

### *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. Noones, Clonmany.

Fish-Fletcher Fish Merchant, Bunrana, Donegal Prime Fish,

Albatross Seafood, Killybegs Donegal

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

Free Range Egg- Inishowen Free Range Eggs, Bunrana

Rapeseed Oil- Donegal Rapeseed Oil, Raphoe

Dairy Products-Doherty Roe, Bunrana

Poultry and Dry Goods-Pallas foods

## To Start....

### **Soup** <sup>1,7,11</sup> €8

Chunky butternut squash, coriander, sourdough croutons, miso and black pepper butter.

### **Scallop** <sup>1,2,4,7,14</sup> €14

Pan seared scallop, clonakilty black pudding, caramelized cauliflower and apple.

*Wine Recommendation: Stables, Sauvignon, New Zealand 2021*

### **Cheese** <sup>3,5,7,8</sup> €10

Fivemiletown Goats' Cheese custard, Ballyholey candy beetroots and toasted hazelnuts.

*Fornas, Friuli, Pinot Grigio, Italy 2020*

### **Fishcake** <sup>1,3,4,7,9,12</sup> €10

Smoked haddock fish cake with creamed leeks and white sauce.

*Jose Pariente, Sauvignon Blanc, Spain 2020*

### **Chicken Parfait** <sup>1,3,7,12</sup> €10

Chicken liver parfait, pickled vegetables, cucumber and toasted sourdough.

*Crios de Susana Balbo, Malbec, Argentina 2020*

### **Pigeon** <sup>1,3,7,9,12</sup> €14

Pan fried Irish pigeon breast (served pink) with pithivier of leg, creamed curly kale and roast Jerusalem artichokes.

*Alkoomi, Cabernet Sauvignon Merlot, Australia 2019*

### **Beef Croquette** <sup>1,3,7,9,10,12</sup> €10

Coffee braised Irish beef cheek croquette, avocado and watercress.

*Chateau Sainte Marie, Merlot, Cabernet Sauvignon, France 2019*

## 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 Mollusk

## To Follow

### **Chicken** 1,3,7,9,12 €28

Confit Irish chicken, bacon, white beans, kale, egg yolk and chicken gravy.  
*Steininger, Gruner Veltliner, Austrian 2020*

### **Beef** 7,9,12 €28

Braised Irish beef cheek bourguignon, chive creamed potato and baby carrots.  
*Chateauneuf-du-pape, Grenache, Syrah, France 2016*

### **Sea trout** 2,4,7,9,12 €28

Cider cured sea trout, local white crab, sea vegetables.  
*Le Petit Balthazar, Sauvignon Blanc, France 2020*

### **Sirloin** 7,9,12 €32

Irish Hereford beef sirloin, caramelized onion, and pepper sauce.  
*Chateau Sainte-Marie, Merlot, Cabernet Sauvignon, France 2019*

### **Pork** 1,3,7,9,10,12 €26

Confit pork belly, pork bon bon, carrot, smoked crème fraiche and apple.  
*Little Rascal, Shiraz, Australian 2020*

### **Venison** 7,9,10,12 €32

Wild Irish Venison loin (served pink), celeriac, port, fig and bitter chocolate.  
*Ciu Ciu Bacchus, Montepulicano, Sangiovese, Italy 2020/2021*

### **Risotto** 1,7,8,12 €23

Roasted butternut squash risotto, sage, goats' cheese and toasted hazelnuts.  
*Ciu Ciu Oris Falerio, Trebbiano Passerina Organic, Italy 2020*

***All dishes served with choice of chips, baby boiled potatoes, garlic potatoes, garden salad, Mash and Vegetables of the evening.***

### **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** <sup>1,3,5,7,8</sup> €8.95

Dark chocolate fondant, nougatine biscuit, salted caramel sauce.

### **Carrot cake** <sup>1,3,5,7,8</sup> €8.95

Ballyholey farm carrot cake, cream cheese frosting and rum and raisin ice cream.

### **Rice pudding** <sup>7,8,12</sup> €8.95

Coconut rice pudding, caramelized pineapple and mango sorbet.

### **Apple** <sup>1,3,5,7,8</sup> €8.95

Assiette of apple, panna cotta, tarte tatin, apple crumble and apple sorbet.

### **Irish cheese board** <sup>1,7,8,12</sup> €14

Selection of Irish cheese and chutneys

## **Allergens**

<sup>1</sup> Gluten <sup>2</sup> Crustaceans <sup>3</sup> Eggs <sup>4</sup> Fish <sup>5</sup> Peanuts <sup>6</sup> Soy <sup>7</sup> Dairy <sup>8</sup> Nuts <sup>9</sup> Celery <sup>10</sup> Mustard  
<sup>11</sup> Sesame seeds <sup>12</sup> Sulphur <sup>13</sup> Lupin <sup>14</sup> Mollusks