

THE RED DOOR COUNTRY HOUSE



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

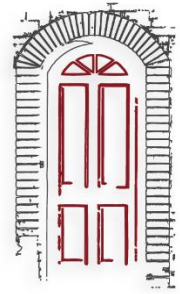
Free Range Egg- Inishowen Free Range Eggs, Bunrana

Rapeseed Oil- Donegal Rapeseed Oil, Raphoe

Dairy Products-Doherty Roe, Bunrana

Poultry and Dry Goods-Pallas foods

THE RED DOOR COUNTRY HOUSE



To Start....

Soup 7,9,11 €8

Ballyholey farm vegetables soup of the day.

Scallop 1,2,4,7,14 €14

Pan seared scallop, Clonakilty black pudding, crushed garden peas and cumin foam.

Cheese 1,3,5,7, €10

Ballylisk triple rose brie (Co. Armagh), black garlic pesto, and Parma ham.

Fishcake 1,3,4,7,9,12 €10

Smoked haddock fish cake, dill, spinach and hollandaise sauce.

Chicken Parfait 1,3,7,12 €10

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

Mussels 1,2,4,7,9,12,14 €10

Mulroy bay mussels, roasted tomato and chorizo sauce.

Duck 1,3,7,9,10,12 €9

Confit Silver Hill duck leg spring roll, root vegetables and a barbecue sauce.

Haddock 1,3,4,7,12 €9

Buttermilk battered haddock fish tacos, vegetable slaw, Pico, coriander and sriracha sauce.

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

THE RED DOOR COUNTRY HOUSE



To Follow...

Chicken 7,9,12 €22

Irish Chicken breast, black garlic, mushroom, asparagus, garden peas, broad beans.

Fish of the day 4,7,9,12 €28

Pan fried fish of the day, polenta, taramasalata, peppers and black olive.

Sirloin 1,7,9,12 €28

Irish Hereford beef sirloin, onion and pepper sauce.

Duck 1,7,9,10,12 €26

Honey glazed duck breast, pak choi, baby courgette and tomato couscous.

Lamb 7,9,12 €28

Irish Lamb cutlets with sheep's yoghurt, pickled courgette and mint salsa verde.

Burger 1,3,7,10,12 €17.50

Irish beef mince, horseradish sauce cured smoked bacon, cashel blue cheese, caramelised onion, beef tomato, lettuce & crème fraîche.

Fish and chips 1,3,4,7,12 €18

Buttermilk battered haddock, crushed garden peas, tartare sauce.

Tortellini 1,3,7,8,9 €23

Pea & shallot Tortellini, asparagus, garden peas and parmesan.

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

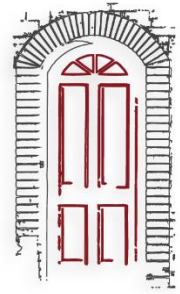
Additional side orders €4.50

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

THE RED DOOR COUNTRY HOUSE



To Finish...

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

Gooseberry 1,3,7,9, €8.95

Gooseberry pudding, velvet cloud sheep's yogurt and blueberry sorbet.

Panna cotta 1,3,7,8 €8.95

Tonka bean panna cotta, popcorn crumble, caramel espuma and soy gel.

Citrus tart 1,3,6,7,8 €8.95

Lemon tart, Italian meringue and raspberry sorbet.

Cheesecake of the day 1,7, €8.95

(Please ask server for information)

Chocolate 7,8 €8.95

Chocolate aero with dark chocolate mousse and salted caramel.

Irish cheese board 1,7,8,12 €14

Selection of Irish cheese and chutneys.

After Dinner Coffee

Red Door Irish Coffee, Donegal legendary Silkie Whiskey,
Nespresso coffee, fresh Irish whipped cream €8.90 (7)

After Dinner Coffee Café Royale, Hennessy Brandy with fresh Irish whipped cream €7.90 (7)

Irish Coffee, Powers Irish Whiskey, fresh Irish whipped cream €7.50 (7)

Baileys Coffee, Baileys Irish Cream, fresh Irish whipped cream €7.50 (7)

Calypso Coffee, Tia Maria liqueur, fresh Irish whipped cream €7.50 (7)

Amore Caffè, Amaretto Disaronno fresh Irish whipped cream €7.50 (7,8)

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