



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 €40,
 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 6.00pm – 8.30 pm

Friday - Sunday 4.00 pm - 9.00 pm

SNACKS

Favoured Mixed Nuts €3.95

(1,8,9)

Marinated Olives €4.95

Selection of Bread €4.95

Iberico de Bellota Sobrasada Butter (1,4,13)

Patatas Bravas €5.50

Brava Sauce & Aioli (3,5)

STARETERS

Soup of the Day €7.00

Gourmet Bread Roll (1,2,4,7)

Bao Bun €9.50

Pork Belly, Shredded Lettuce, Spring Onion, Crispy Onion,
Honey & Black Pepper, Sriracha Mayo (1,3,4,6,7,13)

Roast Chicken Spring Rolls €9.95

(Main Course €16.95)

Mango Sauce (1,3,6,7,13)

The Errigal Chicken Spice Bag €9.95

(Main Course €16.95)

Mixed Peppers, Onions, Chilli, Curry Mayo (1,2,3,4,5)

Garlic King Prawns €12.00

Lemon, Parsley, Butter, Sourdough (1)(4)(11)

Chicken Wings €9.95

(Main Course €16.95)

Sweet Chili & Orange, Blue Cheese Mayo (1,4,7)

Duck Wings €11.00

(Main Course €21.00)

Hoisin & Plum, Sesame Seeds (4,6,8,9)

Thai Duck Salad €11.00

(Main Course €19.80)

Red Pepper, Mangetout, Coriander, Mint,
Cashew Nuts, Thai Dressing (4,6,7,9)

Goats Cheese Bonbons €11.00

(Main Course €19.80)

Mixed Leaves, Beetroot, Walnuts, Honey & Black
Pepper Dressing (1,3,4,9,13)



MAIN COURSES

10oz Sirloin Steak €34.95

10oz Ribeye Steak €34.95

Sirloin Steak Sandwich €24.95

Toasted Garlic Ciabatta, Truffle Mayo, Rocket Salad

Add Surf & Turf Prawns €7.00 (11)

All steaks come with Sautéed Onions & Mushrooms, Onion Ring,
Triple Cooked Chips & Pepper Sauce (1,2,4,13)

Smash Bacon Cheeseburger €19.00

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

Chicken 65 Burger €19.00

Kachumber Indian Salad, Mint & Coriander Sauce
Skin on Fries (1,3,4,6,7)

Beer Battered Fish (gluten free on request) €21.00

Tartar Sauce, Mushy Peas, Triple Cooked Chips
(1,3,4,10,13)

Buttered Chicken Curry €21.00

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

Whole Grilled Garlic Lobster €65.00-95.00

(Price depending on the lobster size – please ask server)

Triple Cooked Chips, Mixed Salad, Hollandaise Sauce
(3,4,5,11)

16 hour Slow Cooked Beef Cheek €24.50

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

King Prawn Fettuccine €24.00

Lemon, Garlic, Chili & Parsley (1,4,5,6,11)

Vegan Chickpea Curry €19.00

Pilau Rice (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

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

Onion Rings (gluten free on request) €4.50

(1,4)

Skin on Fries €4.50

Patatas Bravas €4.50

(3,5)

Seasonal Vegetables €4.50

(4)

Tossed Salad €4.00

(3,5)

R&R Spiced Chips €4.95

(4,13)

SAUCES

Peppercorn Sauce €2.00

(2,4,13)

Garlic Butter €2.00

(4)

Red Wine Jus €2.00

(2,13)

Hollandaise Sauce €2.00

(3, 4,13)



WINE

Whites

	Glass	Bottle
Les Folies Sauvignon Blanc (France) <i>Fresh, crisp, light & refreshing with aromas of hawthorn Kiwi & lime</i>	€7.50	€28.00
Bosco Pinot Grigio (Italy) <i>A bright and clean wine with a green apple freshness, nicely Balanced by a smoothness of body & crisp citrus flavours</i>	€8.00	€29.00
Head Over Heels Chardonnay (Australia) <i>A fruit driven wine with a smooth, velvety mouthfeel & exotic Flavours of peach, mango and mandarin, leading to a long, Zesty finish</i>	€8.00	€30.00
Montford Estate Sauvignon Blanc (New Zealand) <i>Lovely aromas of hawthorn, freshly cut grass followed by crisp And citrusy lime & mandarin</i>	€9.00	€34.00

Reds

Santoline Cabernet Sauvignon (France) <i>A summer fruit compote of raspberry, blackberry & blackcurrant Flavours balanced with just a touch of vanilla oak</i>	€7.50	€28.00
Classique Merlot (France) <i>Made 100% from the Merlot grape, this has a soft, mellow Fruity character. It is soft & velvety on the palate with a flavour Of blackberry, damsons and dark cherries</i>	€8.00	€29.00
Los Andes Malbec (Argentina) <i>Dense flavours of blackberries & black cherries, overtones of Woodsmoke & vanilla</i>	€8.50	€33.00
Mileto Crizna (Spain) <i>Deep cherry red with complex aromas of cherries, strawberries & toasty vanilla.</i>	€9.00	€34.00



FULL WINE LIST AVAILABLE UPON REQUEST