



MENU

STARTERS

SOUP OF THE DAY (G.F) €6.00
Homemade soup of the day
served with a crusty roll (1,7,10,12)

GREENCASTLE SEAFOOD
CHOWDER (G.F) €9.50
Homemade Seafood Chowder,
served with wheaten bread (1,2,7,10,12)

LOADED POTATO SKINS (G.F) €8.50
Potato skins topped with bacon & cheese
served with sour cream (8) (7)

TANDOORI CHICKEN SKEWERS (G.F) €9.00
Grilled tandoori chicken skewers,
served with a tangy pineapple salsa,
lime & mint yogurt (7)

STICKY KOREAN STYLE
CHICKEN WINGS €8.90
Chicken wings tossed in Korean BBQ glaze,
served with dressed mixed leaf salad (1,3,6,7,9,10)

STUFFED BREADED MUSHROOMS €8.50
Freshly breaded garlic mushrooms,
stuffed with chive & cream cheese (1,3,7)

CHICKEN CAESAR SALAD (G.F) €8.90
Grilled chicken, bacon pieces, baby gem lettuce,
homemade croutons, parmesan and Caesar dressing
(1,2,7)

CHILLI BEEF NACHOS (G.F) €8.90
Chilli beef topped with melted cheese
served with crisp tortillas & sour cream (7)

TRADITIONAL PRAWN COCKTAIL (G.F) €8.90
Atlantic prawns tossed in Marie Rose sauce
served on a bed of crisp lettuce,
chopped tomatoes & red onion rings (2,3,4,9)

CHEESY GARLIC BREAD €7.50
Rusted ciabatta topped with garlic butter
& melted mozzarella (1,3,7)

SHARING OPTIONS

SHARING PLATTER €19.90
Platter for two: BBQ chicken wings (4),
stuffed mushrooms (3) garlic bread,
French fried onion rings, chilli beef nachos &
selection of dips (1,2,3,4,7,9,10)

SHARING BOWLS
BBQ chicken wings (16) (1,3,6,7,9,10) €16.90
12" Cheesy garlic bread (1) €12.90
Chilli beef nachos & sour cream (1,2,3,4,7,9,10) €16.00

MAIN COURSES

CHICKEN DISHES

- TANDOORI BUTTER
CHICKEN CURRY (G.F) * €19.90
Served with house rice, onion bhaji, mint yogurt,
lime & naan bread (7,10)
- CHICKEN CAESAR SALAD (G.F) €16.90
Grilled chicken, bacon pieces, baby gem lettuce,
homemade croutons, parmesan and
Caesar dressing (1,2,7)
- PANKO BREADED CHICKEN GOUJONS €17.90
Homemade, panko breaded fresh chicken
goujons & garlic mayonnaise (1,2,3,6,10)
- SOUTHERN FRIED
BUTTERMILK CHICKEN €18.50
Chicken breast in a homemade southern fried
crumb, served with coleslaw & curried
mayonnaise (1,3,7,10,11,12) (add brioche bap €1.50)
- PAN FRIED ESCALOPE OF CHICKEN(G.F) €18.90
Pan fired escalope of chicken, topped with
onion ring, served on a bed of creamed potatoes
with a creamy peppered sauce (2,7)
- CAJUN CHICKEN PASTA* €18.90
Chicken marinated in cajun spices with a
creamy tomato sauce topped with Rustic
garlic ciabatta (1,3,7,12)

BEEF DISHES

- 10OZ DRY AGED RIB EYE (G.F) €31.90
Dry aged ribeye steak with beer battered
onion ring & pepper sauce (1,7)
- TOWNHOUSE DELUXE BURGER €17.90
6oz steak burger topped with bacon, cheddar
cheese, relish & beer battered onion ring (1,7,8)
- OPEN STEAK SANDWICH €24.90
8oz sirloin steak on a garlic ciabatta with
beer battered onion ring & peppered sauce (1,7,9,10)
- 12 HOUR SLOW BRAISED
LOCAL IRISH BEEF (G.F) * €19.90
served with creamed potatoes,
vegetable of the day & gravy
- TOWNHOUSE 50/50 STACK (G.F) €25.90
Escalope of chicken served on a bed of creamed
potatoes topped with a 4oz sirloin steak,
beer battered onion ring and a creamy
peppered sauce (1,7)

SEAFOOD DISHES

- GREENCASTLE FRESH COD €18.50
Beer battered Cod with tartar sauce
& wedge of lemon (1,2,3,4)
- PAN-FRIED FRESH ATLANTIC HAKE €23.50
with buttered tender stem broccoli
and citrus cream (4,7,13)
- OVEN BAKED GREENCASTLE COD €21.90
served with a white wine & dill cream sauce (4,7,13)

VEGETARIAN DISHES

- VEGETABLE STIR FRY* €16.90
Stir fried vegetables served on a bed of
egg noodles (2,4,6)
- TANDOORI VEGETABLE CURRY(G.F)(V)(L) €18.50
served with house rice, onion bhaji,
mint yogurt & naan bread

PIZZAS (ALL 12")

- BBQ Chicken* €15.50
BBQ base topped with chicken, bacon,
peppers and onions (1,3,12)
- Margarita* €13.90
Tomato sauce and mozzarella (1,3)
- Meat Feast * €15.90
Chicken, ham, pepperoni and mozzarella (1,3,12)
- Pepperoni* €14.50
Double pepperoni and mozzarella (1,3,12)
- Vegetarian Pizza* €13.90
Onions, peppers, mushrooms, and mozzarella (1,3)

All main courses are served with one side order
of choice except those marked *

G.F = Gluten free options available
V = Vegan L = Lactose free

SIDES - €4.30

Fresh cut chips
Garlic potatoes
Garlic chips
Creamed potatoes
Champ

Beer battered onion rings
Tossed salad
Basmati rice
Veg of the day

DIPS & SAUCES

Sauces €3.00

Peppered
Gravy
White wine & dill

Dips €2.50

Taco
Sweet chilli
Garlic Mayo
BBQ
Coleslaw
Chipolte

DESSERTS

Selection of homemade desserts
Please ask your server for more details

TEA/COFFEES

Tea €3.00
Flavoured tea €3.50
Americano €3.50
Cappuccino €3.80
Latte €3.80
Flat white €3.80

Irish coffee €8.00
French coffee €8.00
Baileys coffee €8.00
Calypso coffee €8.00

KIDS MENU €9.00

Grilled Sausages
served with a side order of your choice

Homemade chicken goujons
served with a side order of your choice

4oz beef burger
served with a side order of your choice

Chicken escalope
on a bed of creamed potato

Sides: chips, garlic chips, rice, creamed potato

WHITE WINE

1. MATINAL SAUVIGNON BLANC - *Chile*

Aromas of green apple and tropical fruits with a lively palate of citrus and passion fruit flavours.

Bottle: €27 Glass: €7.30

2. MIRABELLO PINOT GRIGIO DELLE VENEZIE DOC - *Italy*

Light, refreshing white with floral notes and a zesty palate of lemon sherbet and pear drops.

Bottle: €27 Glass: €7.30

3. SOLIDERS BLOCK CHARDONAY - *Australia*

Fantastic fragrant white from southern Australia. Fresh, dry palate of green apple and white grape notes.

Bottle: €27 Glass: €7.30

4. SNAPPER ROCK SAUVIGNON BLANC - *New Zealand*

"Passion fruit and lemon/lime aromas feature strongly on the nose, with subtle tropical, herb and red apple notes.

Bottle: €32 Glass: €8.80

5. THREE WOOLY SHEEP MARLBOROUGH

SAUVIGNON BLANC - *New Zealand*

Generous fruit driven wine with classic tropical notes on the nose and a crisp citrus character on the palate.

Bottle: €35

6. PICPOUL DE PINET Saint Peyre - *Languedoc, France*

Crystal clear with green highlights with a soft, delicate nose and pleasant hints of acacia and hawthorn blossom.

Bottle €32

7. DOG POINT MARLBOROUGH SAUVIGNON BLANC

- *New Zealand*

It has plush notes of passionfruit and citrus, and a saline acidity. Try it with fresh seafood.

Bottle: €45

RED WINE

8. PAARL HEIGHTS MERLOT - *South Africa*

Youthful red with a full-bodied palate of dark berry, cedar and a smooth finish.

Bottle: €27 Glass: €7.30

9. DON APARO MALBEC - *Argentina*

Great example of modern Malbec, with its fragrant bouquet of mixed berry fruits and floral hints. The palate is full bodied and packed with silky smooth dark berry fruit flavours and long, rewarding finish.

Bottle: €29 Glass: €7.50

10. MATINAL CABERNET SAUVIGNON - *Chile*

Very approachable, easy drinking red. Rich flavours of cassis and blackberry and a mouth-watering finish.

Bottle: €29

11. SOLIDERS BLOCK SHIRAZ - *Australia*

Rich, powerful red with dark berry and smooth mocha notes, balanced with soft oak tones.

Bottle: €28

12. ARTESA RIOJA TINTO - *La Rioja, Spain*

Classic Rioja with a palate of plump tempranillo grapes, giving flavours of ripe plum, mocha and dark cherry and silky-smooth finish.

Bottle: €30

13. VIELLE TOUR DE LA ROSE GRAND CRU ST EMILLION

- *Bordeaux*

Elegant Bordeaux red made with mainly Merlot grapes, grown on the slopes around the famous town of St Emilion. Bramble fruits, earthy notes and some woody tones. Delicious.

Bottle: €50

ROSÉ

14. MIRABELLO PINOT GRIGIO ROSE - *Italy*

Pale pink medium dry rose with a delicate yet juicy palate with red berry characters.

Bottle: €27 Glass: €7.30

CHAMPAGNE / SPARKLING WINES

15. CATERINA BIANCO FRIZZANTE - *Italy*

Lovely easy drinking sparkler with fresh flavours of apple and lemon zest. Think Pinot Grigio with bubbles.

Bottle €28 Glass €8.00

16. MONTELVINI PROSECCO CUVÉE SPUMANTE - *Italy*

Terrific Prosecco packed with lots of yummy ripe pear and zesty lemon notes with a roundness on the palate and a fine bubbly mousse.

Bottle €36

17. CHAMPAGNE BOLLINGER SPECIAL CUVÉE BRUT

A golden colour, distinctive of black grape varieties. Very fine bubbles. On the nose, it has a beautiful aromatic complexity, ripe fruit, and spicy aromas, with hints of roasted apples, apple compote, and peaches. On the palate, there is a subtle combination of structure, length, and vivacity. The bubbles are like velvet. Flavors of pear, brioche and spicy aromas, notes of fresh walnut.

Bottle €130

COCKTAILS - €12.00

FROZEN DAQUIRI

Bacardi rum, sugar, sweet & sour syrup, puree of choice - strawberry, raspberry or passion fruit

SEASIDE SCANDAL

Vodka, schapps, orange juice, cranberry juice & a splash of grenadine

PASSION FRUIT MARTINI

Vanilla vodka, passion fruit puree, pineapple juice, fresh lime juice, served with a chilled shot of prosecco

ESPRESSO MARTINI

Vodka, espresso liqueur, espresso coffee, garnish with three coffee beans

PINK GIN FIZZ

Muddles raspberries, pink gin, fresh lemon juice, topped with chilled prosecco and a splash of Elderflower tonic water to finish

OLD FASHIONED

Dash of Angostura bitters, buffalo trace bourbon, orange zest and peel

DONEGAL'S SILKIE SOUR

Egg white, Donegal's Silkie Irish whiskey, sweet & sour syrup

MOJITO

Bacardi rum, sugar, mint leaves, fresh lime juice topped with soda water. Add a flavouring – strawberry, raspberry or passion fruit.

ALLERGENS

1= cereal/gluten

2= crustaceans

3= egg

4= fish

5= peanuts

6= soyabean

7= milk

8=tree nuts

9=celery

10=mustard

11=sesame seeds

12=sulphur dioxide

13=lupin

14=molluscs

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