Errigal
Country House Hotel
★ ★ ★ ★

Room Service Menu

Select a menu to explore

- Lunch Menu
- Evening Menu
- Sunday Lunch Menu
- Drinks Menu

R&R | Brewery Bar | Reynards Restaurant

Please note: a tray charge of €12 applies.

To order room service, please dial 0 for Reception.

Cootehill, Co. Cavan

Lunch | Snacks & Starters

Available 12.30pm - 4pm • NO SPLIT BILLS

Proudly Local

We source from trusted Cavan suppliers to bring you the freshest seasonal produce: [Sheelin Meats] – Beef, [McCarron's] – Pork, [Lakeland Dairies] – Dairy, [Corllegy] – Goat's Cheese, [Acorn Egg] – Free Range Eggs

SNACKS

Flavoured Mixed Nuts (1,8,9) **€3.95**

Marinated Olives **€4.95**

Loaded Fries **€5.50**

Cheese, Bacon, Crisp Onions (1,4,13) or Jalapeno Mayo, Cheese Sauce (3,4)

STARTERS

Starter / Main

All main courses come with side of fries and an additional €2 for special fries

Bao Bun **€10.95 / €21.00**

Korean Beef, Lettuce, Pickled Red Cabbage Crispy Onion (1,4,6,7,13)

Golden Brie **€10.50 / €18.95**

Brie, Apple & Cranberry citrus chutney and dressed salad (1,3,4,5,13)

Butternut Squash salad **€12.95 / €18.95**

Citrus pai lentils, pickled apple, shredded carrot, mixed greens and pomegrante seeds (5,13)

Chicken Wings **€9.95 / €17.95**

Cowboy Tangy spiced BBQ Sauce & Ranch dip (3,4,11,13)

Nacho Bowl Caesar **€12.95**

Crispy Chicken Strips, Cos lettuce, cherry tomatoes and spicy guacamole (1,3,4,13)

Soup of the Day **€7.50**

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

Lunch | Wraps & Big Plates

GOURMET WRAPS €13.50

All served with Skin on Fries, Side Salad

Club Wrap

Chicken, Bacon, Tomato, Mayo, Lettuce (1,3,4)

Stuffed Turkey

Turkey, Sausage meat stuffing, Cranberry mayonnaise and Brie (1,3,4)

Spiced veggie feta

Beetroot Chutney, crumb spiced chickpea and spinach guacamole (1,4)

Beefy pepper

Peppered Strips of beef, crunchy potato cubes, garlic mayonnaise and smoked cheese and rocket (1,3,4)

Lunch | Big Plates

BIG PLATES

Spiced Chicken Scrocchiarella **€17.95**

Flatbread with roast pepper, onion marmalade & cheese with skin on fries (1,4,5,6,13)

Korean Fried Chicken **€17.95**

Rice, Chilli, Korean Sauce (1,3,4,5,6,7,11)

Double smash cheese Burger **€17.95**

Cheese, Lettuce, Tomato, Ballymaloe mayo, Skin on Fries (1,3,4,5,6,7,13)

Spiced buttermilk Haddock **€17.95**

Crispy Haddock, salad and fries with citrus pepper aioli (3,4,10,13)

Roast of the Day **€20.00**

Please ask served for details (1,4,10,13)

Beer Battered Fish **€21.00**

Tartar Sauce, Mushy peas & Triple cooked chips (1,3,4,10,13)

Sundried Pesto Chicken Rigatoni **€17.95**

Chicken Strips, Spinach, Cherry Tomato, parmesan &Garlic Bread (1,4,6,13)

Errigal Chicken Curry **€21.00**

Mild Spiced Curry, Vegetables, Chicken, Rice & Naan (1,4,6,9)

Asian Vegetable Stir-Fry **€14.95**

(1,2,3,4,5,6,7,13) Add Prawn €5.00 (11) Add Chicken €3.50 Add Beef €4.00

Lunch | Sides & Sauces

SIDES

Triple Cooked Chips	**€4.95**
Sauté Onions (4)	**€4.95**
Sauté Mushrooms (4)	**€4.95**
Creamy Mash (4)	**€4.95**
Sweet Potato Fries	**€4.95**
Onion Rings (Gluten Free on Request) (1,4)	**€4.95**
Skin on Fries	**€4.95**
Seasonal Vegetables (4)	**€4.95**
Tossed Salad (3,5)	**€4.95**
R&R Spiced Chips (4,13)	**€5.50**
Loaded Fries	**€5.50**

Cheese, Bacon, Crisp Onions (1,4,13) or Jalapeno Mayo, Cheese Sauce (3,4)

SAUCES

Peppercorn Sauce (2,4,13)	**€2.00**
Garlic Butter (4)	**€2.00**
Red Wine Jus (2,13)	**€2.00**
Curry Sauce (2,13)	**€2.00**

Lunch | Desserts & Allergens

FRESH HOMEMADE DESSERTS

As we take great care with produce, we do use nuts in the kitchen and can't guarantee 100% cross contamination. Please advise server of any serious allergies and we will assist where possible

Cheesecake of the Day **€10.00**

Please ask your server for details, served with Ice Cream (1,3,4)

Raspberry & White chocolate Brûlée **€10.00**

Creamy Brûlée flavoured with chocolate and fresh & respberry house biscuits (1,3,4)

Mango & Passionfruit Roulade **€10.00**

Crispy meringue with mango & passionfruit curd topped with white chocolate crisp & ice cream (3,4)

Apple & mixed berry crumble **€10.00**

Shortcrust pastry crumble with apple and berry topped with vanilla ice-cream (1,3,4,8,9)

S'mores Brownie **€10.00**

Chocolate brownie topped with vanilla marshmallow & crunchy biscuit base and ice cream (1,3,4,9)

KNICKERBOCKER GLORY **€10.00**

Classic layered Ice-cream Strawberry & Chocolate Sauces, berries topped with meringue, Nuts & popping Candy (3,4,9)

Selection of Ice Cream (1,3,4) **€8.95**

Allergens

1 - Cereals containing gluten
2 - Celery
3 - Egg
4 - Milk
5 - Mustard
6 - Soybeans
7 - Sesame Seeds
8 - Peanuts
9 - Tree Nuts
10 - Fish
11 - Crustaceans
12 - Molluscs
13 - Sulphur Dioxide, Sulphites
14 - Lupin

Evening | Snacks & Starters

Available Sunday-Friday 4pm- 8.30pm; Saturday & Sunday 4pm - 9pm. NO SPLIT BILLS

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Evening | Starters

STARTERS

Starter / Main

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Bao Bun **€10.95 / €21.00**

Korean Beef, Lettuce, Pickled Red Cabbage Crispy Onion (1,4,6,7,13)

Golden Brie **€10.50 / €18.95**

Brie, Apple & Cranberry citrus chutney and dressed salad (1,3,4,5,13)

Butternut Squash salad **€12.95 / €18.95**

Citrus pai lentils, pickled apple, shredded carrot, mixed greens and pomegranate seeds (5,13)

Chicken Wings **€9.95 / €17.95**

Cowboy Tangy spiced BBQ Sauce & Ranch dip (3,4,11,13)

Chicken Satay Skewer **€11.95 / €21.95**

Chicken with Satay sauce & peanut brittle (6,7,8,13)

Ginger Gin Prawns **€13.95 / €21.95**

Asian-style sautéed prawns with Garlic pickled ginger & chilli (1,4,7,11,13)

Nacho Bowl Caesar **€12.95**

Crispy Chicken Strips, Cos lettuce, cherry tomatoes and spicy guacamole (1,3,4,13)

Soup of the Day **€7.50**

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

Evening | Mains

MAINS

10 Oz Sirloin Steak (1,4,13) **€36.00**

Sirloin Steak Sandwich **€25.00**

Toasted Ciabatta, Garlic Mayo, Rocket Salad (1,3,4,13) All steaks come with mushrooms, onions, an onion ring, triple-cooked chips and pepper sauce.

Honey-Roasted Duck **€32.00**

Roasted Duck, Colcannon potato, carrot & parsnip, red cabbage orange & anise sauce (4,13)

Korean Fried Chicken **€20.00**

Rice, Chilli, Korean Sauce (1,3,4,5,6,7,11)

16 Hour Slow Cooked Beef Cheek **€26.00**

Horseradish mash, parsnip puree, seasoned vegetables and red wine Jus (4,13)

Sheelin Burger **€19.50**

6oz burger,bacon, Cheese, Lettuce, Tomato, Ballymaloe mayo, Crisp onion,Skin on Fries (1,3,4,5,6,7,13)

Evening | Mains continued

Crispy Chicken Burger **€19.50**

Spicy cabbage, zesty hummus, lettuce, tomato, honey spiced mango (1,3,4,6,7)

Errigal Chicken Curry **€21.00**

Mildly Spiced Curry vegetables, Chicken, Rice & Naan (1,4,6,9)

Chicken Nduja Rigatoni **€23.00**

Chicken Strips, Spinach, Cherry Tomato, charred buffalo mozzarella(1,4,6,13)

Beer Battered Fish **€21.00**

Tartare Sauce, Mushy peas & Triple cooked chips (1,3,4,10,13) (Gluten free on request)

Chicken Caesar Salad **€22.00**

Cos Lettuce, Bacon, Caesar dressing with Chips Crispy/Grilled(1,3,4,10,13)

Spiced Chickpea Burger (Vegan) **€20.00**

Spiced Chickpea Patty, Lettuce, Tomatto, Guacomole, Mayo,pickled cabbage salad & fries (6,7)

Scrocchiarella Flatbread **€23.00**

Spiced chicken, tomato sauce, roasted pepper, red onion marmalade, cheese(1,4,5,6,13)

Evening | Sides & Sauces

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Raspberry & White chocolate Brûlée **€10.00**

Creamy Brûlée flavoured with chocolate and fresh & raspberry & house biscuits (1,3,4)

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14 - Lupin

Sunday Lunch | Starters

Available 12.30 pm - 4 pm • 2 COURSE €27 • 3 COURSE €34

SOUP OF THE DAY

GOURMET BREAD ROLL (1,2,4,7)

BACON CAESAR SALAD

COS LETTUCE, BACON, CAESAR DRESSING, CROUTONS, AGED PARMESAN (1,3,4,10,13)

CHICKEN WINGS

COWBOY BBQ, TANGY & SPICY, RANCH DIP (1,3,4,5,6,7)

SPICED HADDOCK

WITH SALAD CITRUS & PEPPER AIOLI (3,4,10,13)

GOLDEN BRIE

BRIE, SALAD, CRANBERRY & APPLE CHUTNEY (1,3,4,5,13)

GARLIC MUSHROOM

GOLDEN MUSHROOM WITH GARLIC MAYO & SALAD (1,3,4,5)

Sunday Lunch | Mains

ROAST SIRLOIN OF BEEF

MASH, DUCK FAT ROASTER, SEASONAL VEGETABLES, YORKSHIRE PUDDING, RED WINE JUS (1,2,3,4,13)

ROAST TURKEY & HAM

MASH, DUCK FAT ROASTER, SEASONAL VEGETABLES, SAGE, ONION, HERB & SAUSAGE MEAT STUFFING RED WINE JUS (1,2,3,4,13)

KOREAN FRIED CHICKEN

RICE, CHILLI, KOREAN SAUCE (1,3,4,5,6,7,11)

BEER BATTERED FISH (GLUTEN FREE ON REQUEST)

TARTAR SAUCE, MUSHY PEAS, TRIPLE COOKED CHIPS (1,3,4,10,13)

ERRIGAL CHICKEN CURRY (VEGEGTARIAN OPTION AVAILABLE)

MILD SPICED CURRY, VEGETABLES, CHCIKEN & NAAN BREAD (1,4,9)

DOUBLE SMASH CHEESE BURGER

IRISH CHEDDAR, LETTUCE, TOMATO, BURGER SAUCE, SESAME BUN, SKIN ON FRIES (1,3,4,5,6,7)

MARKET FISH OF THE DAY

PLEASE ASK SERVER (1,4,10,13)

Sunday Lunch | Desserts

CHEESECAKE OF THE DAY

PLEASE ASK SERVER FOR DETAILS, SERVED WITH ICE CREAM (1,3,4)

KNICKERBACKER GLORY

LAYERED ICE-CREAM, STRAWBERRY & CHOCOLATE SAUCES, BERRIE TOPPED WITH MERINGUE, NUTS & POPPING CANDY (3,4,9)

MANGO & PASSIONFRUIT ROULADE

CRISPY MERINGUE WITH MANGO & PASSIONFRUIT CURD TOPPED WITH WHITE CHOCOLATE CRISP & ICE CREAM (3,4)

RASPBERRY & WHITE CHOCOLATE BRÛLÉE

CREAMY BRÛLÉE FLAVOURED WITH CHOCOLATE AND FRESH & RASPBERRY HOUSE BISCUITS (1,3,4)

S'MORES BROWNIE

CHOCOLATE BROWNIE TOPPED WITH VANILLA MARSHMALLOW & CRUNCHY BISCUIT BASE AND ICE CREAM 1,3,4,9)

SELECTION OF ICE CREAM (1,3,4)

Allergy Information

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Sunday Lunch | Allergens

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Drinks | Cocktails & Mocktails

CLASSICS €12

STRAWBERRY DAIQUIRI

White Rum, Lime Juice, Strawberry Syrup, Crushed Strawberries (Also Available alcohol-free)

PORNSTAR MARTINI

Vodka, Teisseire Passion Fruit, Lime Sour, Prosecco

WHISKEY SOUR

Irish Whiskey, Lemon, Sugar Syrup, Egg White, Angostura

APEROL SPRITZ

Aperol, Prosecco, Sparkling Water

GIN BRAMBLE

Pink Gin, Lemon Juice, Sugar Syrup, Raspberry Liqueur

SEX ON THE BEACH

Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Orange Wedge

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Vanilla Syrup a shot Fresh Espresso

HUGO SPRITZ

Elderflower, Prosecco, Mint Leaves, Lime, Sparkling Water

PINA COLADA

White Rum, Pineapple Juice, Coconut Cream, Cherry, Pineapple Slice (Also Available alcohol-free)

Drinks | Jugs & Mocktails

SHARE A JUG

(SERVES 4)

SUMMER BERRY SANGRIA €20

Red Wine, Mixed Berries, Orange, Brandy

MOCKTAILS €9

MISS PINK

Cranberry Juice, Lemon Juice (Sours), Strawberry Purée, Sparkling Water

GARDEN FIZZ

Fresh Pineapple, Mint, Lime, Soda

STRAWBERRY DAIQUIRI

Strawberry Syrup, Lime, Crushed Strawberries, Blended Ice

FROZEN COCONUT COOLER

Coconut Cream, Pineapple, Lime - alcohol free pina colada

Drinks | Alcohol-Free & Soft Drinks

NON-ALCOHOLIC DRAUGHT

GUINNESS ZERO €6.20

HEINEKEN 00 €6.20

NON-ALCOHOLIC BOTTLES & CIDER

CORONA ZERO €5.90

HEINEKEN 00 €5.90

PERONI NON-ALCOHOLIC €6.00

KOPPABERG STRAWBERRY/LIME ZERO €5.90

GORDON'S ZERO GIN €5.50

MINERALS & SOFT DRINKS

COCA-COLA/ZERO/DIET €3.80

7UP/DIET 7UP €3.80

CLUB ORANGE/LEMON €3.80

LUCOZADE €4.00

RED BULL €4.50

FRESH ORANGE JUICE €4.00

BALLYGOWAN STILL/SPARKLING €3.00

MI-WADI JUG €3.50

Drinks | Wine

WHITE WINE

GLASS/BOTTLE

LES FOLIES SAUVIGNON BLANC **€9.00 / €28.00**

(FRANCE) Fresh, crisp, light & refreshing with aromas of hawthorn kiwi & lime

BOSCO PINOT GRIGIO **€9.00 / €29.00**

(ITALY) A bright and clean wine with a green apple freshness, nicely Balanced by a smoothness of body & crisp citrus flavours

HEAD OVER HEELS CHARDONNAY **€9.00 / €30.00**

(AUSTRALIA) A fruit driven wine with a smooth, velvety mouthfeel & exotic flavours of peach, mango and mandarin, leading to a long, zesty finish

MONTFORD ESTATE SAUVIGNON BLANC **€9.00 / €34.00**

(NEW ZEALAND) A fruit driven wine with a smooth, velvety mouthfeel & exotic flavours of peach, mango and mandarin, leading to a long, zesty finish

ROSE

TGL ROSE **€9.00 / €28.00**

(SPAIN) Fresh & dry - summer fruit notes

Drinks | Red & Sparkling Wine

RED WINE

SANTOLINE CABERNET SAUVIGNON **€9.00 / €28.00**

(FRANCE) A summer fruit compote of raspberry, blackberry & blackcurrant flavours balanced with just a touch of vanilla oak

CLASSIQUE MERLOT **€9.00 / €29.00**

(FRANCE) 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

LOS ANDES MALBEC **€9.00 / €33.00**

(ARGENTINA) Dense flavours of blackberries & black cherries, overtones of woodsmoke & vanilla

MILETO CRIZNZA **€9.00 / €34.00**

(SPAIN) Deep cherry red with complex aromas of cherries, strawberries & toasty vanilla.

SPARKLING WINE

PROSECCO SNIPE **€9.50**

(20CL)

PROSECCO FRIZZANTE **€32.00**

(75CL)

Drinks | Beer & Shots

BEER ON TAP

PINT/GLASS

GUINNESS €6.90/€4.45

SMITHWICK'S €6.90/€4.65

HEINEKEN €6.90/€4.55

CARLSBERG €6.90/€4.55

COORS LIGHT €6.90/€4.55

MADRI €7.20/€4.90

ORCHARD THIEVES/ORCHARD THIEVES WILD €6.90/€4.55

BIRRA MORETTI €7.40/€4.90

SHOTS €5.00

3 FOR €13

TEQUILA ROSE

BABY GUINNESS

JAGERMEISTER

SAMBUCA

BOTTLED BEER

BUDWEISER €5.90

BULMERS PINT €7.30

BULMERS LONG NECK €5.90

COORS LIGHT €5.90

CORONA €5.90

HEINEKEN €5.90

KOPPARBERG STRAWBERRY/LIME €7.30

PERONI GLUTEN FREE €6.00

SMIRNOFF ICE €6.90

WCC/WCC ROSE/SUNBURST €6.90

WKD €6.90

Drinks | Spirits & Liqueurs

GIN

GORDON'S ORGINAL €5.70

GORDON'S PINK €6.70

HENDRICK'S €6.70

VODKA

SMIRNOFF €6.00

GREY GOOSE €7.30

KETEL ONE €6.50

RUM

BACARDI €6.00

CAPTAIN MORGAN'S €6.00

MALIBU €6.00

WHISKEY

JAMESON €5.80

JACK DANIELS €5.80

POWERS €5.80

BUSHMILLS €5.80

BUSHMILLS 10YO €8.50

BLACK BUSH €5.70

RED BREAST €8.40

FAMOUS GROUSE €5.80

LIQUEURS & COGNAC

BAILEYS €6.00

HENNESSY €7.00

CREME DE MENTHE €6.00

Drinks | Tea & Coffee

Plant based milk alternatives available, please ask staff for details

TEA/COFFEE

TEA/COFFEE €4.50

Regular or Decaf

HERBAL TEAS €4.50

Green, Peppermint, Earl Grey, Camomile, Apple

ESPRESSO €4.50, DOUBLE ESPRESSO €5.00

Small, perfectly formed, irresistibly strong Coffee

LATTE €5.00

The Dark, Velvet Espresso with lashing of Silky-Smooth Milk

CAPPUCINNO €5.00

The Dark, Velvet Espresso mingled with the Smooth Silk textured Milk

FLAT WHITE €5.00

Smooth and velvety espresso with steamed milk, perfectly balanced for a rich, creamy taste

HOT CHOCOLATE €5.00

COFFEE WITH A KICK

CLASSIC IRISH COFFEE €8.50

Coffee with Irish whiskey, topped with Fresh Cream

BAILEYS COFFEE €8.50

Rich Baileys Liqueur with Coffee & Fresh Cream

ESPRESSO MARTINI COFFEE €8.50

Vodka, Coffee Liqueur, Fresh Espresso, Cream

Drinks | Coffee Creations

Plant based milk alternatives available, please ask staff for details

COFFEE CREATIONS €5.00

VANILLA ICE COFFEE

Coffee, Milk, Vanilla Syrup over Ice

DALGONA COFFEE

Whipped Coffee over chilled Milk

HONEY CINNAMON LATTE

Espresso, Milk, Honey, Cinnamon

MOCHA ICED COFFEE

Coffee, Milk, Cocoa over Ice

CARAMEL ICED COFEEE

Coffee, Milk, Caramel over Ice

AFFOGATO

Vanilla Ice Cream, Hot Espresso Shot

COCONUT ICED COFFEE

Coffee, Coconut Milk, Syrup over Ice

BROWN SUGAR SHAKEN COFFEE

Espresso, Brown Sugar, Milk, shaken

COFFEE SMOOTHIE

Coffee, Frozen Banana, Milk, Honey

STRAWBERRY ICED LATTE

Espresso, Stawberry Milk over Ice

ALLERGENS

Our drinks may contain, or be prepared with, the following allergens: cereals containing gluten (beer); sulphur dioxide / sulphites (wine, cider & beer); milk (cream liqueurs, Baileys & coffees); egg (cocktails made with egg white); and nuts (certain liqueurs). Before ordering, please tell a member of our team about any allergy or intolerance. Full written allergen information for every drink is available on request.

Summer BBQ Party Packages

Corporate Events | Family Celebrations | Special Occasions

Day After Weddings | Birthdays | Get-Togethers

Private Outdoor Area & Foyer Access | 30 to 200 Guests

Summer 2026

THE ERRIGAL GRILL & CHILL

Sunny Days | Private Outdoor Area | Your Own Personal Chef

Where Every Gathering Becomes a Celebration

www.errigalhotel.com | +353-49-555 0001



R&R Packages

Relax and recharge at the new R&R Outdoor Spa

R&R Spa Experience **From €20pp**

Choose from 1 or 2 Hrs use of all facilities at R&R Outdoor Spa

R&R Brunch Experience **€55 pp**

Including 2 hrs use of R&R outdoor Spa & Healthy Brunch at R&R Brasserie

R&R Afternoon Tea Experience **€60 pp**

Including 2 hrs use of R&R Outdoor Spa & Afternoon Tea at R&R Brasserie

Our Contact: 049 555 6901

More Information: www.errigalhotel.com

BOOK NOW