

# Appetisers



We do not use any artificial colouring or Flavouring like (Mono Sodium Glutamate) in any of our dishes

**Soup of the Day (C) (V)** €4.75

A warming bowl of our fresh homemade soup, served with homemade assorted Breads.

**Seafood Chowder** €7.50

Delicious chunky seafood chowder made to order, using a selection of Killala Bay fresh fish & served with homemade brown soda bread.

**King Prawns Shaslick (C)** €9.50

Juicy King Prawn's sautéed with fresh peppers, onions, Tandoori spices. It's served with homemade mint yoghurt, crisp tossed salad with a drizzle of our Homemade dressing.

**Rosetta of Smoked Salmon (C) (H)** €8.50

Local fish monger Joe Garvin supplies our Smoked Salmon; it's topped with capers. A wedge of freshly cut lemon & served with Aioli Dip and homemade brown soda bread.

**Sharing platter** €11.95

Selection of Cajun chicken goujons, vegetable samosas & onion bhajis, served with Aioli & sweet chilli sauce.

**Chicken Goujons** €6.50

Tender juicy strips of freshly breaded Irish Chicken lightly fried, complemented by Garlic Dip.

**Stuffed Mushrooms** €5.50

Flat cap mushrooms stuffed with smoky bacon, garlic 'duxelle' stuffing & topped with melted Mozzarella & Cheddar cheese mix, served with a generous portion of garlic mayonnaise.

**Samosas (Indian Appetiser) (L)** €5.50

Spiced minced local Lamb /Vegetable mélange in filo pastry cases, deep fried, served with a homemade mint & yoghurt sauce.

**Crab Claws from Lacken Bay (C)** €9.50

Prepared in 3 styles:

- Mouth watering Garlic Butter
- Tantalising Thai Chilli
- Spicy Tandoori

You choose!

**Jordan's Marinated Five Spice Chilli Chicken** €7.50

Tender strips of Irish Chicken, marinated overnight, golden fried in a light secret recipe batter, topped with stir fried vegetables & sweet chilli sauce.

**Onion Bhajiyas (V)** €5.50

Prepared from a family recipe by our commis chef Raju. Deep fried onion fritters with homemade mint yoghurt sauce.

**Tandoori Combo (C)(H)** €9.50

A combination of fresh Irish chicken & spiced minced local lamb Marinated with mint, coriander, chillies, ginger, cream, saffron, cardamom, nutmeg & cooked in, our tandoor oven.