

# ARNOLDS

H O T E L

## *Starters*

	€		€
<b>Freshly Blended Soup of the Day</b>	7	<b>Deep Fried Wedge of Brie</b>	10.95
Served with Annmarie's homemade wheaten bread (1a,7,8,9) <b>GF Available</b>		Bread crumbed wedge of brie, served with Ballymaloe relish & side salad (1a,3,7,10)	
<b>Creamy Chunky Seafood Chowder</b>	12	<b>Homemade Chicken Spring Rolls</b>	11
Served with Annmarie's homemade Guinness bread (1a,4,7,8,9) <b>GF Available</b>		Served with chilli jam & a crisp salad (1a,3,7,10)	
<b>Cheesy Garlic Ciabatta</b>	7	<b>Homemade Fish Cakes</b>	12
Toasted garlic ciabatta topped with melted Cheddar, finished with house salad (1,3,7)		Salmon fish cakes, panko breaded and cooked until golden, served with truffle mayo & a crisp salad (1a,3,4,7,10)	

## *Main Courses*

### McCarron's Grass Fed Beef

<b>10oz Dry Aged Farm Sirloin Steak</b>	30
<b>Choose between</b> crispy onion rings / sautéed onions / tobacco onions	
<b>Choose between</b> pepper sauce / garlic butter / blue cheese	
Served with a side of your choice (1a,7)	
<b>*GF &amp; DF Available</b>	
<b>Slow Cooked Beef Rib</b>	25.95
Set of a bed of creamy mash with honey roasted veg & rich roast gravy (7)	
<b>Arnold's 6oz Smash Beef Burger</b>	17.95
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) <b>*GF &amp; DF Available</b>	

### From The Coop

<b>Arnold's Cajun Chicken Burger</b>	19.95
Cajun marinated chicken breast topped with melted cheddar cheese, tobacco onions, chorizo & a chorizo mayo (1a,7) <b>*GF &amp; DF Available</b>	
<b>Buttermilk Chicken Stack</b>	23
Breast of chicken coated in our blend of herbs & spices. Fried until golden, Served on a bed of creamy mash. Topped with bacon, cheese, tobacco onions & pepper sauce (1,3,7,9)	
<b>Half Roast Duck</b>	28.95
Served with braised red cabbage, tender stem broccoli, whipped potatoes & a rich red wine deduction (7)	

### Wild Atlantic Donegal Seafood

<b>Kinnegar Battered Fish</b>	19.95
Triple cooked chips, homemade tartar sauce & mushy peas (1a,4,10) <b>DF</b>	
<b>Fresh Killybeg's Cod</b>	24.95
Oven baked with a citrus crust, set on a green bean, spinach & potato fricassée, all combined with a sundried tomato pesto (1a,3,4,7,8,10)	

### Vegetarian

<b>Chef's Homemade Curry</b>	
Served with a choice of rice or chips with naan bread	
Half 'n' Half €1.25 Extra	
<b>Vegetable</b> (1,7,9,10)	18
<b>Chicken</b> (1,7,9,10)	20.50
<b>*Vegan Available</b>	
<b>Spiced Cauliflower Tacos</b>	18.95
Roasted cauliflower with chipotle mayo, crunchy slaw, caramelised red onion, salad and lime served with soft tortillas (1a,3,7)	

*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 homemade in our kitchen**

	€
<b>Homemade Red Velvet Brownie</b>	<b>8.5</b>
Served with fresh cream & vanilla ice cream (1a,3,7)	
<b>Cheesecake of the Day</b>	<b>9</b>
Served with fresh cream & vanilla ice cream (1a,3,7)	
<b>Lemon Tart</b>	
Served with fresh cream & vanilla ice cream (1a,3,7)	<b>8.5</b>
<b>Malteaser Meringue</b>	<b>8.5</b>
Meringue, cream, chocolate sauce, all combined with Malteaser's & topped with ice cream (1a,3,7)	
<b>Selection of Ice Cream</b>	<b>8</b>
Served with a wafer biscuit	
<b>Choose 3 of your favourites!</b>	
Vanilla/ chocolate/mint choc chip/ honeycomb/ strawberry/ salted caramel (1a,6,7)	

## *Wine List*

	Gl. €	Carafe €	Btl €
<b>WHITE WINE</b>			
Sauvignon Blanc, El Caminador	8	20	29
Chardonnay, El Caminador	8	20	29
Pinot Grigio, Il Bucco, Italy	8.5	22	32
Sauv Blanc, Three Wooly Sheep	9.5	25	37
New Zealand			
Chardonnay, Simone Joseph, France			39
Albarino, La Bascula Atlantic Way, Spain			47
Sancerre Le Pierrier, Domaine Thomas Fils, France			57
<b>ROSE WINE</b>			
Croix Des Vents Rose, France	8.5	22	33
<b>RED WINE</b>			
Merlot, El Caminador	8	20	29
Cabernet Sauvignon, El Caminador	8	20	29
Shiraz/Cabernet, Swallows Tale	9	23	33
Malbec, Domaine Bousquet,	9.5	26	38
Argentina			
O'Font, Cotes du Rhone, France			42
Rioja, Luis Canas, Spain			46
Valpolicella, Zenato, Italy			46
<b>SPARKLING/CHAMPAGNE</b>			
Prosecco, Frizzante 20cl btl	10		
Bianco Pui Prosecco Frizzante, Italy			32
Cava Brut, Villa Conchi, Spain			50
Champagne Brut, Gremillet, France			90

## *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)