

ARNOLDS

H O T E L

Starters

Freshly Blended Soup of the Day

Served with Annmarie's Homemade Wheaten Bread (1a,7,8,9) **GF Available**

€6.95

Creamy Chunky Seafood Chowder

Served with Annmarie's Homemade Guinness Bread (1a,4,7,8,9) **GF Available**

€10.95

Deep Fried Brie

Served with Salad & Ballymaloe Relish (1a,3,7,10)

€10.50

Garlic Prawns

King Prawns Sautéed in Garlic & Herb Butter, Served with a Seasonal Salad, Homemade Guinness Bread and Chilli & Lime Dipping Sauce (1,2,7,8,9,10)

€11.95

Salt & Chilli Chicken

Crispy Shredded Salt & Chilli Chicken tossed in a Sweet & Sticky Chilli Sauce, served with a light salad (1a,7,10)

€10.50

Tomato & Basil Bruschetta

Slices of Sourdough Baguette, lightly toasted, topped with fresh Tomato, Red Onion & Basil drizzled with Donegal Rapeseed Oil (1,7,12)

€9.50

Main Courses

10oz Dry Aged Farm Sirloin Steak

Crispy Onion Rings, Grilled Tomato, Chef's Pepper Sauce & served with a side of choice (1a,7) **GF & DF Available**

€28.95

Beef Brisket

Prime Irish Beef Brisket, slowly Roasted in a Red Wine Cooking Liqueur served with Creamy Mash, Roasted Vegetables & BBQ Gravy (7,12)

€24.50

Arnolds Cajun Chicken

Cajun Marinated Chicken Breast topped with Melted Cheddar Cheese, Tobacco Onions a Choice of Pepper Sauce or Chorizo Cream & a side of Chips/Mash (1a,7) **GF & DF Available**

€18.95

Arnolds Buttermilk Chicken Fillet Burger

Fresh Chicken Fillet, marinated in Buttermilk, coated in our Homemade Secret Herb & Spice Blend. Fried until golden, set on a Brioche Bun with Shredded Lettuce, Tomato & Mayonnaise, served with Ruby Slaw, House Salad & Cajun Fries (1,3,7,9,10)

€18.95

Classic 6oz Beef Burger

Topped with Bacon, Cheese, Sautéed Onions, Tomato Sauce served with a side of Chips (1a,3,7,10) **GF & DF Available**

€17.95

Chef's Homemade Curry

Served with a Choice of Rice or Chips with Naan Bread
Half 'n' Half €1.25 Extra

King Prawn €23.00 (1,2,7,9,10)

Chicken €19.95 (1,7,9,10)

Vegetable €17.95 (1,7,9,10)

Kinnegar Battered Haddock

Triple Cooked Chips, Homemade Tartar Sauce & Mushy Peas (1a,3,4,10) **DF**

€19.95

Traditional Beef & Guinness Stew

Succulent Beef slow cooked in Guinness, homemade gravy roasted carrots and parsnip served with creamy mash and a puff pastry lid. (1a,3,7)

€19.95

Pan Fried Salmon Fillet

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)

€27.50

Healthy Bowl (Vegan Friendly)

Butternut Squash, Butter Beans, Chilli & Garlic, with Italian Black Rice in a Curried Coconut Cream & Toasted Pumpkin Seeds (11) ****Add Chicken €2.50****

€18.50

Vegetable Linguine

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)
Add Chicken €2.50, Prawns €3.50

€17.95

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

Silkie Whiskey Panna Cotta	€8.50
Topped with Berry Compote, Pistachio Nuts (7,8)	
Homemade Apple Crumble	€8.50
Served with Custard & Ice Cream (1a,3,7,8)	
Homemade Chocolate Brownie	€8.50
Served with Ice Cream & Chocolate Sauce (1a,3,7,8)	
Homemade Lemon Tart	€8.50
Served with Fresh Raspberries, Raspberry Coulis & Ice Cream (1,7)	
Cheesecake of the Day	€8.50
Served with Cream & Ice Cream	
Selection of Ice Cream	€7.95
Choose your favourite! Vanilla, Chocolate, Mint Choc Chip, Honeycomb, Strawberry, Salted Caramel Served in a Wafer Basket (1a,6,7)	

Wine List

WHITE WINE	Glass	Carafe	Bottle
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
ROSE WINE			
Croix Des Vents Rose	€7.80	€21.00	€31.00
RED WINE			
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
SPARKLING/CHAMPAGNE			
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)
Chorizo Cream (7,9)
Warm Sweet Chilly