

CASUAL DINING EXPERIENCE



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A LITTLE BIT OF HISTORY

ABBHEY HOTEL: A LIVING LANDMARK IN THE HEART OF DONEGAL TOWN

The Abbey Hotel stands proudly beside the Diamond, Donegal Town's iconic market square. The site has long been a focal point of local life—bustling with traders, travellers, and storytellers throughout the 18th and 19th centuries. A guesthouse first appeared here in the early 20th century, offering warmth and hospitality to visitors journeying through the northwest. As tourism grew, that modest guesthouse evolved into a larger hotel, laying the foundation for the Abbey Hotel as we know it today.

Through the mid-20th century, the hotel expanded steadily, with new bedrooms, improved dining spaces, and modern facilities strengthening its reputation. By the 1970s and 1980s, the Abbey had become a cornerstone of Donegal Town's social and commercial life—hosting weddings, community events, business gatherings, and celebrations of every kind. Each decade brought further transformation, yet the hotel always preserved the warmth, character, and welcome that have defined it for generations.

Few buildings in Donegal have been the backdrop to as many memorable moments. From festive Christmas parties to milestone family occasions, from charity events to political gatherings, the Abbey Hotel has long been a natural meeting place. For many locals, stepping through its doors is stepping into a lifetime of shared stories. Its central position on the Diamond gives it a presence that is both symbolic and deeply rooted in community life.

In recent years, significant investment and revitalisation have ushered the Abbey into a new era. Upgraded bedrooms, refreshed public areas, enhanced dining options. Today, it is a thriving full-service destination with the capacity to host everything from intimate gatherings to large national conferences. Its location also makes it an ideal base for exploring the Wild Atlantic Way, Donegal's rugged coastline.

The Abbey Hotel proudly hosts Country Music Weekends and has a long-standing tradition of entertainment, welcoming leading live acts and other big renowned live performers who draw fans from across the country to Donegal Town. It has also welcomed major national gatherings, including the GAA Congress, reinforcing its reputation as a trusted venue of importance on the national stage.

Rooted in history yet always evolving, the Abbey Hotel remains one of Donegal Town's enduring icons, a place where tradition meets modern hospitality, where memories are made, and where the spirit of the town continues to shine.



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OPENING PLATES

BRIE WEDGES €9.95
Golden Brie, Cranberry, Mayo (1,3,7)

SEAFOOD CHOWDER €11.95
Award winning Atlantic Seafood
Chowder, Guinness Bread
(1,2,4,7,9,12,14)

SALT & CHILLI PRAWNS TACO €13.95
Crispy Prawns, Taco, House Slaw
(1,2,3,7)

LOADED POTATO SKIN €9.95
Pancetta, Mozzarella Cheese,
Roast Pepper (1,3,7,GF)
(VEGETARIAN OPTION AVAILABLE)

CHIMICHANGA €9.95
Chilli Beef Mince, Tortilla
Baked, Dijon Velouté (1,3,7,10)

LAMB KOFTA €11.95
Lamb Skewers Flatbread, Creamy
Raita Dip (1,7,10,GF*) THE CHEF'S RECOMMENDS

SOUP OF THE DAY €6.95
Please ask your server.
Freshly Baked Wheaten Bread (1,7,GF*)

CHICKEN SLIDERS €9.95
Mini Brioche, Chicken, Asian Slaw,
House Sauce (1,3,7,10,11)

HOLIBITES €11.95
Lamb Lollipops, Shish Chicken,
Khobez Flatbread, Hummus, Sumac
Salad (1,3,6,7,8,10,11,GF*)
THE CHEF'S RECOMMENDS

SIGNATURE DISHES

BOOKMAKER STEAK SAMBO €23.95
Wheaten Bread, Garlic Aioli, Sirloin Steak, Chimichurri (1,7,GF*)

CHICKEN FAJITA SIZZLER €19.95
Tortilla, Dips (1,7)
(VEGETARIAN OPTION AVAILABLE) THE CHEF'S RECOMMENDS

THE CARVERY ROAST €21.95
A Traditional Roast Plate, All the Trimmings (1,7,GF*)

CHARGRILLED CAJUN CHICKEN €18.95
Chicken Breast, Cajun Spices, Goat's Cheese Ratatouille (1,7,12,GF)

BUTTERMILK CHICKEN BURGER €18.95
Seasoned Chicken, House Hot Sauce, Brioche Bun (1,3,7,10,11)

CHILLI CON CARNE BOWL €18.95
Beef Chilli, Rice, Sour Cream, Cheddar, Tortilla Chips (1,7,12,GF*)

TOAD IN THE HOLE €17.95
Homemade Pork & Leek Pinwheel, Yorkie Pud, Mustard Mash & Caramelised Onion, Gravy (1,3,7,10,12)
THE CHEF'S RECOMMENDS

CATCH OF THE DAY €19.95
Fresh Killybegs Catch of the Day, Tartar Sauce & Lemon (1,4,7)
May Contain Bones

THE DIAMOND CHICKEN STACK €18.95
Grilled Chicken, Basil Mash, Peppercorn Sauce, Crispy Onions (1,7,8,12,GF*)

ABBEY SMASH BURGER €18.95
Double Smashed Beef Patties, Cheese, Pickles, House Sauce, Brioche (1,3,7,10,11)
THE CHEF'S RECOMMENDS

SHARING DISHES

HOLIBITES SHARING DISH

€24.95

Lamb Lollipops, Shish Chicken, Khobez Flatbread, Hummus, Sumac Salad (1,3,6,7,8,10,11,GF*)

THE CHEF'S RECOMMENDS

SHARING BOARD

€25.95

A selection Cured Meats & Speciality Breads ideal for groups (1,7,8,9)

TOASTED HAM & CHEESE

€11.95

Melted Cheese, Savoury Ham, Tomato, & Onion (1,7)

CHICKEN CEASAR WRAP

€14.95

Chicken Goujons, Romaine, Parmesan, Caesar Dressing, Soft Tortilla (1,3,7)

THE CHEF'S RECOMMENDS

OPEN PRAWN SANDWICH

€15.50

Fresh Atlantic Prawns, Wheaten Bread, Crisp Greens, Marie Rose Sauce (1,2,7,10,GF*)

TURKEY SPECIAL

€13.95

Turkey, Mayo, Brie, Crispy Bacon, Cranberry Sauce, Sourdough Bread, Stuffing (1,3,7,GF*)

ABBAY BAR SANDWICH BOARD

SIDES

GARLIC POTATOES
(7,12)

€4.95

CHAMP
(7,12)

€4.95

FRIES

€4.95

TOSSED GARDEN SALAD

€4.95

SWEET POTATO FRIES

€5.50

ONION RINGS
(1,3,7)

€4.95

EXTRA SAUCES

Peppercorn, Curry, Gravy, Marie Rose

€2.00

ALLERGENS

GF*: CAN BE MADE GLUTEN FREE

EU Allergens: 1 Gluten | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame | 12 Sulphites | 13 Lupin | 14 Molluscs | GF Gluten Free

SOMETHING SWEET

RICH & GOOEY CHOCOLATE BROWNIE €8.50

Vanilla Ice Cream, Whipped Fresh Cream, Chocolate Sauce & Nuts (1,3,5,7,8)

HOT FRUIT CRUMBLE €8.50

Fruit Crumble, Vanilla Custard, Ice Cream, Toffee Sauce (1,3,7)

CRUNCHIE SUNDAE €8.95

Homemade Honeycomb, Vanilla Bean Ice Cream, Homemade Caramel Sauce, Chantilly Cream & Honeycomb Dust (1,3,7,GF)

THE CHEF'S RECOMMENDS

CRUNCHIE SUNDAE €8.50

Light Meringue, Whipped Cream, Sweet Seasonal Strawberries (3,12,GF)

AMERICAN BAKED RASPBERRY & VANILLA CHEESECAKE €8.50

Rich Baked Vanilla Cheesecake, Tangy Raspberry (1,3,7)

ICE-CREAM SELECTION €6.00

Please Ask your Server for Today's Flavour (3,7)



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CHILDREN'S MENU

UP TO 12 YEARS OF AGE



BURGER & CHIPS

(1, 3, 7, 12)

€13.95

CHILLI BEEF PASTA

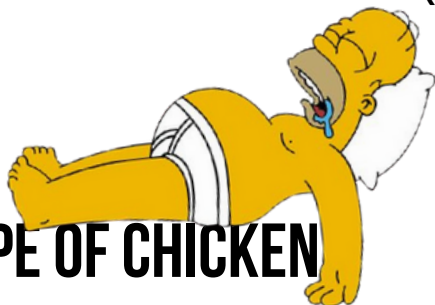
(1, 7, 9)

€13.95

PASTA POMODORO

Sprinkle of Parmesan (1, 7)

€7.95



ESCALOPE OF CHICKEN

Gravy on Mash (1, 7, 9)

€12.95

SAUSAGES & CHIPS

(1, 7, 12)

€10.95

CHICKEN GOUJONS & CHIP

(1, 3, 7)

€12.95



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