

ARNOLDS

HOTEL

Starters

€		€
7	Freshly Blended Soup of the Day Served with Annmarie's homemade wheaten bread (1a,7,8,9) *GF Available	
12	Creamy Chunky Seafood Chowder A rich, hearty chowder brimming with fresh Atlantic seafood and vegetables, served with Annmarie's homemade Guinness bread (1a,4,7,8,9) *GF Available	
7	Cheesy Garlic Ciabatta Toasted garlic ciabatta topped with melted mature cheddar, served with a crisp house salad (1a,3,7)	
	Deep Fried Wedge of Brie Bread crumbed wedge of brie, served with Ballymaloe relish & side salad (1a,3,7,10)	10.95
	Homemade Chicken Spring Rolls Golden, crispy spring rolls filled with tender chicken and vegetables, served with a sweet chilli jam and a fresh, crisp salad (1a,3,7,10)	11
	Bowl of Mulroy Mussels Fresh mussels from the waters of Mulroy Bay, steamed in a fragrant garlic, white wine, and garden parsley cream. Served with Guinness bread for dipping (7,2,4,12,14)	12

Main Courses

McCarron's Grass Fed Beef

31	10oz Dry Aged Farm Sirloin Steak Choose between crispy onion rings / sautéed onions / tobacco onions Choose between pepper sauce / garlic butter / blue cheese Served with a side of your choice (1a,7) *GF & DF Available	
22.95	Beef Brisket Slow cooked beef with creamy mash, roasted vegetables and a rich roast gravy (7)	

17.95	Arnold's 6oz Beef Burger Topped with streaky bacon, American cheese, pickled relish, drizzled in a cheese sauce & finished with a bacon crumb, all on a toasted brioche bun & served with a side of chips (1a,3,7,10) *GF Available	
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From The Coop

19.95	Arnold's Cajun Chicken Cajun-marinated chicken breast topped with melted cheddar cheese and crispy tobacco onions. Choose between pepper sauce / chorizo cream Choose between chips / creamy mash (1a,7) *GF Available	
23	Buttermilk Chicken Stack Tender buttermilk-marinated chicken breast, coated in our signature herb and spice blend and fried until golden. Served on a bed of creamy mash, topped with crispy bacon, melted cheese, tobacco onions, and finished with rich pepper sauce (1a,3,7,9)	
28.95	Half Roast Duck Succulent half roast duck served with braised red cabbage, tenderstem broccoli, whipped potatoes, and a rich gravy (7,12) *DF Available	

Wild Atlantic Donegal Seafood

19.95	Kinnegar Battered Fish Crispy Kinnegar beer-battered Atlantic fish served with triple-cooked chips, homemade tartare sauce, and mushy peas (1a,4,10)	
24.95	Fresh Killybegs Cod Oven-baked fillet of locally landed cod, finished with a zesty citrus crust and served on a warm fricassée of green beans, spinach, and baby potatoes. Complemented by a vibrant sundried tomato pesto (1a,3,4,7,8,10) *DF Available	
27.50	Oven Baked Salmon Fillet of salmon oven-baked to perfection, served on a bed of candy-crushed and smoked paprika herbed potatoes with roasted summer vegetables. Finished with a light citrus Chardonnay cream sauce (4,7,10,12) *GF & DF Available	

Vegetarian

	Chef's Homemade Curry A rich and flavourful curry crafted by our chef, served with your choice of fragrant rice or crispy chips, accompanied by warm, soft naan bread Half 'n' Half €1.25 Extra	
18	Vegetable (1,7,9,10)	
20.50	Chicken (1,7,9,10) *Vegan Available	
18.95	Spiced Cauliflower Tacos Roasted spiced cauliflower with chipotle mayo, crunchy slaw, caramelised red onion, fresh salad, and a wedge of lime. Served in soft taco shells with a side of chips (1a,3,7)	

*Sandwiches, Selection of Tray Bakes
and Scones*

Available from 12.30 to 4pm

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 homemade in our kitchen

	€
Homemade Red Velvet Brownie	8.5
Served with fresh cream & vanilla ice cream (1a,3,7)	
Cheesecake of the Day	9
Served with fresh cream & vanilla ice cream (1a,3,7)	
Lemon Tart	
Served with fresh cream & vanilla ice cream (1a,3,7)	8.5
Annie's Silkie Whiskey Panna Cotta	8.5
Topped with pistachio & berry compote (3,7,12)	
Selection of Ice Cream	8
Served with a wafer biscuit	
Choose 3 of your favourites!	
Vanilla/ chocolate/mint choc chip/ honeycomb/ strawberry/ salted caramel (1a,6,7)	

Wine List

	Gl. €	Carafe €	Btl €
WHITE WINE			
Sauvignon Blanc, El Caminador	8	22	29
Chardonnay, El Caminador	8	22	29
Pinot Grigio, Il Bucco, Italy	8.5	24	32
Sauv Blanc, Three Wooly Sheep New Zealand	9.5	25	37
Chardonnay, Simone Joseph, France			39
Albarino, La Bascula Atlantic Way, Spain			47
Sancerre Le Pierrier, Domaine Thomas Fils, France			57
ROSE WINE			
Croix Des Vents Rose, France	8.5	23	33
RED WINE			
Merlot, El Caminador	8	22	29
Cabernet Sauvignon, El Caminador	8	22	29
Shiraz/Cabernet, Swallows Tale	9	24	33
Malbec, Domaine Bousquet, Argentina	9.5	29	38
Pinot Noir, Rhone Valley, France			38
O'Font, Cotes du Rhone, France			43
Rioja, Luis Canas, Spain			46
Valpolicella, Zenato, Italy			46
SPARKLING/CHAMPAGNE			
Prosecco, Frizzante 20cl btl	10		
Bianco Pui Prosecco Frizzante, Italy			32
Cava Brut, Villa Conchi, Spain			50
Champagne Brut, Gremillet, France			95

On The Side

All €5

Creamy Mashed Potato (7)
Skinny Fries
Chunky Chips
Rice
Roasted Vegetable Selection (7)
Tossed Salad (10)
Tobacco Onions (1a)
French Fried Onions Rings (1a)
Garlic Chips (1a)

Dips & Sauces

€2

Garlic Mayo (3)
Chilli Jam
Truffle Mayo (3,7)
Tomato Relish (10)

€3

Pepper Sauce (7)
Gravy (7)
Mushy Peas
Garlic Butter (7)