
<i>on wholegrain mash with honey and rosemary reduction</i>	
Chip Shop Style Fish and Chips	18.95
<i>Fillet of Killybegs cod encased in a light, fluffy batter, served with homemade tartare sauce</i>	
Please choose one side from the following to accompany your main course:	3.00

Chunky Homemade Chips • Dressed Leaves • Sweet Potato Fries • Garlic Cheese Potatoes

ALLERGEN ADVICE: Please ask your server for allergen list