



ISLE RESTAURANT



The Isle Restaurant takes its name from Island Roy (Oileán Ruaidh) — a tranquil island just off the Donegal coast, known for its natural beauty and strong local roots. Our menu is a tribute to the land and sea that surround us, using local ingredients and timeless flavours to celebrate the heritage of this special place.

Simple. Seasonal. Donegal at its best.

... STARTERS ...

- Soup of the Day** - *Please ask your Server*
Served with Freshly Baked Bread €8.50
- Authentic Indian Onion Bhaji's** *GF*
With a Yogurt, Mint & Cucumber Dip €10.50
- Breaded Garlic Mushrooms** 1,3,7 €10.50
Garlic Mayo Dip
- Baked Goat Cheese Bon Bons** 1,3,7,10 €12.50
In Panko Breadcrumbs with Tomato Relish
- Bruschetta** 1,7 €12.50
Ciabatta, Cherry Tomatoes, Goats Cheese, Basil and a Balsamic Glaze
- Southern Fried Chicken** 1,3,4,7 €12.50
Caesar Salad
Crisp lettuce, tender chicken, Smoked Bacon, croutons, Grana Padano(PDO), and a Creamy Caesar Style Dressing

... MAIN COURSE ...

- Thai Prawn Red Curry** *GF,2,9* €32.50
Basmati Rice
- Pan Seared Salmon** *GF, 7,9,12* €32.50
Mash, Vegetables, White Wine Dill Cream Sauce
- Surf & Turf** *GF,2,7,10* €35
10oz Prime Sirloin- Garlic Prawns. Served with Pepper Sauce & Fresh Cut Chips
- 10oz Prime Hereford Steak** *GF,7,10* €32.50
Grilled Prime Irish Sirloin Steak with Sauté Onions, Sautéed Mushroom, Pepper Sauce & Fresh Cut Chips
- Lamb Shank** *GF,7,9,12* €32.50
Slow Roasted Shank of Lamb on a Bed of Mash served with Roasted Vegetables
- House Vegetable Curry** €20.00
Basmati Rice, Garlic Naan

Please let your server know if you have any allergies

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DESSERTS

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Please ask your server for our dessert menu

GF Gluten Free , 1 Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya Beans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide, 13. Lupin, 14. Molluscs