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** €12.50

Irish goats cheese mousse, beetroot carpaccio, watercress, 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)*

**Chilli lime chicken and mango salad** €12.50

Rocket leaves, garlic croutons, pomegranate, lime dressing

*(sulphites)*

Main Course

**Seared Irish chicken supreme €27.95**

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

*(dairy, sulphites)*

**Goan 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 €27.50**

Garlic king prawn, wilted spinach, romesco sauce, pesto drizzle.

*(fish, shellfish, 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 from prime Hereford stock and cooked to order. All steaks are served with onion ring, chips, 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)*

**Vanilla Crème Brulee** **€9**

Berry compote

*(dairy, egg)*

**Summer fruit pavlova €9**

Fresh cream & ice cream

*(dairy, egg, 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**