

# MENU



*The*  
**ABBEY BAR**  
*Est. 1937*  
| CASUAL DINING EXPERIENCE |

MENU BY CHEF OLIVER

MORE INFO AT: [WWW.ABBEYHOTELDONEGAL.COM](http://WWW.ABBEYHOTELDONEGAL.COM)

# Bites & Classics

## The Bones

Marinated Chicken Wings & Pork Riblets Tossed in either  
‘Hot Whiskey & Honey’ or ‘Maple Bourbon BBQ’ Glaze.  
Cashel Blue Dip

12.95

(7.9.10.11)

## Donegal Bay Chowder

Fresh selection of Killybegs Seafood with Warm Buttered Brown Bread.

Starter 10.95/ Main 18.95

(7.9.10.11)

## Golden Irish Brie

Cranberry Chutney, Crostini and Light Garden Salad.

Main 10.95

(7.9.10.11)

## Guinness Hotpot

Striploin & Stout Stew, Roast Potato & Garlic Bread.

Starter 10.95/ Main 17.95

(1.7.9)

## Nachos Grande

Chilli Con Carne, Jalapeno Cheese Sauce, Tomato Salsa,  
homemade Soured Cream & Siracha Mayo.

Starter 10.95/ Main 17.95

(1.6.7.9.10.12.13)

## Baked Potatoes

Applewood Cheddar, Smokey Bacon, Red Pepper Relish  
with Cream Cheese Drizzle.

9.50

(7.10)

# Grass & Grain

## The Carvery

Succulent Turkey & Roast Ham, Sage & Onion Stuffing, Buttery Mash, Rosemary Gravy, Yorkshire Pudding, Roast Potato, Cranberry Relish & Vegetables of the day.

**18.95**

(1.3.7.9.10)

## Braised Beef Shoulder

Slow cooked Irish Beef, Roast Garlic & Herb Potato Crush, Toasted Peppercorn Sauce, Smoked Cheddar stuffing croquette & Root Vegetable Shavings.

**23.95**

(1.3.7.9.10)

## Hickory Maple Sausages

Black Pepper Potato, Red Wine Gravy, Black Pudding Crumb, Smokey Tobacco Onion.

**19.95**

(1.7.8.9.10.12)

## Chorizo Chicken

Roast Chicken, Chorizo & Red Pepper Rigatoni, Pesto Parmesan Leaves & Garlic Croutons.

**22.95**

(1.7.8.10)

## Shank of Lamb

Spring Onion Bedding, Mint Leaf Gravy, Whiskey Glazed Parsnip & Fried Kale.

**27.95**

(7.8.9.10)

# Ocean & Bay

## The Fish & Chip

House Stout Battered Cod, Hand Cut Chunky Chips,  
Homemade Rustic Tartar Sauce, Crushed Green Peas  
with Basil & Garlic, Dressed Salad.

19.95

(1,3,4,7.9.10.12)

## Dailey Charter

Selected Fish of the day, Chorizo & Samphire Fricassee,  
Sautéed baby Potato, Chardonnay Sauce & Crispy Kale.

24.95

(1.2.4.7.9.10.12)

## Shell & Fish Bake

Mussels, Prawns & Local Fish, Creamy Leek & Garlic Potato,  
Brown Bread & Parmesan Crust, Black Pepper Puff.

22.95

(1.2.3.4.7.9.10.14)

## King Prawn Florentine

Rich White Wine & Spinach Linguini, Juicy Atlantic Prawns,  
Toasted Pine Nuts, Garlic Bread & Rocket.

24.95

(1.2.4.7.8.9.10.14)

## Baby Prawn Hash Browns

Smoked Marinara, Sea Asparagus Salad,  
Spicey Red Chilli Aioli & Carrot Crisp.

23.95

(1.2.3.4.6.7.9.11)

# Grill & Board

All served with Triple Cooked Rustic Fries

## The House Sirloin

Thyme & Garlic Basted 10 ounce Steak, Roast Mushrooms,  
Crispy onions, Toasted Three Corn Pepper Sauce,  
Parmesan Dressed Rocket.

**29.95**

(7.9.10)

## BBQ Pork Rib Ciabatta

Slow cooked Glazed Boneless Half Rack, Garlic & Herb Buttered Loaf,  
Honey Mustard Mayo, Onion Jam, Lettuce & Gherkins.

**24.95**

(1.3.6.7.9.10.11)

## Full Half Pounder

Two Quarter Pound all Beef Patties, Smoked Cheddar, Streaky Bacon,  
Sweet Paprika Relish, Classic Tomato Onion & Salad.

**19.95**

(1.3.7.10.11)

## Roast Veggie Burger

Charred Pepper & Chickpea Pattie, Melted Brie,  
Red Onion Marmalade, Tangy Cucumber, Tomato, Pesto & Mixed Leaves.

**17.95**

(1.3.6.7.9.10.11.12)

## Louisiana Chicken Sandwich

Cajun Chicken Fillet, Red Cabbage Slaw, Crispy Maple Bacon,  
Sweet Dijon, Pickles, Siracha Mayo, Onion & Lettuce.

**18.95**

(1.3.7.10.11)

# Garden & Green

## The Grazing Board

An opulent selection of Fresh & Dried Fruit, Spiced Nuts, Sliced Brie, Crumbled Cashel Blue, Crunchy Vegetables, Spinach & Goats Cheese Puffs, Sour Cream & Chive Dip, Crispy Bread, Garlic Sourdough.

24.95

(1.3.5.6.7.8.9.10.11.12)

## Rustic Parm Ceaser

Wedges of Rough cut Romaine, duo of Shaved & Baked Parmesan, Herb Croutons, Caramelized Onion, Homemade Dressing, Cherry Tomato & Garlic Oil.

15.95

(1.3.7.10)

## Mediterranean Vegetable Croquette

Pickled Onion, Carrot & Courgetti, Beetroot Hummus, Fresh Garden Leaves, Sweet Balsamico Drizzle.

17.95

(1,3,7,8,9,10.12.13)

## Smoked Cherry Tomato Risotto

Browned Parmesan Crisp, Sugarsnap Salad, Cream Cheese Dotting, Pesto Bruschetta.

21.95

(1.3.7.9.10)

## Honey Baked Focaccia

Melted Irish Goats Cheese, Sundried Tomato Chutney, Kale Crisp, Onion Compote, Mustard Dressed Spinach & Garden Leaf Salad, Toasted Pine Nuts.

18.95

(1.3.5.8.10)

## Sides

Side Salad	4.00	Chips	4.00
Onion Rings	4.00	Garlic Bread	4.00
Cheesy Garlic Chips	4.00	Cheesy Garlic Bread	4.00
Sweet Potato Fries	4.00		

## Desserts

### Rich & Goopy Chocolate Brownie

Creamy Vanilla Ice Cream Smothered in Whipped Fresh Cream  
Drizzled with Chocolate Sauce & Nuts

8.50

(1.3.5.7.8)

### Hot Fruit Crumble

Old Fashioned Fruit Crumble Baked Until Golden Brown Topped with  
Vanilla Custard and Ice Cream & Drizzled with Toffee Sauce

8.00

(1.3.7)

### Cheesecake of The Day

Please Ask your Server for Today's Flavour

8.50

(1.7)

### Crunchie Sundae

Pieces of Homemade Honeycomb with Vanilla Bean Ice Cream, Homemade  
Caramel Sauce Topped with Chantilly Cream & Honeycomb Dust

8.50

(1.3.7)

### Homemade Pavlova with Strawberries

A Meringue Crisp Crust, Soft & Light Inside Topped with Fresh Cream  
Strawberries, Belgian White Chocolate Shavings & Raspberry Coulis

8.00

(3.7)