

MENU



The
ABBEY BAR
Est. 1937

CASUAL DINING
EXPERIENCE

MENU BY CHEF OLIVER

MORE INFO AT: 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.GF)

Donegal Bay Chowder

Fresh selection of Killybegs Seafood with Warm Buttered Brown Bread.

Starter 10.95/ Main 18.95

(7.9.10.11. GF*)

Golden Irish Brie

Cranberry Chutney, Crostini and Light Garden Salad.

Starter 10.95

(7.9.10.11)

Guinness Hotpot

Striploin & Stout Stew, Roast Potato & Garlic Bread.

Starter 10.95/ Main 17.95

(1.7.9.GF*)

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. GF*)

Baked Potatoes

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

9.50

(7.10.GF)

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.GF*)

Hickory Maple Sausages

Black Pepper Potato, Red Wine Gravy, Black Pudding Crumb, Smoky 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.GF)

Shank of Lamb

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

27.95

(7.8.9.10.GF)

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)

Daily 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.GF)

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,
Spicy Red Chilli Aioli & Carrot Crisp.

23.95

(1.2.3.4.6.7.9.11.GF)

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.GF)

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 Patty, 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, Sriracha 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 Caesar

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.GF*)

Mediterranean Vegetable Courgette

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.GF*)

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	4.50	Garlic Bread	4.00
Cheesy Garlic Chips	4.50	Cheesy Garlic Bread	4.50
Sweet Potato Fries	4.50		

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)

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Allergens

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 & sulphites ⑬ Lupin ⑭ Molluscs
GF (Gluten Free) GF* (Can be made Gluten Free)