

# ARNOLDS

H O T E L

Served from 12.30pm

## *Starters*

	€		€
<b>Freshly Blended Soup of the Day</b>	7	<b>Salt &amp; Chilli Chicken</b>	11
Served with Annmarie's homemade wheaten bread (1a,7,8,9) <b>GF Available</b>		Crispy shredded salt & chilli chicken tossed in a sweet & sticky chilli sauce, served with a light salad (1a,7,10)	
<b>Creamy Chunky Seafood Chowder</b>	11	<b>Mulroy Bay Mussels</b>	12
Served with Annmarie's homemade Guinness bread (1a,4,7,8,9) <b>GF Available</b>		Mulroy Bay mussels tossed in a white wine cream sauce with Guinness bread (1a,2,3,4,7,12)	
<b>Cheesy Garlic Ciabatta</b>	7.5	<b>Dynamite Prawns</b>	12
Toasted garlic ciabatta topped with melted Cheddar, finished with house salad (1,3,7)		Tempura battered prawns set on a bed of stir fry veg & egg noodles, drizzled in dynamite mayo (1a,2,3,4)	
<b>Deep Fried Wedge of Brie</b>	10.5		
Bread crumbed wedge of brie, served with Ballymaloe relish & side salad (1a,3,7,10)			

## *Main Courses*

<b>10oz Dry Aged Farm Sirloin Steak</b>	30	<b>Kinnegar Battered Fish</b>	20
Crispy onion rings, grilled tomato, chef's pepper sauce & served with a side of choice (1a,7) <b>GF &amp; DF Available</b>		Triple cooked chips, homemade tartar sauce & mushy peas (1a,3,4,10) <b>DF</b>	
<b>Beef Brisket</b>	25	<b>Traditional Beef &amp; Guinness Stew</b>	20
Prime Irish beef brisket, slowly roasted in a red wine cooking liqueur served with creamy mash, roasted vegetables & BBQ gravy (7,12)		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>Arnolds Cajun Chicken</b>	20	<b>Pan Fried Salmon Fillet</b>	28.5
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>		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>Classic 6oz Beef Burger</b>	18	<b>Spicy Beef Burger</b>	18
Topped with Bacon, Cheese, Sautéed Onions, Tomato Sauce served with a side of Chips (1a,3,7,10) <b>GF &amp; DF Available</b>		Topped with jalapenos, caramelised red onions, cheese & cajun mayo, served with a side of chips (1a,3,7,10)	
<b>Chef's Homemade Curry</b>		<b>Vegetable Linguine</b>	18
Served with a choice of rice or chips with naan bread Half 'n' Half €1.25 Extra <b>Chicken €20</b> (1,7,9,10) <b>Vegetable €18</b> (1,7,9,10)		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>	

*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>	€
Served with Custard & Ice Cream (1a,3,7,8)	<b>8.5</b>
<b>Homemade Chocolate Brownie</b>	<b>8.5</b>
Served with Ice Cream & Chocolate Sauce (1a,3,7,8)	
<b>Homemade Pecan Pie</b>	<b>8.5</b>
Served with Ice Cream (1,3,7,8)	
<b>Sticky Toffee Pudding</b>	<b>8.5</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	€ 19	€ 27
El Caminador Chardonnay, Chile	7	19	27
Il Bucco Pinot Grigio, Italy	8	21	30
Three Wooly Sheep Sav Blanc, NZ	9	24	35
Simone Joseph, Chardonnay, FR			37
Atlantic Way Albarino, Spain			45
Sancerre Le Pierrier, Domaine Thomas Fils, France			55
<b>ROSE WINE</b>			
Croix Des Vents Rose	7.8	21	31
<b>RED WINE</b>			
El Caminador Merlot	7	19	27
El Caminador Cabernet Sauvignon	7	19	27
Swallows Tale Shiraz/Cabernet	8.5	22	31
Domaine Bousquet Organic Malbec	9	25	36
Château Les Paruades, Bordeaux Supérieur			38
Luis Canas Rioja Crianza			44
Valpolicella Superiore Zenato			44
<b>SPARKLING/CHAMPAGNE</b>			
Prosecco Frizzante Snipe	9.5		
Banco Piu Frizzante Calli			30
Cava Brut, Villa Conchi			49
Champagne Gremillet Brut			90

## On The Side

All €5

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