

The ABBEY BAR

Est. 1937

STARTERS

- THE ABBEY FAMOUS BUFFALO WINGS** 7 50
HOT N° SPICY CHICKEN WINGS WITH BBQ SAUCE & SEASONAL LEAVES. 1,6,7,9,10
- CHICKEN CEASAR SALAD** 6 90
ICED ROMAINE LEAVES, BACON LARDONS, SEASONED CROUTONS PARMESAN SHAVINGS & GRILLED CHICKEN 1,3,7
- HOMEMADE SOUP OF THE DAY** 5 50
PLEASE ASK YOUR SERVER FOR TODAY'S HOMEMADE SOUP
- SMOKEY GLAZED BARBEQUE PORK RIBS** 9 95
SUCCULENT GLENSIDE RIBS WITH A SMOKEY BBQ GLAZE SERVED WITH HOUSE SLAW. **MAKE IT A MAIN COURSE FOR €15.50** 1,3,6,10,9
- OUR AWARD-WINNING DONEGAL BAY SEAFOOD CHOWDER** 9 50
SERVED WITH FREDA'S HOMEMADE BROWN BREAD 2,4,9,14
- ROCKSHORE BEER BATTERED TEMPURA KILLYBEGS PRAWNS** 9 50
ON FRANK'S SOURDOUGH, CHILLI, LEMON & FRESH CORIANDER 1,7,12

HOUSE SPECIALITY

- THE BIG PHIL STEAK SANDWICH** 24.95
10.0Z PRIME IRISH SIRLOIN STEAK IN GARLIC BUTTER RUBBED CIABATTA WITH MELTED DUBLINER CHEDDAR & CARAMELISED RED ONION SERVED WITH FRIES. 1,3,7,12

THE CLASSICS

- FISH 'N' CHIPS** 16 50
BEER BATTERED COD WITH HOUSE CHUNKY CHIPS MUSHY PEAS & HOUSE TARTAR SAUCE 1,3,4
- ROAST SIRLION OF IRISH BEEF** 16.00
ON A BED OF MASH POTATO SERVED WITH YORKSHIRE PUDDING, VEGETABLES & RICH GRAVY. 1
- ROAST STUFFED TURKEY & DONEGAL BAKED HAM** 15 50
RICH ROAST GRAVY, SAGE & ONION STUFFING WITH POTATOES VEGETABLES & CRANBERRY SAUCE 1
- OUR CHEF'S SPECIAL SEAFOOD OF THE DAY**
PLEASE ASK YOUR SERVER FOR TODAY'S SPECIAL SERVED WITH A CHOICE OF POTATOES, CHIPS OR SIDE SALAD

BREADS

- THE ABBEY TOASTIE SPECIAL** 7 00
BAKED HAM, DUBLINER CHEDDAR BUFFALO TOMATO & RED ONION 1,7
- SPICY CHICKEN GOUJON WRAP** 8 95
SERVED IN A TORTILLA WRAP WITH SWEET CHILLI MAYO LETTUCE & MELTED CHEDDAR 1,3,7
- OUR TOASTED PANINI SPECIAL** 9 50
TURKEY, IRISH BRIE, STREAKY BACON WITH CRANBERRY & MAYO 1,7
(ADD CHIPS FOR 4 00)
GLUTEN FREE BREAD AVAILABLE

BIG BITES

- BUTTERFLIED CHICKEN BREAST** 17 50
SERVED WITH A CREAMY WILD MUSHROOM SAUCE 1,3,12
- ORIGINAL TERIYAKI CHICKEN BURGER** 15 50
GRILLED FILLET OF TERIYAKI COATED CHICKEN FILLET WITH MELTED DUBLINER CHEDDAR TOPPED WITH CARMALISED RED ONION & GARLIC SAUCE 1,7,11
- THE BEST BURGER EVER** 16 50
8OZ IRISH BEEF BURGER TOPPED WITH STREAKY BACON, DUBLINER CHEDDAR TOMATO CHILLI JAM & GHERKINS, FILLIGANS FIERY PEPPER RELISH TOPPED WITH AN ONION RING 1,7
- WILD MUSHROOM TAGLIATELLE *** 15 95
ADD CHICKEN €2.00. 1,3,7
- CLASSIC CHICKEN CURRY** 15 50
SUCCULENT CHICKEN, VEGETABLES, PEPPERS BOILED RICE & POPPADOM. MEDIUM HEAT. 1,7,12
- CHICKEN & CHORIZO PENNE PASTA *** 17 90
PENNE COATED IN A RICH TOMATO SAUCE WITH CHORIZO & CHICKEN 1,3,7
- 10OZ PAN FRIED PRIME IRISH SIRLOIN STEAK** 24 50
SAUTÉED ONIONS, MUSHROOMS & PEPPERED SAUCE SERVED WITH A CHOICE OF POTATOES, CHIPS OR SIDE SALAD 7,12
- CHICKEN CEASAR SALAD *** 15 50
ICED ROMAINE LEAVES, BACON LARDONS, SEASONED CROUTONS, PARMESAN SHAVINGS & GRILLED CHICKEN
- GOURMET PIZZA *** 14 90
MOZZARELLA, PARMA HAM, PARMESAN SHAVINGS & ROCKET LEAVES 1, 6, 7, 9
* = SIDE NOT INCLUDED
- SIDES**
- SIDE SALAD 4 00** **SWEET POTATO FRIES 4 00**
CHIPS 4 00 **ONION RINGS 1,12 4 00**
GARLIC CHIPS 4 00 **GARLIC BREAD 4 00**
SIDE OF VEGETABLES 4 00 **MASHED POTATOES 4 00**
MASHED POTATOES & VEGETABLES 4 00

JACKIE'S HOMEMADE DESSERTS

- RICH & GOOEY CHOCOLATE BROWNIE** 8 00
CREAMY VANILLA ICE CREAM SMOTHERED IN WHIPPED FRESH CREAM. DRIZZLED WITH CHOCOLATE SAUCE & NUTS. "A MUST" 1,3,5,7,8
- OLD FASHIONED FRUIT CRUMBLE** 7 50
OLD FASHIONED FRUIT CRUMBLE BAKED UNTIL GOLDEN BROWN TOPPED WITH VANILLA CUSTARD AND ICE CREAM & DRIZZLED WITH TOFFEE SAUCE 1
- CHEESECAKE OF THE DAY** 7 50
PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOUR 1,7
- HOMEMADE PAVLOVA WITH FRESH FRUIT** 7 50
A MERINGUE CRISP CRUST, SOFT & LIGHT INSIDE TOPPED WITH FRESH CREAM & BERRY FRUITS 3,7

UNFORTUNATELY WE ARE UNABLE TO OFFER A SPLIT BILL SERVICE

① CEREALS CONTAINING GLUTEN ② CRUSTACEANS ③ EGGS ④ FISH ⑤ PEANUTS ⑥ SOYBEANS ⑦ MILK (INCLUDING LACTOSE) ⑧ NUTS ⑨ CELERY ⑩ MUSTARD
⑪ SESAME SEEDS ⑫ SULPHUR DIOXIDE AND SULPHITES ⑬ LUPIN ⑭ MOLLUSCS

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Est. 1937



A LITTLE BIT OF HISTORY

THE ABBEY HOTEL HAS BEEN WARMLY WELCOMING GUESTS FROM ALL OVER THE WORLD SINCE ITS ESTABLISHMENT IN 1937. RENOWNED AS A MEETING POINT FOR LOCALS AND TOURISTS ALIKE, THE ABBEY HOTEL IS HOME TO THE ABBEY BAR & THE MARKET HOUSE RESTAURANT. KNOWN AS THE NUMBER ONE HOSPITALITY AND ENTERTAINMENT VENUE IN THE NORTHWEST, THE ABBEY HOTEL HOSTS A RANGE OF EVENTS FROM SATURDAY ROCK NIGHTS TO COUNTRY MUSIC WEEKENDS AND CHARITABLE FUNDRAISERS. IN THE ABBEY BAR, GUESTS CAN AVAIL OF GREAT FOOD, FRIENDLY SERVICE AND DELICIOUS COCKTAILS IN A RELAXED ATMOSPHERE WHILE THE MARKET HOUSE RESTAURANT IS WIDELY ACCLAIMED FOR ITS SERVING OF STEAK ON THE STONE AND SPECIALITY DRINKS.

THE ABBEY HOTEL VALUES ITS SPONSORSHIP OF LOCAL CLUBS AND TEAMS WITHIN DONEGAL AND HAS ALWAYS MAINTAINED A PROUD ASSOCIATION WITH DONEGAL GAA. SOME OF THE ABBEY HOTEL'S PROUDEST MOMENTS CAME IN 1992 WHEN DONEGAL WON THEIR FIRST ALL-IRELAND SENIOR FOOTBALL CHAMPIONSHIP AND AGAIN 20 YEARS LATER, IN 2012, WHEN THE SAM MAGUIRE CUP RETURNED ONCE AGAIN. THE ABBEY HOTEL IS FAMED ON A LOCAL, NATIONAL AND INTERNATIONAL LEVEL AS THE HOME OF DONEGAL FOOTBALL WHERE PLAYERS AND SUPPORTERS HAVE BEEN RETURNING OVER THE YEARS.

SPECIALITY HOT DRINKS

AMERICANO	2 70
CAPPUCCINO	3 70
ESPRESSO	3 50
HERBAL TEA	3 00
HOT CHOCOLATE	3 00
LATTE	3 70
WHITE COFFEE	3 00
TEA	2 70
IRISH COFFEE	7 20

COCKTAIL MENU

PLEASE ASK YOUR SERVER
FOR OUR MENU

WINES

OUR RECOMMENDATIONS

WHITE

AGUA CHARDONNAY 25

YELLOW COLOUR WITH SOFT GOLDEN NOTES. NOSE OF MEDIUM HIGH INTENSITY, FLORAL AROMAS WITH SOFT TROPICAL NOTES AND VANILLA.

AGUA SANTA 25

SAUVIGNON BLANC

SOFT YELLOW WITH GREEN HUES & BRIGHT IN COLOUR. TOPICAL & LIGHT HERBAL NOTES

RED

AGUA SANTA CABERNET 25

SAUVIGNON

DEEP GARNET RED IN COLOUR. THE NOSE IS INTENSE WITH RIPE-RED FRUIT & BALSAMIC HERB NOTES ACCOMPANIED BY CHOCOLATE, COFFEE & VANILLA.

AGUA SANTA MERLOT 25

DEEP RUBY RED IN COLOUR. ON THE NOSE THIS WINE IS INTENSE, WITH NOTES OF RIPE FRUITS WITH SPICES, ACCOMPANIED BY TOASTED HAZELNUTS & VANILLA.

OUR EXTENSIVE WINE LIST IS AVAILABLE ON REQUEST

MY MENUS ARE INSPIRED BY THE ABUNDANCE OF FRESH LOCALLY SOURCED FOODS & THE EXTENSIVE COASTLINE ALONG THE WILD ATLANTIC WAY, THE OFFERING CHANGES SEASONALLY AND I HOPE YOU ENJOY WHAT WE HAVE MADE FOR YOU

Pawel Babik
HEAD CHEF



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