



## Welcome To the Brewery Bar

Here at the Errigal Country House Hotel  
 We are very pleased to have this opportunity to serve you  
 We invite you to sit back relax and enjoy our  
 regionally –inspired cuisine,  
 Wines and our wide range of drinks from the Bar  
 In addition to our menu, we offer Daily food  
 Specials Cooked Fresh Everyday  
 (Please ask your Waiter for more info)  
 On Behalf of all of us at the Errigal Country House Hotel,  
 Thank you for choosing to eat with us,  
 we hope you enjoy your meal  
 And we look forward to welcoming you again very soon.

### Did you Know

We can cater for all special occasions: Family reunions,  
 Birthday Parties, Work Parties.  
 We have a party menu available. Three course meal €35,  
 Contact us: 049 5556901 or email [info @errigalhotel.com](mailto:info@errigalhotel.com)

*Dear Customer, for tables over six Guests  
 we cannot do split bills*

### ALLERGENS



Please note all our Sauces and Gravy are Gluten Free



## - BRASSERIE MENU -

Monday – Thursday 3.00pm – 9.00pm

Friday - Saturday 3.00 pm - 9.30 pm

Sunday 4.00pm – 9.00pm

### STARTERS

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#### **Selection of Bread €4.95**

Garlic & Herb Butter

(1)(4)

#### **Spanish Marinated Olives €4.95**

#### **Patatas Bravas €7.50**

Crispy Potato Cubes with our Brava Sauce & Aioli

(3)(5)

#### **Soup of the Day €7.00**

Irish Soda Bread

(1)(2)(4)

#### **Ibérico Pork & Vegetable Spring Rolls €11.00**

#### **(Main Course €19.80)**

Soy, Ginger & Garlic Dipping Sauce

(1)(3)(6)(7)(13)

#### **Garlic King Prawns €12.00**

Lemon, Parsley, Butter, Sourdough

(1)(4)(12)

#### **Thai Duck Salad €11.00**

#### **(Main Course €19.80)**

Red Pepper, Mangetout, Coriander, Mint,

Cashew Nuts, Thai Dressing

(4)(6)(7)(9)

#### **Cashel Blue Salad €10.50**

#### **(Main Course €19.80)**

Poached Pear, Walnuts, Honey & Black Pepper Dressing

(4)(9)(13)

#### **Chicken Wings €9.95**

#### **(Main Course €18.80)**

Sriracha & Honey or Korean Sweet & Sticky Sauce

Blue Cheese Mayo

(4)(6)

#### **The Errigal Chicken Spice Bag €10.50**

#### **(Main Course €19.00)**

Mixed Peppers, Onions, Chilli, Curry Mayo

(1)(2)(3)(4)(5)



## MAIN COURSES

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**10oz Sirloin Steak €29.95**

**10oz Ribeye Steak €32.50**

**8oz Fillet Steak €36.50**

**Sirloin Steak Sandwich €24.50**

Toasted Garlic Ciabatta, Truffle Mayo, Rocket Salad  
(1)

All steaks come with Sautéed Onions & Mushrooms, Onion Ring,  
Triple Cooked Chips & Pepper Sauce  
(2)(4)(13)

**Errigal Gourmet Bacon Cheeseburger €19.00**

Irish Cheddar, Lettuce, Tomato, Burger Sauce, Sesame Bun, Skin on Fries  
(1)(3)(4)(5)(6)(7)

**Add Beef Cheek €4.00**

**Katsu Chicken Burger €19.00**

Katsu Mayo, Japanese Slaw, Sesame Bun, Skin on Fries  
(1)(3)(4)(6)(7)

**Beer Battered Fish Gluten Free €21.00**

Tartar Sauce, Mushy Peas, Triple Cooked Chips  
(3)(4)(10)(13)

**Buttered Chicken Curry €21.00**

Pilau Rice, Naan Bread  
(1)(4)(9)

**16 hour Slow Cooked Beef Cheek €24.50**

Truffle Mash, Tender Stem Broccoli, Red Wine Jus  
(1)(2)(12)(13)

**Wild Mushroom & Garlic Fettuccine €21.50**

Rocket, Garlic, Pine Nuts, Pesto  
(1)(4)(5)(6)(9)

**Vegan Chickpea Curry €19.00**

Pilau Rice, Naan Bread  
(1)(9)

**Market Fish of the Day**

(Please Ask for Today's Choice)  
(10)

**All our beef is local from Sheelin Meats and graze the fields  
of Lough Sheelin, Cavan & surrounding areas**



## **SIDE ORDERS**

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**Triple Cooked Chips €4.00**

**Sauté Onions €4.00**

(4)

**Sauté Mushrooms €4.00**

(4)

**Creamy Mash €4.50**

(4)

**Sweet Potato Fries €4.50**

**Gluten Free Onion Rings €4.50**

(4)

**Skin on Fries €4.50**

**Patatas Bravas €4.50**

(3)(5)

**Seasonal Vegetables €4.50**

(4)

**Tossed Salad €4.00**

(3)(5)

## **SAUCES**

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**Peppercorn Sauce €2.00**

(2)(4)(13)

**Garlic Butter €2.00**

(4)

**Red Wine Jus €2.00**

(2)(13)

**Mushroom & Garlic Sauce €2.00**

(4)(13)



## WINE

### Whites

	Glass	Bottle
<b>Semblante Sauvignon Blanc (Chile)</b>	<b>€6.70</b>	<b>€25.00</b>
<i>Fragrant floral springtime aromas together with crisp, bright Kiwi and pineapple fruit flavours and zingy finish</i>		
<b>Bosco Pinot Grigio (Italy)</b>	<b>€7.00</b>	<b>€26.00</b>
<i>A bright and clean wine with a green apple freshness, nicely Balanced by a smoothness of body &amp; crisp citrus flavours</i>		
<i>A fruit driven wine with a smooth, velvety mouthfeel &amp; exotic Flavours of peach, mango and mandarin, leading to a long, Zesty finish</i>		

Head Over H

### Reds

<b>Semblante Cabernet Sauvignon (Chile)</b>	<b>€6.70</b>	<b>€25.00</b>
<i>A summer fruit compote of raspberry, blackberry &amp; blackcurrant Flavours balanced with just a touch of vanilla oak</i>		
<b>Bosco Merlot (Italy)</b>	<b>€7.00</b>	<b>€26.00</b>
<i>Made 100% from the Merlot grape, this has a soft, mellow Fruity character. It is soft &amp; velvety on the palate with a flavour Of blackberry, damsons and dark cherries</i>		
<b>Siete Cuchillos Malbec, Mendoza (Argentina)</b>	<b>€8.00</b>	<b>€30.00</b>
<i>Deep violet in colour, with a rich, ripe blackberry fruit aroma. There's no wood, just intense, jammy, chocolatey flavours</i>		



FULL WINE LIST AVAILABLE UPON REQUEST