

**WELCOME BACK AND THANK YOU  
FOR YOUR AMAZING CONTINUED  
SUPPORT**



**FACEMASKS ARE COMPULSORY & ONLY  
TO BE REMOVED WHEN SEATED  
AT YOUR TABLE**



**ALL RESERVATIONS ARE FOR A MAXIMUM OF  
1 HOUR AND 45 MINUTES**

**Please Do Not Be offended if Reminded of This**

# WHITE

# RED

## Spain

### CONDEA DELEGANZA VERDEJO

Lemon yellow tone. Intense, herbaceous aroma (freshly cut hay). Tropical fruit, citrus & Peach

24.95

### DON PEDRO

#### DIONISOS ALBARINO

Intense and elegant aromas with tropical hints of mango as well as nuances of white stone fruits

26.95

## New Zealand

### SILENI MARLBOROUGH SAUVIGNON BLANC

Classic gooseberry characters and melon overtones balanced with fresh and fruity flavors

27.95

## Italy

### ASTORIA PINTO GRIGIO

Bouquet is intense and fruity reminding of hay and walnut husk. Taste is velvety harmonious

29.95

## Australia

### WAKEFIELD CHARDONNAY

Refined and elegant wine of exceptional length with natural flavours of lime, melon & white peach

28.95

## Spain

### MARQUES DE VITORIA CRIAZA

Nose shows warmth with dry notes from the barrel; vanilla and cinnamon. Background of blackberries and strawberries

28.95

## New Zealand

### SILENI PINOT NOIR

Dark cherry aromas following through to a palate of dark berry fruit supported by soft tannins

27.95

## Australia

### WAKEFIELD SHIRAZ

Finely concentrated flavors of rich white spice with subtle hints of cherry

28.95

## France

### PAUL MAS

#### CABERNET SAUVIGNON

Beautiful blackberry notes, lovely red berry fruits and ripe long lasting tannins

24.95

## Italy

### ASTORA MERLOT

Intense bouquet typical with a slight scent of red berry fruits and spices. Rich and full bodied

29.95

### UNICO MONTEPULCIANO

#### D'ABRUZZO

This wine has a ruby red colour with intense, persistent fruity and flowery fragrance

28.50

## Argentina

### ELSA BIANCHI MALBEC

Young wine with the classic Malbec aromas of plum violet flowers and vanilla

25.95

## BY THE GLASS

### ELVARO

#### SAUVIGNON BLANC

A Chilean white with fresh aromas of citrus and tropical fruits with a good body

GLASS 5.90 | BOTTLE 21.95

### ELVARO

#### MERLOT

Aromas of red fruits with a touch of mint. Soft and elegant with sweet tannins

GLASS 5.90 | BOTTLE 21.95

### ELVARO

#### CHARDONNAY

Wine of a green and yellow colour with fresh aromas of citrus and tropical fruits.

GLASS 5.90 | BOTTLE 22.95

### ELVARO

#### CABERNET SAUVIGNON

Beautiful colour and purple shades. Medium body, balanced acidity

GLASS 5.90 | BOTTLE 22.95

### ITALIAN

#### PINOT GRIGIO

Wonderfully refreshing grape variety of delicate notes with a flavour of Artemisia

GLASS 6.30 | BOTTLE 24.95

### SPANISH

#### TEMPRANILLO

Ripe, fruity and smooth. Bold with juicy berry flavours ending in a smooth finish

GLASS 6.20 | BOTTLE 23.95

## CHAMPAGNE & PROSECCO

### CIELO PROSECCO

Bright and yellow tone, delicate bouquet. Fine & fruity taste

SNIPE 7.90 | BOTTLE 26.95

### MOËT & CHANDON

Rich, flavorful and smooth, combining generosity and elegance, fullness and finesse

69.95

### POMERY BRUT

#### ROYAL CHAMPAGNE 200ML

Pale yellow with faint green highlights. Lively and cheerful, fresh, light-hearted, fine, delicate and generous,

19.95

### MOËT & CHANDON

#### ROSÉ

Lively, expressive, dominated by the scent of wild strawberries. Full bodied, zestful.

75.95

# PREMIUM SPIRITS

## GIN

GORDON'S	3.90	TANQUERY	5.30
GORDON'S PINK	4.50	MUFF POTATO GIN	6.40
HENDRICK'S	6.40	BOMBAY SAPPHIRE	4.70
BOË VIOLET	6.40	GUNPOWDER	6.40
MONKEY 47	9.80	DÚLAMÁN	6.80
MÓR	6.40	DINGLE	6.40
MÓR PINEAPPLE	7.40		

Enjoy with one of our premium tonics!

## vodka

GREY GOOSE	7.90
BELVEDERE	7.90
DINGLE	6.40
ABSOLUT	4.50
ABSOLUT CITRON	4.80
ABSOLUT VANILLA	4.80
ABSOLUT PEAR	4.80
ABSOLUT RASPBERRY	4.80

## RUM

BACARDI	KRAKEN	MALIBU
4.20	6.50	4.20
CHAI RUM	CAPTAIN MORGAN	SEA DOG
7.95	4.20	4.20

## Rum DIPLOMÁTICO

PLANAS	MANTUANO
4.90	4.90

RESERVA EXCLUSIVA  
7.50



3 ANOS	AÑEJO ESPECIAL
4.40	5.50

## Jack's whiskey SHELF

### WRITERS TEARS

COPPER POT  
6.90

RED HEAD  
8.90



SINGLE MALT  
6.40

10 YEAR OLD  
MADERA CASK  
9.60

16 YEAR OLD  
17.60



12 YEAR OLD  
9.60



CANADIAN CLUB  
4.60

YELLOW SPOT  
12 YEAR OLD

11.50

### JAMESON



18 YEAR OLD  
24.95

CRESTED  
5.90

CASKMATES IPA  
6.20

CASKMATES  
STOUT  
6.20

BLACK BARREL  
7.50



BLACK BUSH  
4.60

### SPOT WHISKEYS

Single Pot Still Irish Whiskey

GREEN SPOT  
8.50

### POWERS



THREE SWALLOWS  
7.00

THE LEGENDARY  
SILKIE  
IRISH WHISKEY

DONEGAL  
SILKE WHISKEY  
6.10



VERY RARE  
18.50



12 YEAR OLD  
9.60

15 YEAR OLD  
12.50

21 YEAR OLD  
22.50

RED SPOT  
15 YEAR OLD

18.00

# COCKTAILS

## the CLASSICS

8.95

### COSMOPOLITAN

The Classic Cosmo: Your City Sip in the Village. Vodka, Triple Sec, Cranberry Juice and Lime shaken and strained in a Martini glass.

### WOO WOO

Such a classic and one of our favourites. Peach Schnapps, Smirnoff Vodka, Lime Juice and Cranberry Juice

### MOJITO

Fresh Mint, Bacardi, Fresh Lime, Sugar & Soda Water..... Yes please

### FRENCH MARTINI

Pineapple Juice, Shaken with Vodka Chambord.

### IRISH OLD FASHIONED

The Old Fashioned with an Irish Twist. Irish Whiskey orange bitters and Angostura stirred with ice and finished with orange peel

### GIN BRAMBLE

Classic Gin blended with Lime Juice, Crème de Mure Blackberry Liqueur served over ice

### GRÁ AR AN TRÁ

Made with a lot of love beside the beach: Vodka, Peach Schnapps, Orange Juice & Cranberry Juice with Grenadine (Sand not included)

### STRAWBERRY DAIQUIRI

Need we say more?

## SIGNATURE SPRITZ

### RASPBERRY & LIME

8.95

Absolut Raspberry Vodka, Fresh Lime Wedges & Juice Mixed with Sugar Cane & Ice .Topped with Soda Water

### KALIMOTXO

RED WINE & COKE

9.95

Red Wine, Coke Zero & Bitters Served on Ice with a Slice of Orange. We know what you're thinking but trust us! Kalimotxo, we love you.

### WHITE WINE

VIOLET

8.95

A classic White Wine Based Spritzer with Violet Liqueur on Ice Topped up with Soda Water

### GUNPOWDER, PINK GRAPEFRUIT & BLACK PEPPER

9.95

Infused Gunpowder Gin, Black Peppercorns & Pink Grapefruit Tonic with Ice. Topped with Soda Water and Garnish

## ESPRESSO MARTINIS

### FIVE FARMS

ESPRESSO MARTINI

Five Farms Small Batch Irish Cream Liqueur. Freshly Made Double Espresso. Crème De Cacao & Ice

### AFTER 8

ESPRESSO MARTINI

Crème De Menthe, Crème de Cacao & Tia Maria Shaken On Ice with Freshly Made Double Espresso.

8.95

### LIQUOR 43

ESPRESSO MARTINI

Liquor 43 Spanish Liqueur, Freshly Made Double Espresso, Crème De Cacao Shaken on Ice

### VANILLA

ESPRESSO MARTINI

Freshly Made Double Espresso, Vanilla Absolute, Crème De Cacao

## OUR FAVOURITE'S

### THE WILD ATLANTIC WAVE

Inspired by the surroundings, This Salt Crusted Shaken on the rocks Mix of Donegal's Muff Potato Vodka, Blue Curacao & Sour Mix

9.95

### TAE & BISCUITS

10.50

Created by accident, our first taste tester inspired the name, describing it as "just like Tae & Biscuits" A mix of Diplomatico Premium Rum & Lazzaroni Premium Amaretto, Sugar Cane, Bitters & Orange. Stirred on Ice.

### MINTY BAILEYS

8.95

Baileys, Crème de Menthe, Crushed Ice, Fresh Cream and Biscuit Crumb

# BRUNCH

MON - SAT  
12 noon - 3pm

## HAM & CHEESE

### OMELETTE

9.50

Ham and Cheese Omelette with Toast, Tea or Coffee  
[1,3,6,7,12]

## SMOKED

### AND SCRAMBLED

9.50

Local Smoked Salmon & Scrambled Eggs on Homemade Brown Bread with Tea or Coffee  
[1,8][3,4,7]

## SMALL

### IRISH

€8.50

2 Sausages, 2 Bacon & a Fried Egg with Toast, Tea or Coffee  
[1,3,7,12]

## THE FULL IRISH

9.95

Fried Egg, 2 Sausages, 2 Bacon, Black & White Pudding, Potato Bread, Beans & Toast  
Tea or Coffee  
[1,3,7,12]

## Small Plates

### HOMEMADE

#### SOUP

4.95

[9][1,8]

### CHEESY

#### GARLIC BREAD

4.95

[1,3,6,7,11]

### SALT & CHILLI

#### WINGS

8.95

[1,3,9,10]

### GARLIC

#### MUSHROOMS

7.95

[1,7]

### GOLDEN

#### CRUMBED BRIE

8.95

[11,7]

### HAM, EGG

#### & CHIPS

13.95

[1,3,6,12]

## Sandwiches

on white or brown bread

HAM & CHEESE 4.75

HAM, CHEESE & ONION 4.75

CHICKEN, BACON & MAYO 4.75

TUNA & SWEETCORN MAYO 4.75

[1,3,4,6,10]

Toasted Sandwich

Add 75c

## Caisleáin Óir Classics

### SOUTHERN FRIED CHICKEN GOUJONS

15.95

Homemade Southern Fried Chicken Goujons, served with Homemade Garlic Mayo  
[1,3,6,7,8,9,10,13]

### THE GREAT GOUJON BURGER

14.95

Homemade Southern Fried Chicken Goujons, Lettuce Tomato, Onion & Cheese.  
[1,3,6,7,8,9,10,13]

### CAISLEÁIN ÓIR CHICKEN CURRY

Homemade medium-hot curry with fresh chicken fillet

#### RICE OR CHIPS

13.95

#### HALF RICE & HALF CHIPS

14.95

[1] 5,6,7,8,9,10,11

### BBQ CHICKEN MELT CIABATTA

14.95

Chicken Fillet with Bacon, Cheese & BBQ sauce on Toasted Ciabatta  
[13][6,7,11]

# WILD ATLANTIC DELIGHTS

## SIGNATURE SEAFOOD CHOWDER

8.95

Our homemade Seafood Chowder made with Thermidor Base [1,2,3,4,7,9,10,12,14]  
Served with Homemade Brown Bread [1,5]

## FRESH LOCAL CRAB CLAWS

11.95

Fresh Local Crab Claws Tossed in Garlic Butter with Cill Ultra Salad Leaves [2,6,7,10]

## SEAFOOD GRATIN

9.95

Fresh Seafood in a Chablis Cream Garlic Sauce with a Mozzarella & Crumb Crust.  
Served with Crostini [1,11][2,3,4,6,7,9,12,14]

## CÓ FISH 'N' CHIPS

15.95

Battered Fresh Fish with Chips [1,3,4,7,9,10]

## BATTERED SCAMPI

18.95

Battered Fresh Scampi with a Side of Your Choice [1,2,3,4,7,9,10]



AMERICANO

2.80

TEA

2.60

CAPPUCCINO

2.90

TEA FOR TWO

4.00

LATTE

2.90

PEPPERMINT TEA

2.60

ESPRESSO

2.60

GREEN TEA

2.60

DOUBLE  
ESPRESSO

3.85

## STRAWBERRY & LIME SPRITZ

7.95

## STRAWBERRY DAIQUIRI

8.95

## PROSECCO BY THE SNIPE/ BOTTLE

7.90/26.95

## WINE BY THE GLASS

5.90

# STARTERS

## CHILLED MELON COCKTAIL

**3.95**

Begin with a Light Mix of  
Fresh Chopped Melon

## CHEESY GARLIC CIABATTA

**4.95**

Grilled Garlic Ciabatta with  
Cheddar Cheese  
(1,3,6,7,11)

## HOMEMADE GARLIC MUSHROOMS

**6.95**

Made with Panko Crumb,  
served with Salad & Garlic  
(1,7)

**ENJOY AS A MAIN COURSE WITH A SIDE**

**14.95**

## HOMEMADE VEGETABLE SOUP

**4.95**

Served with fresh  
Bread of the Day  
(1,8)(9)

## SALT & CHILLI CHICKEN WINGS

**8.95**

Crispy Chicken Wings with our  
Dry Rub Salt & Chilli Seasoning  
(1,3,9,10)

## GOLDEN CRUMB BRIE

**8.95**

Served with a Red Wine  
Cranberry Compote  
(1,7,12)

**ENJOY AS A MAIN COURSE WITH A SIDE**

**14.95**

## STARTERS FROM THE WILD ATLANTIC

### FRESH LOCAL CRAB CLAWS

**11.95**

Fresh Local Crab Claws  
Tossed in Garlic Butter  
and Served with Cill  
Ultra Leaves  
(2,6,7,10)

### SIGNATURE SEAFOOD

#### CHOWDER

**8.95**

Our signature  
homemade Seafood  
Chowder made with  
Thermidor Base  
Served with Homemade  
(2,3,4,7,9,10,12,14)  
Brown Bread  
(1,8)

### SEAFOOD GRATIN

**9.95**

Fresh Seafood in a  
Chablis Cream  
Garlic Sauce with a  
Mozzarella & Crumb  
Crust. Served with  
Crostoni  
(1)(2,3,4,6,7,9,11,12,14)

# THE POULTRY PANTRY

## **SOUTHERN FRIED CHICKEN GOUJONS**

**15.95**

Homemade Southern Fried Chicken Goujons served with Our Homemade Garlic Mayo  
(1,3,6,7,8,9,10,13)

## **THE GREAT GOUJON BURGER**

**14.95**

Homemade Southern Fried Chicken Goujons, topped with Cheese, Lettuce & Onion  
(1,3,6,7,8,9,10,13)

## **BBQ CHICKEN MELT CIABATTA**

**14.95**

Chicken Fillet with Bacon, Cheese & BBQ sauce on a Toasted Ciabatta  
(6,7,11)(1,3)

## **CAISLEÁIN ÓIR CHICKEN CURRY**

Homemade medium-hot curry with fresh chicken fillet  
(1,5,6,7,8,9,10,11)

**RICE OR CHIPS**

**13.95**

**HALF RICE & HALF CHIPS**

**14.95**

## **SILVER HILL ROASTED DUCK**

**19.95**

Crispy Half Roast Duck with Aromatic Cous Cous. Glazed with Our Honey & Garlic Sauce  
(1,6,9,11,12)

## **PEPPER CHICKEN**

**15.95**

Breaded Fillet of Chicken with our Homemade Creamy Peppercorn Sauce  
(1,6,7,9,10,12)

## **SMOKEY CHICKEN**

**15.95**

Breaded Fillet of Chicken with our Signature Smoked Bacon & Mushroom Sauce  
(1,6,7,9,10,12)

## **CHICKEN & HAM**

**15.95**

Breaded Fillet of Chicken with Ham, Stuffing & Roast Gravy  
(1,3,6,7,9,10,12)

## **CHICKEN KIEV**

**15.95**

Breaded Fillet of Chicken with Garlic Butter  
(1,6,7,9,10)

*All Above Dishes served with a side of your choice*

# FROM THE SURF

#CAISLEAN\_OIR\_HOTEL #WILDATLANTICWAYFOOD

## CÓ FISH 'N' CHIPS

15.95

Battered Fillet of Fresh Fish, Served with Chips & Homemade Tartare Sauce  
(1,3,4,7,9,10)

## BAKED HAKE FILLET

18.95

Baked Fillet of Hake with Sauce Vierge and a Side of Your Choice  
(4,6,9,10,12)

## NATURAL SMOKED HADDOCK

18.95

Natural Smoked Haddock served on a bed of Champ Potato With Lemon & White Wine Butter Sauce  
(3) (4,7,9,10,12)

## BATTERED SCAMPI

18.95

Battered Fresh Scampi with Homemade Tartare Sauce with a Side of Your Choice  
(1,2,3,4,7,9,10)

## CRAB CLAWS MAIN

23.95

Fresh Local Crab Claws Tossed in Garlic Butter, Cill Ulta Salad Leaves Served with a Side  
(2,6,7,10)

## WILD ATLANTIC SEAFOOD GRATIN

18.95

Fresh Salmon, Prawns, Mussels & Cod in a Chablis Cream & Garlic Sauce with a Mozzarella & Herb Crust.  
(1,11)(2,3,4,6,7,9,12,14)



MEET

Jack  
McDevitt

Jack carefully helps us source and select amazing local seafood (and is our favourite brother too, of course) Enjoy *Donegal's Best Catch* straight to your door or collected here.

To Arrange, just call:  
0876359288 or Find Him on  
Facebook at Jacks Fresh Fish

# THE BUTCHER'S BLOCK

## THE CLASSIC BURGER 13.95

Succulent Beef Burger topped with Cheese, Lettuce, Tomato & Onion on a Toasted Floury Bun (1,3,12)

## TOMAHAWK FOR 1 39.95

Aged on the bone, enjoy this 2lb Rib Eye Steak cooked to order. Served with Tobacco Onions, Peppercorn Sauce, Side of your Choice (1,6,7,12)

## BRIE & BACON BURGER 14.95

Classic Beef Burger with Melted Brie & Bacon, Lettuce Tomato & Onion on a Toasted Floury Bun (1,3,7,12)

## TOMAHAWK FOR 2 49.95

Aged on the bone, share and enjoy this 2.5lb Rib Eye Steak cooked to order. Served with Peppercorn Sauce & 2 Sides of Choice (1,6,7,12)

## THE ULTIMATE SURF 'N' TURF 79.95

Feast on a 2.5lb Tomahawk Rib Eye Steak, Full Lobster & The Best Available Seafood Delights. Served With Chips, Salad & Sauce (1,2,3,4,6,7,8,9,10,11,12,14)

ENJOY AS A MEAT FEAST FOR ONE *or* A TREAT FOR TWO

## OLD STYLE SURF "N" TURF 31.90

Its been on the menu since the beginning 10oz Fillet Topped With Fresh Local Crab Claws & Langoustines Tossed in Garlic Butter

10oz

## FILLET STEAK 27.90

Cooked to Order Served with Sauté Onions Garlic Butter or Peppercorn Sauce & a Side of Your Choice (6,7,12)

(2,6,7)

12oz

## SIRLOIN STEAK 25.90

Cooked to Order Served with Sauté Onions Garlic Butter or Peppercorn Sauce & a Side of Your Choice (6,7,12)

CAISLEAIN OIR HOTEL

# VEGETARIAN & VEGAN

## VEGETABLE CURRY

Homemade medium-hot  
curry with Fresh  
Market Vegetables  
(1,5,6,7,8,9,10,11)

### RICE OR CHIPS

**12.95**

### HALF RICE & HALF CHIPS

**13.95**

## BBQ PULLED JACKFRUIT

BBQ Pulled Jackfruit  
with Lettuce Tomato &  
Onion on a Toasted  
Ciabatta  
(1,3)(5,6,7,9,10,12)

**13.95**

## STIR FRY

Stir Fried  
Fresh Market  
Vegetables in Our  
Homemade Soy,  
Garlic & Chilli Stir-  
Fry Sauce  
(5,6,8,9,10,11,12)

**13.95**

# SIDE DISHES

## SALT & CHILLI

### CHIPS

(1,6)

**3.90**

### TOSSED SALAD

(6,10,12)

**3.90**

## SAUCES

**1.95**

Curry (1,  
5,6,7,8,9,10,11)  
Pepper (7,9,12)  
Smokey (7, 9,12)  
Garlic Butter (7)  
Gravy (7,9)

## CHIPS

(1,)

**3.90**

## MASH & VEG

(7,10)

**3.90**

## TOBACCO ONIONS

(1,3,5,8,9,10)

**3.90**

## MASH

(7)

**3.90**

## HOMEMADE ONION RINGS

(1,3,9,10)

**3.90**

## JACKET

### POTATOES

(7)

**3.90**

## ALLERGEN LIST

1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS
3. EGG
4. FISH
5. PEANUTS
6. SOYBEANS
7. MILK
8. NUTS
9. CELERY & CELERIAC
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE  
& SULPHITES
13. LUPINS
14. MOLLUSC

*Please consult your server  
for further allergen information*

## DIPS

**0.50**

BBQ  
Garlic Mayo  
Sweet Chilli

# DESSERTS

**HOMEMADE  
BAKED ALASKA**

(1,3,7,12)

**5.95**

**FIVE FARMS IRISH  
CRÉME LIQUEUR**

**CHEESECAKE**

(1,7,12)

**5.95**

**TOFFEE &  
HONEYCOMB ICE  
CREAM SUNDAE**

(6,7)

**5.95**

**LOCALLY FORAGED  
CARAGEEN MOSS WITH  
BERRY COMPOTE**

(7)

**5.95**

**CHOCOLATE  
FUDGE CAKE**

(6,7,13)

**5.95**

*No Room  
for Dessert?*

Why not enjoy a  
whiskey from the  
Jack's Whiskey Shelf?

or  
Try Five Farms Small  
Batch Irish Cream  
Liqueur

## AFTER DINNER DRINKS



*Espresso  
Martinis*

**VANILLA**

**8.95**

**AFTER EIGHT**

**8.95**

**LIQUER 43**

**8.95**

**FIVE FARMS CRÉME LIQUER**

**8.95**

 *Hot Sips*

**AMERICANO**

**2.60**

**LATTE**

**2.90**

**CAPPUCCINO**

**2.80**

**ESPRESSO**

**2.60**

**DOUBLE ESPRESSO**

**3.85**

**TEA**

**2.40**

**TEA FOR TWO**

**3.80**

**HERBAL**

**2.40**

**HOT CHOC**

**2.90**

*Specialty Coffees*

**DONEGAL**

**COFFEE**

**7.50**

Made with  
Donegal's  
Silkie Whiskey,  
topped with  
fresh cream

**TYRCONNELL**

**COFFEE**

**7.95**

Made with  
Tyrconnell  
Whiskey,  
topped with  
fresh cream

# Little Legends

## MENU

**Silly Soup**

**&**

**Super Spuds**

Homemade  
Vegetable Soup  
and Mash

(7,9)

**3.50**

**Monster Mash &**

**Groovy Gravy**

Mash Potato and  
Roast Gravy

(7,9)

**7.95**

**My Goodness**

**My Goujons**

Homemade  
Chicken Goujon  
Served with Chips  
or Mash

(1,3,6,7,8,9,10,11,13)

**5.95**

**Silly Sausages**

Sausages with  
Chips or Mash

(1,6,7,12)

**4.95**

**Kool Kids**

**Burger**

Kids Burger  
with Chips

(1,3,6,8,12)

**7.50**

**Fishy Dishy**

Battered Fish served  
with Chips or Mash

(1,3,4,7,9,10)

**7.50**