

stay explore
CAISLEÁIN ÓIR
dine Hotel discover

STARTERS

Cream of Vegetable Soup

Vegetable soup, house made brown bread
€6.95 7,9 (1,3,5,7,8,12)

Garlic Bread

Toasted Ciabatta, garlic butter topped with mozzarella and parmesan served with marinara dip
€6.95 1,7(12)

Local Seasonal Salad

Cill Ult lettuce, house pickled beets, radishes, cucumber with free range boiled egg French vinaigrette or Italian dressing
€8.95 3,10 (12)

Mulroy Bay Mussels

Steamed mussels, white wine, bay leaf, lemon, shallot, butter,
€11.95 7,12,14 (1,3,5,7,8,12)

Gallaghers Irish Premium Oysters

½ Dozen Fresh Local Oysters Available Au Natural or grilled with a garlic herb crumb
€13.95 12,14 (1,7)

Baked Brie

Filo baked Cooleeney brie, house apple and clove jam and seasonal leaves
€9.95 1,7(10)(1,7)

½ Rack Baby Back Ribs

House cured baby back pork ribs, in our house made spiced Korean barbecue glaze
€11.95 €11.95 1,6(11)

Seafood Gratin

Local seafood baked in a creamy sauce, breadcrumb & parsley crust, House made brown bread
€11.95 1,2,4,7,14(1,3,5,7,8,12)

Prawn Cocktail

Prawns, crisp lettuce, marie rose, lemon wedge
€10.95 2,(3,12)

Seafood & Shellfish Chowder

Fresh fish & shellfish chowder served with our house made brown bread
€11.95 1,2,4,7,14 (1,3,5,7,8,12)

Charcuterie Board

Irish cured meats, artisanal cheese, house-made preserves, perfect for sharing
€19.95 7 (8)(10) (1,3,5,7,8,12)

THE TURF

CAISLEÁIN ÓIR

Hotel discover

Bacon Cheeseburger & Chips

Boyle's beef burger, grilled streaky bacon, cheddar cheese & lettuce and Chips €16.95(7)(1,11)

Caisleain Oir Burger & Chips

Boyle's beef burger basted in onion gravy, golden fried egg, cheddar cheese, garlic aioli with chips. €16.95(1,11)(7)(3,12)

Jacks Beef Burger & Chips

Boyle's beef burger, cheddar cheese, house made pickle sauce, lettuce with chips €16.95(1,11)(7)(3,12)

Pork Belly

Pork belly confit, celeriac puree braised savoy cabbage, with a side of choice €23.95 7,9

Smokey Chicken

Breaded chicken, smoked bacon, mushroom & thyme cream with a side of choice €17.95 1,7,9,12

Pepper Chicken Fillet

Breaded chicken, our house made peppercorn sauce with a side of choice €17.95 (1,4,7,9,12)

Chicken Tikka Masala Curry

Chicken tikka masala, jasmine rice, coriander, yogurt, naan bread €16.95 ½&½ €17.95(6,7(7)(1)

Full Rack of Ribs

House cured baby back pork ribs, in our house made spiced Korean barbecue glaze with a side of your choice €24.95(1,2,4,7,9,14 1,6(11)

Old Style Surf n Turf

Premium Irish grass-fed beef, cooked to your liking, Wards crab claws & langoustine prawns tossed in garlic butter with a side of your choice €39.95 (2,7)

10 oz Fillet Steak

Premium Irish grass-fed beef, cooked to your liking, champ potato, peppercorn sauce with a side of your choice €34.95 (7,9,12)

12 oz Sirloin Steak

Premium Irish grass-fed beef, cooked to your liking, champ potato, peppercorn sauce with a side of your choice €29.95(7,9,12)

THE SURF

Meet Jack McDevitt



Jack carefully helps us source and select amazing local seafood (and just so happens to be our favourite brother too) Enjoy *Donegal's Best Catch* straight to your door or collected here.

To Arrange, just call:

**0876359288 or Find Him on Facebook
at Jacks Fresh Fish**

Scampi

Tempura scampi prawns,
lemon, garlic, chili, parsley oil
with a side of your choice

€21.95 1,2

Fresh Battered Fish & Chips

Tempura battered fresh
fish, chips & tartar sauce
€17.95 1,4(3,12)

Mussels Main

Mulroy Bay steamed mussels,
white wine, bay leaf, lemon,
shallot, butter with a side of
your choice €23.95 (7,12,14)
(1,3,5,7,8,12)

Pan Roasted Salmon

Pan roasted salmon fillet, leek
puree, house made red wine
vinegar with a side of your choice
€22.95 4,7,12

Langoustine & Mussel Linguine

Fresh linguine pasta with
mussels & langoustine
prawns in a lightly spiced
tomato arrabbiata sauce,
€21.95(1,2,3,12,14)

THE ULTIMATE SURF 'N' TURF

**Feast on a 2.lb
Tomahawk Rib Eye Steak
& The Best Available
Seafood that we have
available Today
Steak Over Medium 45
min+ Prebook to
guarantee availability
(1,2,4,6,7,8,9,10,11,12,14)
FOR 2 PEOPLE €89.95**

**CHECK OUT OUR
REGULAR SEAFOOD
SPECIALS
ASK YOUR SERVER**

Vegetarian & Sides

Vegetable Masala Curry

Tikka masala,
market vegetables,
jasmine rice,
coriander, yogurt,
naan bread
€16.95(1, 7)

Roasted Cauliflower Steak

Pan fried cauliflower
steak with house made
marinara sauce, basil
pesto and toasted pine
nuts
€16.95(7)(8)

Sides €4.25

Chips
French fried onion rings
Sautéed onions & mushrooms
Seasonal vegetables

Mashed potato & veg
Tossed salad
Mashed potato
Buttered baby potato

Taste 3 €9.95
Taste 5 €14.95



WHITE

Spain

ALBARINO

Intense and elegant aromas with tropical hints of mango as well as nuances of white stone fruits 12%

28.95

Italy

ITALIAN

PINOT GRIGIO

Wonderfully refreshing grape variety of delicate notes with a flavour of Artemisia 12.5%

27.95 GLASS 6.90

New Zealand

3 WOOLY SHEEP

MARLBOROUGH

SAUVIGNON BLANC

Classic gooseberry characters and melon overtones balanced with fresh and fruity flavors 12.5%

BOTTLE 31.95 | GLASS 8.70

France

SANCERRE

LA GUIBERTE

The nose reveals notes of elder blossom, citronella, and thyme. Frank in attack, the palate refreshes with its acidulous balance where lemon and grapefruit prevail. On the finish, notes of pears in syrup 13%

57.95

PETIT CHABLIS

LA MEULIERE

A crisp and refreshing dry white wine with green apple and lemon citrus notes on the nose; green apple, lemon citrus and mineral notes on the palate. Easy drinking and will pair well with fish, seafood of all types 14%

53.95

PINOT GRIGIO ROSE

This hauntingly pale rosé is crisp and dry with flavours of fresh red berries. 11%

BOTTLE 25.95 | GLASS 6.50

RED

Spain

RJOCA CONDE VALDEMAR

Nose shows warmth with dry notes from the barrel; vanilla and cinnamon. Background of blackberries and strawberries 14%

31.95

Australia

WOODFIRED SHIRAZ

Heathcote Shiraz, the wine is dense and complex with ripe dark fruits and plush tannin 14.5%

34.95

Italy

MONTEPULCIANO

D'ABRUZZO

This wine has a ruby red colour with intense, persistent fruity and flowery fragrance 14%

31.50

Argentina

MALBEC

Young wine with the classic Malbec aromas of plum violet flowers and vanilla

BOTTLE 28.95 | GLASS 8.20

New Zealand

PINOT NOIR

Dark cherry aromas following through to a palate of dark berry fruit supported by soft tannins 13%

30.95

France

CHÂTEAUNEUF-DU-PAPE

One of the Finest examples from the Rhone Valley with deep red fruits, leather and spices to the taste, concentrated and powerful a proper treat 15%

59.95

FLEURIE

Elegant with Floral Fruity Aromas. A refined expression of blueberries, fresh plums and blackcurrants enhanced by spices in the background 12.5%

57.95

By The Glass or Bottle

CHILEAN

SAUVIGNON BLANC

Crisp and dry with aromas of fresh apricots and mangos with notes of green apple

GLASS 6.60 | BOTTLE 25.95

CHARDONNAY

With notes of Pear and Apple flowers with crisp acidity and a good length .

GLASS 6.60 | BOTTLE 25.95

ITALIAN

PINOT GRIGIO

Fresh and fruity bouquet followed by a refreshingly dry but pleasant palate.

GLASS 6.90 | BOTTLE 27.95

FRENCH

MERLOT

Aromas Delicious juicy plummy fruits with mocha and herbaceous notes.

GLASS 6.60 | BOTTLE 25.95

CHILEAN

CABERNET SAUVIGNON

Beautiful colour and purple shades. Medium body, balanced acidity

GLASS 6.60 | BOTTLE 25.95

SPANISH

TEMPRANILLO

R Full bodied red wine with red berry flavour.

GLASS 6.80 | BOTTLE 26.95

Champagne & Prosecco

PROSECCO

Bright and yellow tone, delicate bouquet. Fine & fruity taste

GLASS 8.90 | BOTTLE 29.95

BOLLINGER

The nose is aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate. Brioche and notes of fresh walnut linger on the lasting finish

BOTTLE 109.95

DELICIOUS DESSERTS

All our desserts are made in house

Homemade Chocolate Cake

Chocolate Butter Cream Cake, With
Chocolate Crumb & Chocolate Sauce

€7.95 ^{1,3,7}

Apple Crumble

With Custard & Mullins Vanilla Ice Cream

€6.95 ^{1,3,7,12}

Crème Brûlée

With Butter Shortbread

€7.95 ^{1,3,7}

Sticky Toffee Pudding

With Warm Butterscotch Sauce & Mullins
Vanilla Ice Cream

€7.95 ^{1,3,7,12}

The Bombe Alaska

With Soft Maderia Pound Cake
Layered Ice Cream

Coated In A Homemade Swiss Meringue

€6.95 ^{1,3,7}

Locally Foraged Carageen Moss

With a Berry Compote

€6.95 ^{2,14}

Irish Farmhouse Cheeseboard

€11.95 ^{1,5,7,8}

AFTER DINNER SIPS

Tea	Tea for 2	Herbal Tea
€3.20	€4.00	€3.60

Americano	Latte	Flat white
€3.60	€3.90	€3.90

Espresso	Cappuccino
€3.50	€3.80

SPECIALTY COFFEE

Espresso Martinis	Vanilla €10.95
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	Liqueur 43 €10.95
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Baileys €10.95

ASK FOR OUR
FULL COCKTAIL
MENU?

Tyrconnell Coffee

Made with Tyrconnell
Single Malt Whiskey,
topped with fresh cream
9.95

The Rosses Coffee

Made with our Local
Croithlí Whiskey, topped
with fresh cream
11.95

Irish Coffee

Made with Jameson
Whiskey, topped with
fresh cream
8.95

Donegal Coffee

Made with Donegal's
Silkie Whiskey, topped
with fresh cream
9.95