

## *A little about us...*

Here at The Red Door Country House, we aim to showcase our menu which tells the story of our food and the history of the house.

We pride ourselves on sourcing products as close to home as possible with all our fruit, vegetables and meat all sourced locally.

The flavor's that we represent in our menu arise from the landscape and seasons that surrounds us, in particular from our own county, Donegal. It is here we find our inspiration.

By capturing the essence of each ingredient grown and picked daily by our suppliers at Ballyholey farm, we strive to show its roots and to tell its story.

From the land and sea, from our producers and suppliers, our menu is made up of many hands, many people working collectively together to maintain and uphold our traditions, new and old.

Much of our menu is made up of wild ingredients. We believe these ingredients showcase the unique terroir of the northwest of Ireland.

Local meats, wild herbs and wild mushrooms populate our menu.

We employ many culinary traditions:

salting, curing, pickling, fermentation, and Smoking,

represent for us the continuation of our shared food heritage on this island.

Food is not just fuel. Food is about family, food is about community, food is about identity. And we nourish all those things when we eat well.

‘Michael Pollan’

### *Local Produce*

Beef, Lamb and Pork- Mc Carrons Raphoe

Chickens- Noones, Clonmany

Fish-Fletcher Fish Merchant, Bunrana, Donegal Prime Fish

Fruit and Vegetables-Ballyholey Farm Raphoe, Doherty Roe Fruit and Vegetables Bunrana

Free Range Egg- Inishowen Free Range Eggs, Bunrana

Mushrooms-Inishowen Mushroom Co Ltd, Muff

Rapeseed Oil- Donegal Rapeseed Oil, Raphoe

Dairy Products-Doherty Roe, Bunrana Poultry and Dry Goods-Pallas foods

## *To Start*

### **Soup of the Day** €6.95

Homemade Wheaten Bread 1,7,13

### **Scallops** €12.95

Pan seared Errigal bay scallops, burnt aubergine purée, pork belly and fermented grains 1,2,7,12

### **Goats Cheese** €7.95

Fivemiletown goats' cheese bon bons, compressed watermelon, sheep's yogurt, and black pepper 1,3,7

### **Mackerel** €8.95

Cured Donegal mackerel, umami broth, roasted cherry tomatoes and spring onion 4,10,14

### **Chicken Parfait** €8.95

Bruleed chicken liver parfait, char grilled bread and chutney 1,3,7,10,12

### **Pork Belly** €9.00

Braised pork belly and cheeks, pickled carrot, ginger, and coriander 7,9,12

### **Salmon** €11.50

Treacle cured salmon, ginger, lemon grass and spring onion. 4,6,9,10,11,12

### Allergens

(1) Gluten (2) Crustaceans (3) Eggs (4) Fish (5) Peanuts (6) Soy (7) Dairy (8) Nuts (9) Celery (10) Mustard ((11) Sesame seeds (12) Sulphur (13) Lupin (14) Molluscs

## *To follow*

### **Chicken** €26.00

Noones Chicken breast, black garlic, asparagus, chestnut mushrooms 3,6,7,12

### **Beef** €25.95

15hr braised beef, BBQ hispi cabbage, miso butter, caramelized onion 6,7,9,10,12

### **Fish of the day** €28.95

Steamed fish, warm tartare hollandaise, baby leeks, chive oil 3,4,7,10,12

### **Sirloin** €29.95

Sous vide BBQ Irish beef sirloin, tomato, onion, and triple cooked chips 1,7,9,12

### **Lamb** €28.95

Barbecued lamb rump, smoked crème fraiche, aubergine, dukkah and pomegranate  
4,7,12

### **Duck** €28.95

Skeaghanore Irish duck breast, pressed duck leg, cumin caramel, carrot, and Bok choy  
7,12

### **Risotto** €17.95

Pearl barley risotto, garden peas, goats' cheese, and black garlic 1,3,7

**All dishes served with Potatoes and vegetables of the evening.**

*Extra sauces available* €2.50

Red wine jus      Pepper sauce      Hollandaise sauce

*Additional side orders* €4.50

Creamed mash potato	Chips
Dauphinoise potatoes	Vegetables of the day
Baby boiled potatoes	Garden salad
Garlic Potatoes	

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## *To Finish*

“I can resist anything, except temptation” - Oscar Wilde

### **Turkish delight €8**

Classic Turkish delight, chocolate, honeycomb, lemon, and rose water sorbet 3,7

### **Tart €7**

Lime tart, meringue, and roasted banana rice cream 1,3,7,8

### **Chocolate €9**

Three-layer 70% chocolate brownie, chocolate soil, honeycomb, and popcorn ice cream 1,3,5,7,8,13

### **Panna cotta €8**

Rosemary and buttermilk panna cotta, lychee, raspberry and rose 7,8

### **Irish cheese board €14**

Selection of Irish cheese and chutneys

Young Buck blue (Raw cows' milk from Co Down)

Velvet Clouds (Pasteurized sheep's milk from Co Mayo)

Durrus Og (Raw cows' milk from Co Cork)

Kilard cheddar (Pasteurized cow's milk from Co Donegal)

Fivemiletown (Pasteurized goats' cheese from Co. Tyrone)

1,7,8,12

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## *After Dinner Drinks*

### **Dessert Wine Suggestions**

Sandeman Port €5.60

Vintage Port 2013 €6.00

### **Speciality Coffees**

Amaretto coffee

Classic Irish coffee

### **After Dinner Cocktails**

White Russian €8.50

Grasshopper Martini €8.50

Passion Fruit Martini €8.50

Espresso Martini €8.50