

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	€6.50	Fresh Mulroy Bay Mussels Quick fried with finely diced Onion, Garlic & White Wine finished with Cream. Served with Annmarie's Homemade Guinness Bread (1,2,7,8,9,12)	€11.95
Creamy Chunky Seafood Chowder Served with Annmarie's Homemade Guinness Bread (1a,4,7,8,9) GF Available	€9.95	Salt & Chilli Chicken Crispy Shredded Salt & Chilli Chicken tossed in a Sweet & Sticky Chilli Sauce, served with a light salad (1a,7,10)	€9.50
Deep Fried Brie Served with Salad & Ballymaloe Relish (1a,3,7,10)	€9.50	Tomato & Basil Bruschetta Slices of Sourdough Baguette, lightly toasted, topped with fresh Tomato, Red Onion & Basil drizzled with Donegal Rapeseed Oil (1,12)	€8.95
Kataifi Prawns Fresh Wild Atlantic King Prawns wrapped in Kataifi Pastry, deep fried, served with a Fresh Salad Garnish & a Lime & Chilli Dipping Sauce (1,2,3,7,9,10)	€10.95	Confit Duck Leg Slow cooked Barbary Duck Leg served with Braised Red Cabbage, Pak Choy & a Rich Red Wine Jus (7,12)	€12.95

Main Courses

10oz Dry Aged Farm Sirloin Steak Crispy Onion Rings, Grilled Tomatoes, Chef's Pepper Sauce & served with a side of choice (1a,7) GF & DF Available	€27.50	Arnold's Surf & Turf Prime Irish 10oz Sirloin Steak, cooked to your liking with Wild Atlantic King Prawns, quick fried with Garlic Butter, Sweet Chilli & finished with Cream, served with Langoustine & a side of your choice (2,7,9,12,14)	€32.95
Pork Fillet Oven-roasted, stuffed with a Wild Mushroom & Black Pudding Stuffing, set on a bed of Colcannon Mash, served with Roasted Vegetables & an Apple Puree & a Wild Berry Jus (1,7)	€24.95	Kinnegar Battered Haddock Triple Cooked Chips, Homemade Tartar Sauce & Mushy Peas (1a,3,4,10) DF	€18.95
Short Rib Beef Prime Irish Short Rib Beef, slowly Roasted in a Red Wine Cooking Liqueur served with Creamy Mash & Roasted Vegetables (7,12)	€22.95	Wild Atlantic Cod Fillet Oven baked, set on Creamy Mash served with Ratatouille & a Tomato & Basil Cream Sauce (4,7,9,12)	€24.95
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	€17.95	Seafood Linguine Selection of Fresh Wild Atlantic Fish Pieces, King Prawns & Mulroy Bay Mussels cooked in a Sundried Tomato Cream Sauce tossed in Linguini & served with Garlic Bread (1,2,3,4,7,9,12)	€24.95
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	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)	€25.95
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	€16.95	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**	€17.50
Chef's Homemade Curry Served with a Choice of Sticky Coconut Rice, Plain Rice or Chips with Naan Bread <i>Half 'n' Half €1.00 Extra</i>			
King Prawn €21.95 (1,2,7,9,10)			
Chicken €18.95 (1,7,9,10)			
Vegetable €16.95 (1,7,9,10)			

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 12. Lupin 14. Molluscs

To Finish

All desserts are created in our kitchen

Silkie Whiskey Panna Cotta	€7.50
Topped with Berry Compote, Pistachio Nuts (7,8)	
Homemade Apple Crumble	€7.50
Served with Custard & Ice Cream (1a,3,7,8)	
Homemade Chocolate Brownie	€7.50
Served with Ice Cream & Fresh Cream (1a,3,7,8)	
Homemade Lemon Tart	€7.50
Served with Fresh Raspberries, Raspberry Coulis & Ice Cream (1,7)	
Cheesecake of the Day	€7.50
Served with Cream & Ice Cream	
Selection of Ice Cream	€6.95
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 Woolly Sheep Sav Blanc, NZ	€9.00	€24.00	€35.00
Le Petit Moe, Chardonnay			€37.00
Atlantic Way Albarino, Spain			€42.00
Sancerre Le Pierrier, Domaine			
Thomas Fils, Spain			€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 €4.50

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

€1.50

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

€2.50

Ruby Slaw (3)
Pepper Sauce (7)
Gravy (7)
Chorizo Cream (7,9)
Warm Sweet Chilly