



À la Carte Appetisers

Appetisers served with our own homemade scone bread

Ardsallagh Goat's Cheese Crostini	10.95
<i>craft bakery sourdough balsamic reduction Irish strawberries woodland garden dressed leaves</i>	
Irish Buffalo Mozzarella	9.50
<i>plum tomato fresh basil extra virgin olive oil balsamic reduction garlic toast</i>	
Cashel Blue Cheese Salad	11.50
<i>baby mixed leaves caramelised dates roasted walnuts honey, orange and chilli dressing</i>	
Tandoori Dusted Chicken Strips	9.95
<i>seasonal leaves sweet honey and wholegrain dressing</i>	
Market House Baby Back Ribs	10.95
<i>marinated for 17 hours in our own smoky maple, garlic and chilli glaze</i>	
Sizzling Tequila Prawns	11.95
<i>tossed in Tequila chilli garlic butter on hot plate garlic sourdough</i>	
Wild Atlantic Seafood Antipasti	14.95
<i>panko coated fish cake mini prawn cocktail crabmeat bruschetta tempura prawn smoked Irish salmon with cream cheese baked Mulroy Bay mussels in garlic butter</i>	
Market House Seafood Chowder	9.95
<i>Homemade chowder - chunky seafood and shellfish in a creamy soup parmesan & seaweed crisp Freda's homemade brown bread</i>	

Please see separate Seafood Specials menu for more seafood options

À la Carte Main Courses

*Wild Mushroom Tagliatelle	15.95
<i>garlic sourdough toast</i>	
*Homemade Cannelloni with Spinach	18.50
<i>cream cheese in a rich tomato and basil sauce gratinated Dublin cheddar</i>	
Chicken & Chorizo Penne Pasta	18.50
<i>wild rocket parmesan shavings</i>	
*Killybegs Crab and Prawn Linguine	19.95
<i>chilli flat leaf parsley tossed in white wine and cream</i>	
<i>* No side order included with pasta dishes</i>	
Oven Baked Fillet of Irish Salmon	22.95
<i>on buttered chive mash smothered in creamy leek sauce</i>	



Market House Butterflied Chicken Breast 18.95
served on colcannon mash | Silkie whiskey and wild mushroom sauce

Braised Irish Lamb Shank 23.95
on a rosemary mash with a honey and rosemary reduction

The Market House Gourmet Burger 17.95
smoked bacon | melted Dubliner cheddar | sweet caramelised onion | pesto | dressed leaves | onion ring | on a garlic rubbed brioche

10oz Chargrilled Prime Irish Sirloin Steak 27.95
cooked to your liking | tobacco onion | brandy and pepper cream sauce

Filet Mignon 8oz 29.95
medallions of beef, peppered and flambéed in Jack Daniels | on a bed of champ | with sweet balsamic onions

Our Famous “Steak On The Stone” 31.95
*8oz prime Irish fillet steak served with a trio of sauces:
peppered / garlic butter / wild mushroom with Silkie whiskey*

“Surf and Turf On The Stone” 34.00
8oz prime Irish fillet steak with 3 prawns, served with a trio of sauces

Please choose one side from the following: • Chunky Homemade Chips •
Dressed Leaves with Parmesan Shavings • Champ Potatoes • Vegetables of the Day •

Side Orders

Garlic Cheese Potatoes 4.50

Sweet Potatoes 4.50

Fried Baby Potatoes *with melted garlic and herb butter* 4.00

Salt 'n' Vinegar Onion Rings 4.00

Broccoli *with Garlic Butter and Toasted Sesame* 3.50

Garlic & Sourdough Bread 2.90

ALLERGEN ADVICE
Please ask your server for allergen list.

*All our ingredients are freshly cooked to order to maximise both taste and quality.
Please allow a little extra time for certain dishes.*

No split bills for parties of over six persons.