



Starters

Spiced parsnip & peanut butter soup, coriander (1,5,7,8)	6
Smoked haddock, mussels & bacon chowder, homemade wheaten bread (1,2,4,7,12)	8.5
Cured Greencastle mackerel, saffron pickled carrot & onion, coriander (4,12)	9.5
Noone's chicken liver parfait, Kinnegar ale chutney, sourdough toast (1,3,7)	9.5
Mulroy bay mussels, barley, cider, parsley (1,2,7,12,14)	9.5
Ispini charcuterie to share, (garlic & black pepper salami, fennel salami, stout lomo, mace coppa) (1,3,10,12)	15

Mains

Roast pumpkin & sage risotto, St. Tola goats cheese, cranberry (7,8)	16
6oz beef burger, bacon jam, cheddar, tomato relish, onion rings, fries (1,7,9)	16
Noone's chicken breast, smoked bacon, sweetcorn, girolles mushroom, roasting juices & macaroni cheese gratin (1,7,12)	18
8oz black Angus steak, green peppercorn sauce, onion rings, salad, chips (4,7,12)	28

Greencastle

Buttermilk battered haddock, pea puree, sauce tartare, chips (3,4,7)	16
Pan fried hake, langoustine & squid croquette, garlic sausage, white bean blanquette, fried potato (1,2,3,4,7,14),	20
Pan-fried whole brill or plaice (on the bone), curried cockles, parsley root, capers, bergamot brown butter, new potato (1,2,4,7,14)	18

All Sample Menus are subject to change without notice. Always speak to your server about any dietary requirements you may have.

Allergy Advice: *Before placing your order please inform your server if you or a person in your party has a food allergy.*

Contact our reservations team by landline 0749385280 or email info@foylehotel.ie for more information.