



# Opening Dishes

<b>Pan-Fried Scallops</b> <i>Pancetta, Black Pudding Crumb, Champagne Velouté 1,12,14</i>	15.50	<b>Smoked Chicken Salad a la Port</b> <i>Walnut, Redcurrant &amp; Port Jus (GF)</i>	11.95
<b>Market House Seafood Chowder</b> <i>Freda's Homemade Wheaten Bread 1,4,7,9,12,14</i>	14.95	<b>Seafood Antipasti</b> (Sharing Option) <i>Chowder Shot, Poitin Prawn, Smoked Salmon &amp; Cream Cheese, Baby Prawn Cocktail, Scallops &amp; Clams, Brown Bread &amp; Sourdough 1,2,3,4,7,14</i>	22.95
<b>Buttermilk Tandoori Chicken</b> <i>Garlic Aioli, Dressed Salad Leaves 1,3,7,10</i>	13.95	<b>Frank Carr's Donegal Poitin Prawns</b> <i>Sizzling, Chilli Jam, &amp; Garlic Bruschetta 1,2,3,7</i>	19.95
<b>Silverhill Confit Duck Leg</b> <i>Plum Compote, Balsamic Cherries, Pickled Red Cabbage (GF)</i>	14.95	<b>Irish Goat's Cheese Truffles</b> <i>Walnut Crumb, Honey Drizzle, Crisp Apple 8</i>	12.95

## Market House Specialities

<b>Roast Spice-Rubbed Duck</b> <i>Lyonnais Potatoes, Donegal Silkie Whiskey Marmalade (GF)</i>	32.95
<b>Seared Irish Chicken</b> <i>Wild Mushrooms, Lemon &amp; Thyme, Peanut Rayu, Champ 7 (GF)</i>	20.95
<b>Lightly Crusted Sea Bass Fillet</b> <i>Crisp Skin, Sauvignon Blanc Risotto, Curry Froth 4,12 (GF)</i>	21.95
<b>Gently Baked Irish Atlantic Salmon</b> <i>Colcannon, Creamed Leeks, Lemon 4, (GF)</i>	23.95
<b>Pan-Fried Monkfish Fillet</b> <i>Pesto Mash, Roasted Red Pepper Glaze, Parmesan 4, (GF)</i>	28.95
<b>Wild Atlantic Seafood Tagliatelle</b> <i>Pesto Mash, Parmesan, Roasted Red Pepper Glaze 1,2,3,4,7,14</i>	27.95
<b>Chicken &amp; Chorizo Rigatoni</b> <i>Chilli, Chorizo, Wine splash, Crème Fraiche, Parmesan Dust 1,3,7,12</i>	21.95

— No Sides Included —

## 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

### VEGETARIAN VEGAN

**Butternut Squash  
& Lentil Curry**  
*Coconut Cream, Jasmine Rice  
(vegan) (GF)*  
17.95

---

**Caprese Style Buffalo  
Mozzarella  
Tomato Skewer**  
*Tossed Greens, Seeds, Balsamic  
Glaze & Walnut 7,8 (GF)*  
18.95

---

**Golden, Charred  
Cauliflower Steak with  
Tender Centre**  
*Chilli & Cumin Brush,  
Hummus, Pickled Onion  
(vegan) (GF)*  
15.95

# Smoked & Seared

## Luxury Market House Pretzel Burger 19.95

6oz Beef Patty, Relish, Mustard Mayo, Lettuce, Cheese, Onion Rings & Cornichons with Hand-cut Chips 1,3,7,10

## Surf & Turf on the Stone 48.95

8oz Prime Fillet Topped with Jumbo Prawn Kebab with 3 Sauces, Pepper Sauce, Garlic Butter & Blue Cheese Fungi 7, (GF)

## 10oz Sirloin Steak 34.95

Mushroom, Shallot & Black Pepper Brandy Sauce 2, (GF)

## 14oz Flame-Grilled T-Bone Steak 59.95

Grilled Beef Tomato, Rosemary Rub & Crispy Onions 1,3,7

## OUR FAMOUS Steak on the Stone

8oz Prime Fillet of Beef,  
with 3 Sauces, Pepper Sauce,  
Garlic Butter & Blue Cheese Fungi

41.95

7, (GF)

## 10oz Ribeye Steak 34.95

Mushroom, Shallot & Black Pepper Brandy Sauce (GF)

## Steak Tournedo 38.95

Pan-seared Beef Fillet, wrapped in Parma Ham, Served on a Golden Potato Rösti with Wild Mushroom Sauce (GF)

## STEAK PAIRINGS

4.95 each

Corn on the Cob (GF)

BBQ Pork Ribs (GF)

Fiery Chicken Wings 1

Blue Cheese Fungi 7

## LITTLE EXTRAS

5.50 each

Onion Rings

Chunky Homemade Chips (GF)

Parmesan Chimichurri Chips (GF)

Dauphinoise Potatoes 7 (GF)

Sweet Potato Fries (GF)

Tender Stem Broccoli Concasse (GF)

Dressed Leaves

Buttered Champ (7)

— All Steaks Include Hand-cut Chips —



SHARING BOARD  
16oz

Fillet Mignon, Ribeye & Sirloin  
Crispy Chicken Wings,  
Slow-cooked BBQ Ribs,  
Butter-Poached Prawns

with 3 Sauces, Peppercorn, Mushrooms,  
Blue Cheese & Hand-cut Chips

129.95