

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- Noonan, Clonmany

Fish-Fletcher Fish Merchant, Buncrana, Donegal Prime Fish

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

Free Range Egg- Inishowen Free Range Eggs, Buncrana

Mushrooms-Inishowen Mushroom Co Ltd, Muff

Rapeseed Oil- Donegal Rapeseed Oil, Raphoe

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

THE RED DOOR COUNTRY HOUSE



To Start

Soup of the Day 1,5,7,8,9,13 €7.95

Carmelized Jerusalem artichoke soup, burnt pear and walnuts

Scallops 1,2,7,12 €13.95

Pan seared Errigal bay scallops, boxty potato, garden peas and raisin dressing

Goat cheese 1,3,7,8,12 €9.95

Crispy fivemiletown goats' cheese, beetroot panna cotta and toasted hazelnuts

Mussels 2,7,9,12,14 €10.95

Mulroy bay mussels, sage, cider, and clotted cream

Chicken Parfait 1,3,7,10,12 €9.95

Bruleed chicken liver parfait, chargrilled bread, and chutney

Duck 1,3,8,10,12 €9.95

Silverside duck spring roll, celeriac remoulade and piccalilli

Salmon 1,3,4,6,12 €9.95

Beetroot cured salmon, salmon pate, root vegetables remoulade and thyme cracker

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 1,3,7,9,12 €27.95

Noones chicken breast, smoked pancetta, baby leeks, potato gnocchi

Beef 6,7,9,10,12 €27.95

15hr braised beef, BBQ hispi cabbage, miso butter, caramelized onion

Cod 2,4,7,8,9,14, €28.95

Poached Atlantic cod, curried Mulroy bay mussels, carrot and fennel

Sirloin 1,7,9,12 €30.95

Sous vide BBQ Irish beef sirloin, tomato, onion, and pepper sauce

Lamb 7,9,12 €28.95

Slow cooked Irish lamb shank, couscous, preserved lemon, aubergine, and rose harissa

Duck 1,3,6,7,8 €29.95

Five spiced Silverhill duck breast, duck bonbon, carrot and orange, red wine jus

Pasta 1,3,6,7,8 €20.95

Wild mushroom Tortellini, truffle butter, aged parmesan, rocket, and toasted hazelnuts

All dishes served with choice of Chips, Mash, Vegetables, Garlic potatoes, Baby potato or Garden salad

Extra sauces available €2.50

Red wine jus Pepper sauce Mushroom and Bacon

Additional side orders €4.50

Creamed mash potato

Chips

Dauphinoise potatoes

Vegetables of the day

Baby boiled potatoes

Garden salad

Garlic potatoes

French fried onion rings

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To Finish

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

Warm Apple Crumble €8.00

Salted caramel ice cream, anglaise sauce 1,7,8

Chocolate Brownie €8.00

Chocolate and warm salted caramel sauce, vanilla ice cream, 1,3,7,8

Praline & Orange Cheesecake €8.00

Served with Chantilly cream 1,7

Panna cotta €8.00

Salted caramel, homemade gingerbread, pear chutney 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 Smoked 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

Specialty 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