

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 flavours that we represent in our menu arise from the landscape and seasons that surrounds us, in particular from the 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 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 Atamneys, Limavady, Mc Carrons Raphoe

Chickens- Mc Atamneys, Limavady Noonan, Clonmany

Fish-Fletcher Fish Merchant, Bunrana, Donegal Prime Fish, Albatross Seafood, Killybegs Donegal

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

Starters

Soup 7,9,12 €7.95

White onion and parmesan soup with chive and white truffle oil.

Scallop 2,4,7,9,12,14 €13.95

Pan seared scallop, apple, pork crackling and chicken gravy.

Cheese 3,5,7,8,9 €9.95

Fivemiletown Goats' Cheese custard, asparagus, wild mushrooms, and toasted hazelnuts.

Mussels 2,7,9,12,14 €10.95

Mulroy bay mussels, wild garlic, and parsley cream.

Chicken Parfait 1,3,7,12 €9.95

Chicken liver parfait and cherry jammy dodger.

Ham hock 7,9,10,12 €9.95

Ham Hock terrine, pea and mint salad, smoked bacon foam.

Mackerel 3,4,6,7,9,10,12 €9.95

Donegal cured mackerel, tomato water, garlic aioli and basil.

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 Mollusks

To follow....

Main Courses

Chicken ^{1,3,7,9,12} €27.95

Black garlic chicken Kiev, leek fondue, chive oil.

Beef ^{4,6,7,9,10,12} €27.95

Sous vide beef rump with blue cheese, broccoli, and smoked pommes anna. (Served pink)

Fish of the day ^{2,3,4,7,9,12} €28.95

Pan seared fish of the day, tomato, and local crab.

Sirloin ^{7,9,12} €30.95

Irish Hereford beef sirloin, caramelized onion, and pepper sauce.

Lamb ^{1,7,9,12} €28.95

Irish Lamb rump, polenta, tomato, olive, goats' cheese espuma and basil. (Served pink)

Duck ^{1,6,7,8,9,12} €29.95

Duck breast, salt baked celeriac, mushroom, truffle granola and honey sauce. (Served pink)

Pasta ^{1,3,6,7,8,11} €20.95

Spinach and ricotta tortellini, sage, and pine nut butter.

All dishes served with choice of Chips, Mash, and Vegetables of the evening.

Sides and sauces available

Extra sauces available €2.50

Red wine jus Pepper sauce

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

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 Mollusks

To Finish

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

Chocolate ^{1,3,5,7,8} €8

Dark chocolate sphere, pistachio cake, figs, salted caramel sauce.

Lemon tart ^{1,3,5,7,8} €8

Lemon meringue tart, with pine nut ice cream.

Panna cotta ^{7,8,12} €8

White chocolate panna cotta, tonka bean, aged balsamic, and strawberries.

Parfait ^{1,3,5,7,8} €8

Peanut, caramelised banana, sorbet, and banana cake.

Irish cheese board ^{1,7,8,12} €14

Selection of Irish cheese and chutneys

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 Mollusks