



Summer 2026 A La Carte Menu

We actively source local, sustainable produce for our menus.

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

1 celery, 2 cereals containing gluten, 3 crustaceans, 4 egg, 5 fish, 6 lupin, 7 dairy, 8 molluscs,
9 mustard, 10 tree nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphites



Starter

The Park seafood chowder €12

Tender morsels of Killybegs landed seafood bound in a light velouté with homemade Guinness bread
(2 Wheat,5,7,14)

Heirloom tomato and mozzarella salad €13

Heirloom tomato, mozzarella, basil oil and crisp basil leaves
(7)

Potted crab €14.50

Irish crab meat, avocado salsa, toasted focaccia crouton, roasted pepper coulis
(2 wheat,3,4,7,14)

Confit duck spring roll €13.95

Asian slaw, hoi sin dressing
(2 wheat,4,7,13,14)

Sligo Park soup of the day €9

Served with a rustic white roll
(2 wheat,7,14)

Crispy pulled chicken bon-bon Caesar salad €14.50

Crisp cos lettuce, croutons, cherry tomato, bacon lardons, house dressing, aged parmesan shavings
(2 wheat,4,7,14)

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Main Course

(All main courses are served with seasonal vegetables, please ask your server for details)

Seared supreme of chicken €28.95

Sweet potato puree, pineapple salsa, basil pesto
(7,10,14)

Goan curried seabass €29

Grilled seabass, coconut and tomato-based curry, Bombay potato, shaved fennel
(1,5,12,13,14)

Black pudding and apple pork fillet roulade €27.50

Wrapped in serrano ham, parsnip puree, port reduction, parsnip crisps
(2 wheat,7,14)

Baked Killybegs salmon €29

Avocado velvet, sesame crunch, herb oil
(5,7,12,14)

Prawn & Nduja fettuccine €26

Seared king prawns, spicy Calabrese Nduja sausage, creamy basil and tomato sauce
(2 wheat,3,7)

Prime Irish steaks from the grill

6oz fillet €36 (€9 supplement for package guests)

10oz sirloin €35 (€7 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 onion rings, chips, chili jam and peppercorn sauce
(2 wheat,4,7,14)

Potato gnocchi (V) €24

Baby spinach and spiced tomato sauce
(2)

Side Orders €5.5

(not included in inclusive dinner packages)

Sauté mushrooms

Tempura onion rings (2 wheat,4,7)

Seasonal vegetables

Hand cut chips (2 wheat)

Skinny fries (2 wheat)

Side salad (9)

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Dessert

Limoncello tiramisu €9

Classic tiramisu with a refreshing lemon twist, layers of limoncello-infused sponge and mascarpone cream

(2 wheat,4,7,14)

Cheesecake of the day €9

Biscuit crumb base, cream and vanilla ice-cream

(2 wheat,4,7,14)

Raspberry tartlet €9

Vanilla crème anglaise, candied raspberries

(2 wheat,4,7,14)

Warm chocolate and hazelnut brownie €9

Chocolate sauce, salted caramel ice cream

(2 wheat,4,7,10,14)

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