

## À la Carte Appetisers

Appetisers served with our own homemade scone bread

Ardsallagh Goat's Cheese Crostini craft bakery focaccia   balsamic reduction   Irish strawberries   woodland garden dressed leaves	11.95
Irish Buffalo Mozzarella buffalo tomato   fresh basil   extra virgin olive oil   balsamic reduction   garlic toast	11.95
Cashel Blue Cheese Salad crunchy mixed leaves   caramelised dates   roasted walnuts   honey, orange and chilli dressing	12.50
Tandoori Dusted Chicken Strips seasonal leaves   sweet honey and wholegrain dressing	12.95
1/2 Rack of Ribs  marinated for 17 hours in our own smoky maple,  garlic and chilli glaze   homemade crunchy slaw (Full Rack	12.95 : 20.95)
Sizzling Tequila Prawns  tossed in Tequila   chilli   garlic butter on hot plate garlic sourdough	14.95
Wild Atlantic Seafood Antipasti  panko coated fish cake   mini prawn cocktail   crabmeat bruschetta   tempura prawn   smoked Irish salmon with cream cheese   baked Mulroy Bay mussels in garlic butter	18.50
Market House Seafood Chowder  Homemade chowder - chunky seafood and shellfish in a creamy soup    parmesan & seaweed crisp   Freda's homemade brown bread	10.50
Please see s <mark>eparate Seafood</mark> Specials menu fo <mark>r mor</mark> e se <mark>af</mark> ood options	

## À la Carte Main Courses

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*Fresh Wild Mushrooms & Tarragon Risotto rich creamy sauce with parmesan   drizzled with house garlic herb oil   served with garlic focaccia	19.95
*Vegetarian Enchilada homemade enchilada sauce   crunchy vegetables encased in enchilada   smothered with cheddar   served with sour cream	18.50
Chicken & Chorizo Penne Pasta wild rocket   parmesan shavings	19.50
*Killybegs Crab and Prawn Linguine chilli  flat leaf parsley   tossed in white wine and cream	22.95
*No side order included with pasta dishes	
Oven Baked Fillet of Irish Salmon on buttered chive mash   smothered in creamy leek sauce	24.95





Market House Chicken Stack escalope of chicken on a bed of champ   topped with smoked black bacon, crispy tobacco onions and wild mushroom smoked paprika sauce	20.95
Braised Irish Lamb Shank on a rosemary mash with a honey and rosemary reduction	26.95
The Market House Gourmet Burger  streaky bacon   melted cheddar   caramelised onion   3 mustard mayo   gherkins   cruncy leaves   on a garlic rubbed brioche	18.95
10oz Chargrilled Prime Irish Sirloin Steak cooked to your liking   tobacco onion   brandy and pepper cream sauce	29.95
Abbey Peppered Crust Filet Mignon 80z peppered and flambéed in Jack Daniels on a bed of champ with sweet balsamic onions	32.95
Our Famous "Steak On The Stone"  80z prime Irish fillet steak served with a trio of sauces:  pepper/garlic butter/caramelised onion	33.95
"Surf and Turf On The Stone"  802 prime Irish fillet steak with 3 prawns, served with a trio of sauces	36.95

Please choose one side from the following: • Chunky Homemade Chips • Dressed Leaves with Parmesan Shavings • Champ Potatoes • Vegetables of the Day •

## Side Orders

	Garlic Cheese Potatoes	5.00
	Sweet Potatoes	5.00
	Fried Baby Potatoes with melted garlic and herb butter	4.50
	Onion Rings	4.00
ALLERGEN ADVICE Please ask your server for allergen list.	Tenderstem Broccoli with garlic herb oil	4.50
	Spicy Wedges	4.50

All our ingredients are freshly cooked to order to maximise both taste and quality.

Please allow a little extra time for certain dishes.

No split bills for parties of over six persons.

