

WATERFRONT

A LA CARTE EVENING MENU

4.00pm – 8.45pm

STARTERS/LITE BITES

WATERFRONT SEAFOOD CHOWDER €11.00
Homemade Soda Bread.
(GF Bread available upon request.)
1a, 4, 7, 9

CHEF'S SOUP OF THE DAY (GF) €7.00
Homemade Soda Bread. GF Bread available on request.
1a, 3, 7, 9

GOATS CHEESE BONBONS €11.00
Dressed Leaves, Pickled Beetroot, Cumberland Sauce Dressing.
1a, 3, 7, 10

WARM IRISH SMOKED CHICKEN (GF) €11.00
Dry Cured Streaky Bacon, Dressed Leaves, Parsnip Crisp, Balsamic.
10

HOT BUFFALO CHICKEN WINGS €11.00
Tossed in house Buffalo Sauce, Sesame Seeds, Scallions, Sour Cream, Celery Sticks.
3, 7, 10

CREAMY SAVOURY MUSHROOMS €11.00
Garlic Toasted Ciabatta, Cinnamon, Dressed Salad Leaves. (GF available upon request.)
1a, 7, 10

GRILLED GARLIC CIABATTA BREAD €6.00
Served with Dressed Salad.
Add Melted Cheese €7.00
1a, 7, 10

DONEGAL SEAFOOD TASTING PLATE (GF) €14.00
Smoked Mackerel, Prawn Cocktail, Crab Claw, Smoked Salmon, Dressed Salad Leaves.
Homemade Brown Soda Bread.
1a, 2, 3, 4, 7, 10, 14

STEAMED INVER BAY MUSSELS (GF) €14.00
Garlic, Shallot & White Wine Sauce.
Homemade Brown Soda Bread.
(GF Bread available upon request.)
* Subject to Availability *
4, 7, 12, 14

DONEGAL OYSTERS (GF) 6 for €16.00
Served on a Bed of Ice, Tabasco & Lemon.
* Subject to Availability *
14

MAINS

SEAFOOD SELECTION

PAN ROASTED FILLET OF HAKE (GF) €21.00
Smoked Salmon, Lemon, White Wine Sauce, Vegetables & Baby Potatoes or creamed Potatoes.
4, 7, 12

OVEN BAKED FILLET OF SEA TROUT (GF) €21.00
Toasted Almonds, Nut Butter, Salad Leaves, Served with Baby Potatoes or Creamed Potatoes.
4, 7, 8a, 10

GRILLED FILLET OF SPICY MACKEREL (GF) €18.00
Red Onion, Tomato, Lime & Mint Salsa
Baby Potatoes or Creamed Potatoes.
4, 7

TRADITIONAL FISH & CHIPS (GF) €20.00
Crispy Irish Beer Batter, Mushy Peas, Tartar Sauce, Dressed Salad Leaves & Lemon Wedge.
1a, 3, 4, 10

OVEN BAKED FILLET OF COD & PRAWN (GF) €28.00
White Wine Cream Sauce, Glazed with a trio of Cheeses. Served with Vegetables & Creamed Potatoes.
2, 4, 7, 12

MEAT SELECTION

IRISH SIRLOIN STEAK 10oz (GF) €34.00
Cooked to your liking on a bed of Sauté Onions & Mushrooms, Peppercorn & Crolli Whiskey Sauce, Served with Chips.
7, 10, 12

SURF & TURF (GF) €38.00
Irish Sirloin 10oz Steak as above with Sautéed King Prawn in a Garlic and Herb Butter, Peppercorn & Crolli Whiskey Sauce, Served with Chips.
2, 7, 12, 14

OPEN GARLIC IRISH STEAK SANDWICH (GF) €23.00
Sauté Onions & Mushrooms on a toasted Garlic Ciabatta with Crolli Whiskey Sauce, Chips & Dressed Leaves. (GF Bread available upon request)
1a, 7, 10, 12

BOYLES CLASSIC BURGER 6oz €19.00
Brioche Bun, Relish, Bacon, Cheese, Baby Gem, Coleslaw, Tomato, Red Onion & Pickle, Served with Chips.
GF Bap available on request.
1a, 6, 7, 10

CHICKEN SELECTION

WARM CHICKEN & BACON SALAD (GF) €20.00
Marinated Chicken Strips, Sautéed Baby Potatoes & Bacon on Dressed Salad Leaves, Garlic Mayonnaise.
3, 10

PAN FRIED CHICKEN ESCALLOP (GF) €18.00
Basil & Tomato Sauce, with Buffalo Mozzarella Cheese & Smoked Streaky Bacon served with Turmeric Rice.
7

BREADED CHICKEN STRIPS (GF) €18.00
Coated in a Seasoned Panko Breadcrumbs, Served with Dressed Salad Leaves, Garlic Mayonnaise & Chips.
1a, 3, 7, 10

CLASSIC CHICKEN CURRY Medium Heat (GF) €19.00
Served with Turmeric Rice, Mango Chutney & Poppadom.
50/50 Rice & Chips. €21.00
(GF without Poppadom)
1, 6, 7, 9, 10

CHICKEN & CUBED CHORIZO LINGUINI €19.00
Cubed Chorizo, Mixed Peppers, Red Onions, Creamy Tomato Sauce served with Garlic Slice, Parmesan.
1a, 7

VEGETARIAN / VEGAN PLANT-BASED OPTIONS

HOMEMADE SOUP OF THE DAY (VE/GF) €7.00
Homemade Brown Soda Bread.
(Gluten Free Bread available upon request.)
1a, 3, 7, 9

CHARGRILLED SPICY TOFU (VE/GF)
STARTERS €10.00 **MAINS** €18.00
Stir Fry Vegetables, Black Bean Sauce. Fresh Herbs & Turmeric Rice.
6

OVEN BAKED PORTOBELLO MUSHROOM (GF)
STARTERS €9.00 **MAINS** €16.00
Filled with Ratatouille, Baked with a Herb Crust, Tomato & Basil Sauce. Served with Dressed Salad Leaves, Chips or Saffron Rice.
1a, 10

VEGAN BURGER (VE) €17.00
On Toasted Bruschetta, Relish, Vegan Cheddar, Baby Gem, Coleslaw, Tomato, Red Onion, Pickle & Served with Chips. Gluten Free available upon request.
1a, 1d, 3, 6, 10

SOMETHING SPECIAL

MONKFISH & PRAWN (GF) €35.00
Cooked in a Creamy White Wine Sauce topped with Parmesan Cheese, garnished with Crab Claw, Langoustine, Mussels & served with Turmeric Rice.
2, 4, 7, 12, 14

THE WATERFRONT FISH & SHELLFISH PLATTER (GF) €34.00
Trio of grilled Fish, Prawn, Crab Claw & Mussels in a Lemon & Herb Butter. Served with Baby Boiled Potatoes or Creamed Potatoes.
2, 4, 7, 13, 14

HONEY ROAST HALF DUCK (GF) €34.00
Orange, Cranberry & Port Sauce, Dressed Leaves, with Vegetables & Mashed Potatoes.
7, 10

SIDE DISHES €5.00

CHIPS (-)

SEASONAL VEGETABLES (7)

CREAMED POTATOES (7)

TOSSED MIXED SALAD

OR DRESSED LEAVES (10)

BABY BOILED POTATOES (7)

SIDES CHANGE €3.00

SAUCES €3.00

GRAVY (GF, 1a, 6, 7)

PEPPER SAUCE (7, 12)

GARLIC MAYONNAISE (3)

GARLIC BUTTER (7)

COLESLAW (3, 10)

PLEASE ASK YOUR SERVER FOR DESSERT MENU

SPECIAL OCCASIONS MENU

Available for those special milestone occasions.

Private Dining or Bistro Dining options.

Enquiries Welcome:

E: sales@waterfronthotel Dungloe.ie

T: +353 (0) 74 952 2444

ALLERGENS:

1. GLUTEN (a) Wheat (b) Rye (c) Barley (d) Oats (e) Spelt (f) Khorasan Wheat

2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYABEAN 7. MILK

8. NUTS (a) Almond (b) Hazelnut (c) Walnut (d) Cashew Nut (e) Pecan Nut (f) Brazil Nut (g) Pistachio Nut (h) Macadamia Nuts (i) Queensland Nut

9. CELERY 10. MUSTARDS 11. SESAME SEEDS 12. SULPHUR DIOXIDE 13. LUPIN 14. MOLLUSC

BEEF IS 100% IRISH