



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

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)

Proudly Local

We source from trusted Cavan suppliers to bring you the
 freshest seasonal produce:

[Sheelin Meats] – Beef, [McCarron's] – Pork, [Lakeland Dairies] –
 Dairy, [Corlleg] – Goat's Cheese, [Acorn Egg] – Free Range Eggs

***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 -

Available Daily from 4pm

SNACKS

Favoured Mixed Nuts €3.95

(1,8,9)

Marinated Olives €4.95

Selection of Bread €4.95

Truffle Butter (1,4,13)

Patatas Bravas €5.50

Brava Sauce & Aioli (3,5)

STARTERS

Soup of the Day €7.50

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

Bao Bun €10.50

Crispy Duck, Lettuce, Spring Onion, Crispy Onion,
Hoisin & Plum Sauce (1,4,6,7,13)

Apple & Feta Salad €11.00

(Main Course €16.95)

Roasted Squash, Candies Pecans, Pickled Red Onion,
Pumpkin Seeds, Apple Vinaigrette (4,5,9,13)

The Errigal Chicken Spice Bag €9.95

(Main Course €16.95)

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

Crispy King Prawns Wontons €12.00

Soy, Ginger & Garlic Dipping Sauce (4,6,8,9)

Chicken Wings €9.95

(Main Course €16.95)

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

Pork Belly Satay €11.00

(Main Course €19.80)

Cucumber & Carrot Pickle, Coriander, Lime (6,7,8,10)

Thai Duck Salad €11.00

(Main Course €19.80)

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

Baked Honey & Rosemary Goat's Cheese €11.00

Sourdough Croutons, Tomato & Chilli Jam (1,4,5,9)



MAIN COURSES

10oz Sirloin Steak €35.95

Sirloin Steak Sandwich €25.50

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)

Roast Pork Belly €23.50

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

Crispy Chilli Chicken Burger €19.00

Braised Cabbage, Wholegrain Mustard Mash, Onion Jus
(2,4,5,13)

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)

Korean Fried Chicken Bowl €19.50

Rice, Wakame, Radish, Spring Onion, Korean Sauce
(3,4,5,11)

16 hour Slow Cooked Beef Cheek €24.50

Truffle Mash, Tender Stem Broccoli, Red Wine Jus
(1,4,6,7)

Penne Speziato €18.50

Cajun Cream, Confit Cherry Tomato, Spinach, Red Onion (1,4,13)
Add Chicken €3.00

Vegan All' Arrabbiata Gnocchi €21.00

Basil Pesto, Toasted Pine Nuts, Cherry Tomato, Spinach (1,9,13)

Market Fish of the Day

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



SIDE ORDERS

Triple Cooked Chips €4.50

Sauté Onions €4.50

(4)

Sauté Mushrooms €4.50

(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 €4.50

(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)



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