

# ARNOLDS

H O T E L

Served from 12.30pm

## *Starters*

<b>Freshly Blended Soup of the Day</b> Served with Annmarie's Homemade Wheaten Bread (1a,7,8,9) <b>GF Available</b>	<b>€6.95</b>	<b>Salt &amp; Chilli Chicken</b> Crispy Shredded Salt & Chilli Chicken tossed in a Sweet & Sticky Chilli Sauce, served with a light salad (1a,7,10)	<b>€10.50</b>
<b>Creamy Chunky Seafood Chowder</b> Served with Annmarie's Homemade Guinness Bread (1a,4,7,8,9) <b>GF Available</b>	<b>€10.95</b>	<b>Tomato &amp; Basil Bruschetta</b> Slices of Sourdough Baguette, lightly toasted, topped with fresh Tomato, Red Onion & Basil drizzled with Donegal Rapeseed Oil (1,7,12)	<b>€9.50</b>
<b>Cheesy Garlic Bread</b> Toasted Garlic Baguette topped with Melted Cheddar. Finished with House Salad (1,3,7)	<b>€6.95</b>		

## *Main Courses*

<b>10oz Dry Aged Farm Sirloin Steak</b> Crispy Onion Rings, Grilled Tomato, Chef's Pepper Sauce & served with a side of choice (1a,7) <b>GF &amp; DF Available</b>	<b>€28.95</b>	<b>Kinnear Battered Fish</b> Triple Cooked Chips, Homemade Tartar Sauce & Mushy Peas (1a,3,4,10) <b>DF</b>	<b>€19.95</b>
<b>Beef Brisket</b> Prime Irish Beef Brisket, slowly Roasted in a Red Wine Cooking Liqueur served with Creamy Mash, Roasted Vegetables & BBQ Gravy (7,12)	<b>€24.50</b>	<b>Traditional Beef &amp; Guinness Stew</b> Succulent Beef slow cooked in Guinness, homemade gravy roasted carrots and parsnip served with creamy mash and a puff pastry lid. (1a,3,7)	<b>€19.95</b>
<b>Arnolds Cajun Chicken</b> Cajun Marinated Chicken Breast topped with Melted Cheddar Cheese, Tobacco Onions, Pepper Sauce & a side of Chips/Mash (1a,7) <b>GF &amp; DF Available</b>	<b>€18.95</b>	<b>Pan Fried Salmon Fillet</b> Fresh Killybegs Salmon Fillet, pan fried, set on a bed of Creamy Mash & Garden-Fresh Greens served with a Smoked Salmon Hollandaise Sauce (3,4,7,12)	<b>€27.50</b>
<b>Classic 6oz Beef Burger</b> Topped with Bacon, Cheese, Sautéed Onions, Tomato Sauce served with a side of Chips (1a,3,7,10) <b>GF &amp; DF Available</b>	<b>€17.95</b>	<b>Spicy Beef Burger</b> Topped with Jalapenos, Caramelised Red Onions, Cheese & Cajun Mayo. Served with a Side of Chips (1a,3,7,10)	<b>€17.95</b>
<b>Chef's Homemade Curry</b> Served with a Choice of Rice or Chips with Naan Bread Half 'n' Half €1.25 Extra <b>Chicken €19.95</b> (1,7,9,10) <b>Vegetable €17.95</b> (1,7,9,10)		<b>Vegetable Linguine</b> Sautéed Onions, Green Beans, Peppers, Butternut Squash tossed in a Creamy Sundried Tomato Sauce, finished with Linguine topped with Cheddar Cheese and Garlic Bread (1,2,3,7,9) <b>Add Chicken €2.50,</b>	<b>€17.95</b>

*Sandwiches, Selection of Tray Bakes and Scones*  
Available from 12.30 to 4pm  
Ask server for details

1. Cereal (a. Wheat; b. Barley; c. Oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk  
8. Nuts (a. Walnuts; b. Cashew; c. Hazelnut; d. Almonds) 9. Celery 10. Mustard 11. Seeds (a. Sesame; b. Pinenut) 12. Sulphur 13. Lupin 14. Molluscs

## To Finish

**All desserts are created in our kitchen**

<b>Homemade Apple Crumble</b>	<b>€8.50</b>
Served with Custard & Ice Cream (1a,3,7,8)	
<b>Homemade Chocolate Brownie</b>	<b>€8.50</b>
Served with Ice Cream & Chocolate Sauce (1a,3,7,8)	
<b>Homemade Pecan Pie</b>	<b>€8.50</b>
Served with Ice Cream (1,3,7,8)	
<b>Sticky Toffee Pudding</b>	<b>€8.50</b>
Served with a Toffee Sauce and Ice Cream (1a,3,7,8)	
<b>Selection of Ice Cream</b>	<b>€7.95</b>
Choose your favourite! Vanilla, Chocolate, Mint Choc Chip, Honeycomb, Strawberry, Salted Caramel Served in a Wafer Basket (1a,6,7)	

## Wine List

<b>WHITE WINE</b>	<b>Glass</b>	<b>Carafe</b>	<b>Bottle</b>
El Caminador Sauvignon Blanc, Chile	€7.00	€18.00	€26.00
El Caminador Chardonnay, Chile	€7.00	€18.00	€26.00
Il Bucco Pinot Grigio, Italy	€7.50	€20.00	€29.00
Three Wooly Sheep Sav Blanc, NZ	€9.00	€24.00	€35.00
Simone Joseph, Chardonnay, FR			€37.00
Atlantic Way Albarino, Spain			€42.00
Sancerre Le Pierrier, Domaine Thomas Fils, France			€54.00
<b>ROSE WINE</b>			
Croix Des Vents Rose	€7.80	€21.00	€31.00
<b>RED WINE</b>			
El Caminador Merlot	€7.00	€18.00	€26.00
El Caminador Cabernet Sauvignon	€7.00	€18.00	€26.00
Swallows Tale Shiraz/Cabernet	€8.00	€21.00	€30.00
Domaine Bousquet Organic Malbec	€9.00	€24.00	€35.00
Château Les Paruades, Bordeaux Supérieur			€38.00
Luis Canas Rioja Crianza			€42.00
Valpolicella Superiore Zenato			€44.00
<b>SPARKLING/CHAMPAGNE</b>			
Prosecco Frizzante Snipe	€9.50		
Banco Piu Frizzante Calli			€29.00
Cava Brut, Villa Conchi			€48.00
Champagne Gremillet Brut			€85.00

## On The Side

**All €4.95**

Creamy Mashed Potato (7)
Garlic Potatoes (7)
Roasted Vegetable Selection (7)
Parmesan & Truffle Mayo Chunky Chips (3,7)
Tossed Salad (10,9)
Fries
Tobacco Onions (1a,7)
French Fried Onions (1a)
Sweet Potato Fries
Chunky Chips

## Dips & Sauces

**€1.60**

Garlic Mayo (3)
Cajun Mayo (3)
BBQ Sauce (10)
Hot Sauce
Truffle Mayo (3,7)
Tomato Relish (10)
Blue Cheese (3,7,10)

**€2.60**

Ruby Slaw (3)
Pepper Sauce (7)
Gravy (7)
Warm Sweet Chilly