



Evening Dining • 6pm – 9pm

INISHDUFF RESTAURANT MENU

TO BEGIN

Prawn & Monkfish Gratin

€15

Local monkfish and succulent Donegal Bay prawns gently baked in aromatic garlic butter, crowned with a golden crust of vintage cheddar and mozzarella for a rich, indulgent start 1,2,3,9,12,14

10 Hour Pork Belly

€12

Slow-braised spiced pork belly with a perfectly crisp crackling top, served over silky celeriac purée and finished with delicate celeriac crisps. A refined balance of richness and texture, accompanied by a soy dipping sauce 6,9,12

Sesame Smoked Chicken Bonbon

€13

Tender smoked chicken wrapped in toasted sesame seeds, presented with a lightly dressed crisp salad for an elegant, flavour-forward beginning 1,4,6,7,11,

Seared Scallops

€17

Fresh Donegal Bay scallops pan-seared in nut-brown butter, set atop a smooth pea purée and paired with savoury black pudding - a luxurious harmony of land and sea 1,2,3,7,12,14

Soup of the Evening

€8

Lovingly prepared each day using the freshest seasonal ingredients, served with Hind's homemade Guinness and treacle bread GF

Sea Farer's Chowder

€10

A rich, creamy medley of local seafood, crafted with depth and warmth, served alongside homemade brown bread 2,3,7,9,12,14

MAIN COURSES

Chicken Arrabbiata Supreme

€28

Bone-in chicken breast filled with feta, sundried tomato, and herb stuffing, served with seasonal roasted vegetables and smooth, creamy mashed potato - a comforting dish elevated with Mediterranean flair 1,7

Oven Baked Hake

€27

Locally caught hake oven-baked with a fragrant pesto herb crust, accompanied by baby potatoes, roasted root vegetables, and a bright lemon chive butter 1,3,7 (GF without herb crust)

Wild Atlantic Salmon Fillet

€27

Pan-fried salmon finished with a delicate lemon herb butter, served with roasted seasonal root vegetables and creamy mash — simple, elegant, and deeply satisfying 3,7

Seasonal Market Vegetable Thai Curry

€23

A fragrant Thai curry brimming with fresh seasonal vegetables, served with basmati rice 1,2,3,12,14 Add chicken / prawns + €4.50

Satay Corner – Chicken or Beef

€25

A classic satay of your choice, served over basmati rice with a rich, aromatic peanut sauce 1,5,7,13

10oz Grass Fed Sirloin

€35

Hereford sirloin grilled to your preference, served with onion rings, mushrooms, hand-cut chips and your choice of peppercorn or chasseur sauce — a timeless steakhouse indulgence 1,7

8oz Fillet Steak

€39

Prime fillet, flame-grilled and served with onion rings, mushrooms, hand cut chips, and your choice of peppercorn or chasseur sauce 1,7

Roast Duckling à l'Orange

€28

Traditional roast farmyard duck served with creamy potato, roasted asparagus, and a classic orange-Cointreau sauce — a luxurious nod to French culinary tradition 1,7,8

VEGETARIAN OPTION

Vegetarian Thai Curry

€19

Rich coconut infused Thai style curry with a medley of vegetables on a bed of saffron rice (Vegan) GF

Singapore Stirfry

€19

Crispy peppers, onions, chillies, baby corn, sugar-snap peas, served with egg fried noodles in a rich sesame and soy sauce (Vegetarian and Vegan) 1, 3

Vegetarian Lasagne

€19

Peppers/onions/sweetcorn in a rich vine tomato sauce layered with béchamel sauce and topped with a selection of cheese (Vegetarian) 1, 3, 7

All main courses include one side

ADDITIONAL SIDES • €4 Creamed or Baked Potato | Honey Glazed Roasted Root Vegetables | French Fried Onion Rings | Sautéed Mushrooms | Hand Cut Chips | Tossed Garden Salad

Allergen Guide: 1. Gluten • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts • 6. Soybeans • 7. Milk • 8. Nuts • 9. Celery • 10. Mustard • 11. Sesame Seeds • 12. Sulphites • 13. Lupin • 14. Molluscs
Please inform your server of any allergies or dietary requirements. While every effort is made to accommodate all guests, trace amounts may be present.



SIGNATURE DISH

Subject to Availability

The Wild Atlantic Way Seafood Platter

€89



An opulent showcase of the ocean's finest treasures, curated as an unforgettable feast for two.

Savour Lobster, Monkfish, King Prawns, Haddock, Salmon, Mussels and Mackerel - each selected from the day's freshest catch.

A lavish celebration of the deep Atlantic, crafted to be shared, lingered over, and remembered long after the last bite

1,2,3,7,9,12,13,14