

ARNOLDS

H O T E L

Starters

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

Main Courses

McCarron's Grass Fed Beef

30	10oz Dry Aged Farm Sirloin Steak Crispy onion rings, grilled tomato, chef's pepper sauce & served with a side of choice (1a,7) GF & DF Available
31	McCarron's 10oz Ribeye Steak Crispy onions rings, creamy Diane sauce, served with a side of choice (1a,7) GF & DF Available *Add king prawns sautéed in garlic & herb butter €4.50

25	Beef Brisket Prime Irish beef brisket, slowly roasted in a red wine cooking liqueur served with creamy mash, roasted vegetables, finished with a shallot red wine reduction (7,12)
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18	Classic 6oz Beef Burger Topped with bacon, cheese, sautéed onions & tomato sauce served with a side of chips (1a,3,7,10) GF & DF Available
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18	6oz Blue Cheese Beef Burger Topped with blue cheese, tomato relish and rocket (1a,3,7,10) GF Available
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From The Coop

20	Arnold's Cajun Chicken Cajun marinated succulent chicken breast topped with melted cheddar cheese, tobacco onions, pepper sauce/chorizo cream & a side of chips/mash (1a,7) GF & DF Available
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21	Creamy Chicken Carbonara Enjoy the rich flavours of this classic Italian pasta dish featuring tender chicken, savoury bacon, and creamy parmesan cheese sauce (1a,7)
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21	Sweet 'n' Sour Chicken Noodles Vodka battered chicken chunks, set on sautéed veg & egg noodles, finished with homemade sweet 'n' sour sauce (1a,3) DF
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Chef's Homemade Curry

Served with a choice of rice or chips with naan bread
Half 'n' Half €1.25 Extra

20	Chicken (1,7,9,10)
18	Vegetable (1,7,9,10)
21	Beef (1,7,9,10)
22	Prawns (1,2,4,7,9,10)

Wild Atlantic Donegal Seafood

20	Kinnegar Battered Fish Triple cooked chips, homemade tartar sauce & mushy peas (1a,3,4,10) DF
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28.5	Pan Fried Salmon Fillet Pan fried seared salmon served on a bed of crushed baby boiled potatoes, topped with a lemon citrus dill beurre blanc and asparagus spears (4,7)
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27	Oven Baked Herb Crusted Hake Set on a bed of creamy mash, tender stem broccoli and a smoked salmon hollandaise (3,4,7)
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25	Wild Atlantic Seafood Risotto Creamy Arborio rice delicately envelops a medley of fresh Wild Atlantic fish & succulent king prawns, creating a symphony of flavours that evoke the essence of the sea (2,4,7) Veg Option available
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Vegetarian / Vegan

18	Healthy Bowl Butternut squash, butter beans, chilli & garlic, with Italian black rice in a curried coconut cream & toasted pumpkin seeds (10) *Add succulent chicken pieces €2.50
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Sandwiches, Selection of Tray Bakes and Scones

Available from 12.30 to 4pm

Ask server for details

To Finish

All desserts are created in our kitchen

Homemade Berry Crumble	€
Served with custard & ice cream (1a,3,7,8)	8.5
Homemade Chocolate Brownie	8.5
Served with ice cream & chocolate sauce (1a,3,7,8)	
Cheesecake of the Day	8.5
Served with cream & ice cream (1,3,7)	
Lemon Tart	8.5
Served with raspberry coulis, cream & ice cream (1a,3,7)	
Silkie Whiskey Panna Cotta	8.5
Topped with a pistachio & berry compote (3,7,12)	
Selection of Ice Cream	8
Choose your favourite! Vanilla, Chocolate, Mint Choc Chip, Honeycomb, Strawberry, Salted Caramel Served in a Wafer Basket (1a,6,7)	

Wine List

WHITE WINE	Gl.	Carafe	Btl
	€	€	€
Sauvignon Blanc, El Caminador	7	19	27
Chardonnay, El Caminador	7	19	27
Pinot Grigio, Il Bucco, Italy	8	21	30
Sav Blanc, Three Wooly Sheep New Zealand	9	24	35
Chardonnay, Simone Joseph, France			37
Albarino, La Bascula Atlantic Way, Spain			45
Sancerre Le Pierrier, Domaine Thomas Fils, France			55
ROSE WINE			
Croix Des Vents Rose, France	7.8	21	31
RED WINE			
Merlot, El Caminador	7	19	27
Cabernet Sauvignon, El Caminador	7	19	27
Shiraz/Cabernet, Swallows Tale	8.5	22	31
Malbec, Domaine Bousquet, Argentina	9	25	36
O'Font, Cotes du Rhone, France			40
Rioja, Luis Canas, Spain			44
Valpolicella, Zenato, Italy			44
SPARKLING/CHAMPAGNE			
Prosecco, Frizzante 20cl btl	9.5		
Bianco Pui Prosecco Frizzante, Italy			30
Cava Brut, Villa Conchi, Spain			49
Champagne Brut, Gremillet, France			90

On The Side

All €5

Creamy Mashed Potato ⁽⁷⁾
Baby Boiled Potatoes
Roasted Vegetable Selection ⁽⁷⁾
Garlic Potatoes ⁽⁷⁾
Skinny Fries
Sweet Potato Fries
Chunky Chips
Parmesan & Truffle Mayo Chunky Chips ^(3,7)
Tossed Salad ^(10,9)
Tobacco Onions ^(1a,7)
French Fried Onions ^(1a)

Dips & Sauces

€1.60

Garlic Mayo ⁽³⁾
BBQ Sauce ⁽¹⁰⁾
Hot Sauce
Truffle Mayo ^(3,7)
Tomato Relish ⁽¹⁰⁾

€2.60

Asian Slaw ⁽³⁾
Pepper Sauce ⁽⁷⁾
Gravy ⁽⁷⁾
Warm Sweet Chilli
Chorizo Cream ⁽⁷⁾
Shallot & Red Wine Jus ⁽¹²⁾