Summer 2025

A La Carte Menu

We actively source local, sustainable produce for our menus.

Where we cannot source local produce, we seek responsibly sourced produce

Starter

**The Park seafood chowder** *€*12

Tender morsels of Killybegs landed seafood bound in a light velouté with homemade Guinness bread

*(wheat, fish, dairy, sulphites)*

**Minted watermelon and tofu salad** €13.00 *(VEGAN)*

Toasted hazelnuts, teriyaki glaze sweet grapes and rocket salad

*(Soy, sulphites, nuts)*

**Irish goats cheese mousse** €14.50

Honey roasted pears, toasted hazelnuts, Melba toast

*(wheat, nuts (hazelnuts), dairy, sulphites)*

**Spiced tandoori prawns** €13.95

Minted yoghurt and Asian salad

*(crustaceans, dairy, sulphites)*

**Sligo Park soup of the day** €9.00

Served with a rustic white roll

*(dairy, sulphites, wheat)*

**Smoked chicken and mango salad** €14.50

Rocket lettuce, pomegranate, Mango slices, Lime mayonnaise

*(sulphites)*

Main Course

**Seared Irish chicken supreme €28.95**

Honey roasted carrots, cauliflower puree, seasonal greens and tarragon jus

*(dairy, sulphites)*

**Gaon Curried Seabass €29**

Seared Irish seabass, coconut and tomato curry, shaved fennel

*(fish, sulphites, celery)*

**Irish pork medallions €27.50**

Prosciutto, wilted kale, apple puree, baby vegetables and thyme jus

*(dairy, sulphites)*

**Baked Atlantic cod €29.00**

Wilted spinach and romesco sauce

*(fish, sulphites, wheat, dairy)*

**Prime Irish steaks from the grill**

**6oz fillet €36** *(€7 supplement for package guests)*

**10oz sirloin €35** *(€9 supplement for package guests)*

All our beef is 100% Irish from the lush fields of the northwest, is prime Hereford dry aged and cooked to order. All steaks are served with our signature butter, onion rings, watercress salad, chili jam and peppercorn sauce

*(dairy, egg, sulphites, wheat)*

**Pearl barley risotto (Vegan) €24.00**

Sweet potato puree, crispy kale, chickpea popcorn

(sulphites, barley)

Side Orders €5.5

(not included in inclusive dinner packages)

Sauté mushrooms Tempura onion rings *(egg, milk, wheat)*

Vegetables *(dairy)*

Hand cut chips *(wheat)*

Skinny fries *(wheat)*

Side salad *(must*

Dessert

**Baileys tiramisu €9**

Served with a rum & caramel sauce

*(wheat, dairy, sulphites)*

**Black cherry bakewell tart €9**

Served vanilla ice-cream

*(wheat, dairy, egg, nut)*

**Amalfi lemon posset** **€9**

Fennel and pistachio biscotti, seasonal berries

*(wheat, dairy, nuts (pistachios), egg)*

**Cardamon ginger and coconut rice pudding €9**

Arborio rice, candied ginger, mascarpone honey and lime cream

*(dairy, sulphites)*

**Cheesecake of the day €9**

Served with coulis and ice cream

*(wheat, dairy, sulphites)*

After Dinner

(not included in inclusive dinner packages)

**Espresso €3.8**

**Double espresso €4.20**

**Latte €4.20**

**Cappuccino €4.25**

**Irish coffee €7**

**French coffee €7**

**Crème de menthe €6.6**

**Baileys Irish cream €6.6**

**Pernod €6.6**

**Bailey’s coffee €7**