

Smugglers
Creek Inn

~ A la Carte Menu ~

Starters

<i>Donegal Bay Oysters, au natural, crushed ice, sanphire, lemon (gf)</i>	10.95
<i>Donegal Mussels, garlic & white wine cream, garlic croute with pesto & sweet chilli (without garlic croute - gf)</i>	10.95
<i>Tea Smoked Barbary Duck, pear & vanilla puree, candied walnuts, squash, shiraz reduction</i>	8.95
<i>Glazed Pork Belly, crab meat bon bon, rhubarb puree, baby leaf garnish</i>	10.50
<i>Brie Wedge in golden crumb, baby leaves, cranberry compote (v)</i>	8.95
<i>Seafood Plate, garlic crab claw, panseared monktail, red Atlantic prawns, black pudding</i>	11.50
<i>Focaccia, sundried tomato tapenade, rocket, serrano ham, basil oil, parmesan shavings, balsamic reduction</i>	7.95
<i>Soups of the Day (gf), choice of wheaten or gluten free bread</i>	5.50
<i>Smugglers Seafood and Shellfish Chowder, infused with sea vegetables</i>	Small 5.50 Regular 7.50

Main Course

<i>Supreme of Chicken, mango & pistachio stuffing, wholegrain mustard ream, baby asparagus, champ mash</i>	16.95
<i>Chicken Penne Pasta, marinated chicken strips, mushroom & chorizo white wine cream, parmesan shavings, garlic croute</i>	15.95
<i>Honey Roast Half Silver Hill Duckling, savoury stuffing, orange, mango, strawberry, dressed salad, traditional orange sauce</i>	19.95

<i>Hake, roast cherry vine tomatoes, sanphire, baby spinach, herb mash, duo of sauces</i>	19.95
<i>Baked Sea Trout, orzo pasta, tomato coulis, asparagus, Chablis cream</i>	17.95
<i>Seafood Symphony, crusted haddock, fish of the day, sea trout, red prawns, sea vegetable, mash potato, lemon butter cream</i>	26.95
<i>Smugglers Signature Battered Fish, fillet of haddock, light crispy batter, peas, balsamic reduction, tartar sauce and fresh cut chips</i>	14.95
<i>Scampi, baby shrimp cocktail, beetroot puree, lime mayonnaise, crisp house salad, fresh cut chips or champ mash</i>	16.95
<i>Loin of Veal, red onion, kale, beetroot, redcurrant reduction, squash puree, fresh cut chips or champ mash</i>	23.95
<i>Venison Medallions, chestnut risotto, leek & wild mushroom tartlet, port reduction</i>	25.95
<i>Angus Sirloin Steak, 12 oz, cooked to your liking, choice of sauté onions & mushrooms or stuffed portabella mushroom, scallion mash or fresh cut chips, pepper sauce/garlic butter/red wine jus(gf)</i>	24.95
<i>Rib-Eye Steak, in a light Teriyaki marinade with a hint of maple, stuffed Portabella mushroom, mash or fresh cut chips, pepper sauce/garlic butter/red wine jus(gf)</i>	23.95
<i>Lamb Shank, roast vegetables, crushed baby potatoes, root puree, red wine jus (gf)</i>	23.95
<i>Surf & Turf, Jacobs ladder (beef rib), slow cooked, seafood sausage, champ mash, wilted baby spinach, port reduction, coriander cream</i>	24.95

Vegetarian

<i>Brie & Sweet Pepper Tartlet, house salad garnish, country relish</i>	12.95
<i>Roast Vegetables Orzo, tomato & basil sauce, rocket, parmesan shavings, garlic croute</i>	13.95
<i>Goats Cheese Salad, boilie goats cheese, candied walnuts, beetroot, orange, maple, pickled fennel, dressed salad</i>	12.95
<i>Risotto of Butternut Squash, wilted baby spinach, roast vegetables (gf)</i>	13.95
<i>Stir Fry Vegetables, infused with a hint of chilli & basil, egg noodles, garlic croute, black bean mayo - (gf) with rice</i>	13.95

Side Dishes 3.50 each

<i>Baby Potatoes, plain boiled or garlic & rosemary (gf) (v)</i>
<i>Selection of Seasonal Vegetables (gf) (v)</i>
<i>Scallion Mash Potatoes (gf) (v)</i>
<i>Chipped Potatoes</i>
<i>Tossed Salad Leaves, red onion, vine tomatoes, julienne of peppers (gf) (v)</i>

Special Diets

If you have any Food or Drinks Allergies or Intolerance, please speak to a member of our staff before placing your order. Allergen Information for this Menu is available on Request.

All our dishes are freshly prepared & made to order. Please allow time for service.

Our beef is 100% traceable Irish origin. All our food and seafood is sourced locally wherever possible.

A 10% service charge is only applicable for groups of 8 and over.

Gratuities are at Your Discretion. Thank you!