

ARNOLDS

H O T E L

Starters

	€		€
Freshly Blended Soup of the Day Served with Annmarie's homemade wheaten bread (1a,7,8,9) GF Available	7	Salt & Chilli Chicken Crispy shredded salt & chilli chicken tossed in a sweet & sticky chilli sauce, served with a light salad (1a,7,10)	11
Creamy Chunky Seafood Chowder Served with Annmarie's homemade Guinness bread (1a,4,7,8,9) GF Available	11	Cheesy Garlic Ciabatta Toasted garlic ciabatta topped with melted cheddar, finished with house salad (1,3,7)	7.5
Deep Fried Wedge of Brie Bread crumbed wedge of brie, served with Ballymaloe relish & side salad (1a,3,7,10)	10.5	Garlic & Herb King Prawns King prawns sautéed in garlic & herb butter with house salad & homemade wheaten bread (1,2,7,8,9)	12

Main Courses

McCarron's Grass Fed Beef

10oz Dry Aged Farm Sirloin Steak 30
Crispy onion rings, grilled tomato, chef's pepper
sauce & served with a side of choice
(1a,7) **GF & DF Available**

Beef Brisket 25
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)

Classic 6oz Beef Burger 18
Topped with bacon, cheese, sautéed onions &
tomato sauce served with a side of chips
(1a,3,7,10) **GF & DF Available**

Homemade Beef Stew 23
Slow cooked Donegal beef in a rich gravy
with chunky Vegetables topped with creamy mash (7)

From The Coop

Arnold's Cajun Chicken 20
Cajun marinated succulent chicken breast topped
with melted cheddar cheese, tobacco onions,
pepper sauce & a side of chips/mash (1a,7)
GF & DF Available

Buttermilk Chicken Stack 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, tabacco onions
& pepper sauce (1,3,7,9)

Chef's Homemade Curry

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

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

Wild Atlantic Donegal Seafood

Kinnegar Battered Fish 20
Triple cooked chips, homemade tartar sauce &
mushy peas (1a,4,10) **DF**

Pan Fried Salmon Fillet 28.5
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)

Vegetarian / Vegan

Healthy Bowl 18
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**

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 created in our kitchen

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

Wine List

WHITE WINE	Gl.	Carafe	Btl
	€	€	€
Sauvignon Blanc, El Caminador	8	20	29
Chardonnay, El Caminador	8	20	29
Pinot Grigio, Il Bucco, Italy	8.5	22	32
Sav Blanc, Three Wooly Sheep New Zealand	9.5	25	37
Chardonnay, Simone Joseph, France			39
Albarino, La Bascula Atlantic Way, Spain			47
Sancerre Le Pierrier, Domaine Thomas Fils, France			57
ROSE WINE			
Croix Des Vents Rose, France	8.5	22	33
RED WINE			
Merlot, El Caminador	8	20	29
Cabernet Sauvignon, El Caminador	8	20	29
Shiraz/Cabernet, Swallows Tale	9	23	33
Malbec, Domaine Bousquet, Argentina	9.5	26	38
O'Font, Cotes du Rhone, France			42
Rioja, Luis Canas, Spain			46
Valpolicella, Zenato, Italy			46
SPARKLING/CHAMPAGNE			
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⁾
Baby Boiled Potatoes
Roasted Vegetable Selection ⁽⁷⁾
Skinny 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⁾
Hot Sauce
Truffle Mayo ^(3,7)
Tomato Relish ⁽¹⁰⁾

€2.60

Pepper Sauce ⁽⁷⁾
Gravy ⁽⁷⁾
Warm Sweet Chilli
Shallot & Red Wine Jus ⁽¹²⁾