
SMALL PLATES

HOMEMADE SOUP OF THE DAY

PLEASE ASK YOUR SERVER FOR TODAY'S HOMEMADE SOUP

BAKED CHEDDAR MUSHROOMS LIGHTLY BREADED

IN A CREAMY CHEDDAR & SPINACH SAUCE WITH
FRANK'S GARLIC SOURDOUGH TOAST 1,3,7

HOT N' SPICY CHICKEN WINGS

DUO OF BLUE CHEESE&SMOKEY BACON BBQ SAUCES
AND SEASONAL LEAVES. 1,6,7,9,10

SMOKEY GLAZED BARBEQUE PORK RIBS

SUCCULENT GLENSIDE RIBS WITH A SMOKEY BBQ GLAZE SERVED
WITH HOUSE SLAW. **MAKE IT A MAIN COURSE FOR €15.50** 1,3,6,10,9

OUR AWARD-WINNING DONEGAL BAY SEAFOOD CHOWDER

SERVED WITH FREDA'S HOMEMADE BROWN BREAD 2,4,9,14

ROCKSHORE BEER BATTERED TEMPURA KILLYBEGS PRAWNS

ON FRANK'S SOURDOUGH DRIZZLED IN GARLIC BUTTER,
CHILLI, LEMON AND FRESH CORIANDER 1,7,12

BREADS

THE ABBEY TOASTIE SPECIAL

BAKED HAM, DUBLINER CHEDDAR, BUFFALO TOMATO AND RED ONION 1,7

SUCCULENT CHICKEN & SMOKED CHEESE PANINI

WITH RED ONION RELISH, LETTUCE, TOMATO & MAYONNAISE 1,3,7

BBQ CHICKEN WRAP

LIGHTLY BREADED CHICKEN STRIPS, LETTUCE, RED ONION AND BBQ SAUCE 1,3,6,9,10

CLASSIC CHICKEN CLUB

TRIPLE DECKER SANDWICH WITH CHICKEN, LETTUCE, BACON,
TOMATO & MAYO 1,3,7

SHINE'S WILD IRISH TUNA OPEN SANDWICH

WITH CHEDDAR, MAYO & CHILLI FLAKES ON
FREDA'S HOMEMADE BROWN BREAD 1,3,4,7

SIGNATURE MARINATED BEEF BRISKET

EDDIES BEEF BRISKET ON DONEGAL CRAFT BAKERY FOCACCIA WITH CHEDDAR CHEESE,
SHAVED GRANNY SMITH APPLE, WHOLEGRAIN DIJON AND ROCKET 1,7,10

**ALL BREADS ARE SERVED WITH SEASONAL SALAD
(ADD CHIPS FOR €4.00) GLUTEN FREE BREAD AVAILABLE**



GOURMET BURGERS

ULTIMATE FOUR MASTERS BURGER

8OZ IRISH BEEF BURGER TOPPED WITH STREAKY BACON, DUBLINER CHEDDAR,
TOMATO CHILLI JAM & GHERKINS, FILLIGANS FIERY PEPPER RELISH 1,7

ORIGINAL GOURMET CHICKEN BURGER

LIGHTLY PANKO BREADED AND MARINATED IN BUTTERMILK SERVED
WITH STREAKY BACON, RED ONION, DUBLINER CHEDDAR &
FILLIGANS FIERY PEPPER RELISH 1,7

PESTO MARINATED HALLOUMI BURGER

LETTUCE, COLESLAW, GRILLED PINEAPPLE IN A BEETROOT BUN 1,3,7,8,11

THE CLASSICS

CHICKEN SKEWER

CHICKEN SKEWERED WITH SWEET BELL PEPPER, MUSHROOM,
RED ONION & PINEAPPLE DRIZZLED WITH YOUR
CHOICE OF SAUCE; SWEET CHILLI OR GARLIC BUTTER
ALONG WITH A SIDE OF CHOICE. 7

SUCCULENT ROAST TURKEY AND DONEGAL

BAKED HAM

RICH ROAST GRAVY, SAGE & ONION STUFFING WITH CRANBERRY SAUCE 1

DAILY CATCH KILLYBEGS COD

SERVED WITH HOMEMADE CHIPS & MUSHY PEAS WITH HOUSE TARTAR SAUCE 1,3,4

WILD MUSHROOM TAGLIATELLE

CRAFT BAKERY SOURDOUGH GARLIC TOAST (*SIDE NOT INCLUDED) 1,7,12

CLASSIC CHICKEN CURRY

SUCCULENT CHICKEN, FRESH VEGETABLES AND BOILED RICE.
MEDIUM HEAT. 7,12

OVEN BAKED FILLET OF KILLYBEGS HAKE

HERB CRUSTED WITH A CREAMY WHITE WINE SAUCE. 1,4,7,8,11,12

LIGHTLY CRUMBED CHICKEN MARYLAND

PINEAPPLE, BANANA & SWEETCORN FRITTERS, STREAKY BACON. 1,3

8OZ PAN FRIED PRIME IRISH SIRLOIN STEAK

SAUTÉED ONIONS, MUSHROOMS AND PEPPERED SAUCE 7,12

**THE CLASSICS ARE SERVED WITH A CHOICE OF
CHAMP POTATOES, CHIPS OR SIDE SALAD**

PLEASE ALLOW 20+ MINUTES COOKING TIME

UNFORTUNATELY WE ARE UNABLE TO OFFER A SPLIT BILL SERVICE

SIZZLERS

VEGETABLE 14.95 CHICKEN 16.50

STEPS 01 CHICKEN | VEGETABLES
02 FLOUR TORTILLAS | STEAMED RICE
03 LET IT SIZZLE WITH PEPPERS AND MUSHROOMS IN A SPICY
MEXICAN SAUCE ENJOY WITH SOUR CREAM & MANGO CHUTNEY
1,6

SIDES

SIDE SALAD 4.00

CHIPS 4.00

GARLIC CHIPS 4.00

SIDE OF VEGETABLES 4.00

SWEET POTATO FRIES 4.00

ONION RINGS 4.00 1,12

GARLIC BREAD 4.00 ADD CHEESE 4.50 1,7

JACKIE'S HOMEMADE DESSERTS

DEVILISH DELICIOUS CHOCOLATE **6.95**

BROWNIE 1,2,7

HOMEMADE FRUIT CRUMBLE 1,2 **6.50**

SHERRY TRIFLE WITH FRESH CREAM **6.50**

1,2,7

CHEESECAKE OF THE DAY 1,2,7 **6.50**

APRES WORK TRIO €24.95

STARTER, MAIN COURSE AND A GLASS
OF HOUSE WINE OR LAGER
(Sirloin Steak €6 Supplement)

**ALL BEEF BURGERS ARE 8OZ PATTIES MADE FROM TOP QUALITY PRIME
IRISH BEEF SUPPLIED BY OUR LOCAL MASTER BUTCHER, AWARD
WINNING EDDIE WALSH & SONS CRAFT BUTCHERS.100% IRISH AND
FULLY TRACEABLE FROM FARM TO FORK. OUR CHICKEN IS 100% IRISH
BORD BIA QUALITY ASSURED**

A LITTLE BIT OF HISTORY ABOUT THE ABBEY HOTEL

THE ABBEY HOTEL

THE ABBEY HOTEL HAS BEEN WARMLY WELCOMING GUESTS FROM ALL OVER THE WORLD SINCE ITS ESTABLISHMENT IN 1937. RENOWNED AS A MEETING POINT FOR LOCALS AND TOURISTS ALIKE, THE ABBEY HOTEL IS HOME TO THE ABBEY BAR, THE MARKET HOUSE RESTAURANT AND SKY NIGHTCLUB. KNOWN AS THE NUMBER ONE HOSPITALITY AND ENTERTAINMENT VENUE IN THE NORTHWEST, THE ABBEY HOTEL HOSTS A RANGE OF EVENTS FROM SATURDAY ROCKNIGHTS TO COUNTRY MUSIC WEEKENDS AND CHARITABLE FUNDRAISERS. IN THE ABBEY BAR, GUESTS CAN AVAIL OF GREAT FOOD, FRIENDLY SERVICE AND DELICIOUS COCKTAILS IN A RELAXED ATMOSPHERE WHILE THE MARKET HOUSE RESTAURANT IS WIDELY ACCLAIMED FOR ITS SERVING OF STEAK ON THE STONE AND SPECIALITY DRINKS.

THE ABBEY HOTEL VALUES ITS SPONSORSHIP OF LOCAL CLUBS AND TEAMS WITHIN DONEGAL AND HAS ALWAYS MAINTAINED A PROUD ASSOCIATION WITH DONEGAL GAA. SOME OF THE ABBEY HOTEL'S PROUDEST MOMENTS CAME IN 1992 WHEN DONEGAL WON THEIR FIRST ALL IRELAND SENIOR FOOTBALL CHAMPIONSHIP AND AGAIN 20 YEARS LATER, IN 2012, WHEN THE SAM MAGUIRE CUP RETURNED ONCE AGAIN. THE ABBEY HOTEL IS FAMED ON A LOCAL, NATIONAL AND INTERNATIONAL LEVEL AS THE HOME OF DONEGAL FOOTBALL WHERE PLAYERS AND SUPPORTERS HAVE BEEN RETURNING OVER THE YEARS.

WINES OUR RECOMMENDATIONS

WHITE

AGUA SANTA MERLOT 25

DEEP RUBY RED IN COLOUR. ON THE NOSE THIS WINE IS INTENSE, WITH NOTES OF RIPE FRUITS WITH SPICES, ACCOMPANIED BY TOASTED HAZELNUTS AND VANILLA.

CIELO, PINOT GRIGIO 25

WONDERFULLY REFRESHING POPULAR GRAPE VARIETY, DELICATE FLAVOURS & CLEAN NOTES WITH A LINGERING AFTER-TASTE OF ARTEMISIA FLOWERS.

AGUA CHARDONNAY 25

YELLOW COLOUR WITH SOFT GOLDEN NOTES. NOSE OF MEDIUM HIGH INTENSITY, FLORAL AROMAS WITH SOFT TROPICAL NOTES AND VANILLA.

RED

AGUA SANTA CABERNET 25

SAUVIGNON
DEEP GARNET RED IN COLOUR. THE NOSE IS INTENSE WITH RIPE-RED FRUIT & BALSAMIC HERB NOTES ACCOMPANIED BY CHOCOLATE, COFFEE & VANILLA.

MALBEC VINITRIO 26

PLEASANT WITH BLACKCURRANT, VIOLETS & PLUM NOTES. WELL BALANCED WITH SILKY TANNINS

AIRES ANDINOS MALBEC 25

INTENSE RED COLOUR WITH RUBY HUES. RED FRUIT AROMAS, GREAT DARK FRUIT COMPLEXITY ON THE PALATE WITH SWEET TANNINS.

PLEASE ASK YOUR SERVER FOR FULL WINE LIST

SPECIALITY HOT DRINKS

AMERICANO	2.70	LATTE	3.70
CAPPUCCINO	3.70	WHITE COFFEE	3.00
ESPRESSO	3.50	IRISH COFFEE	7.20
HERBAL TEA	3.00	TEA	2.70
HOT CHOCOLATE	3.00		

COCKTAILS

MOJITO 8.50

HOMEMADE GOMME SYRUP | FRESH CITRUS | MINT LEAVES | AGED SPICED RUM
~ CLASSIC | RASPBERRY | STRAWBERRY ~

DAIQUIRI 8.50

HOMEMADE RASPBERRY SYRUP | FRESH CITRUS | RUM
~ CLASSIC | STRAWBERRY ~

COSMOPOLITAN 8.50

VODKA | TRIPLE SEC | ORANGE BITTERS | CRANBERRY JUICE | FRESH CITRUS

ESPRESSO MARTINI 8.50

HOUSE INFUSED VANILLA VODKA | COFFEE LIQUEUR | HOMEMADE GOMME SYRUP | FRESHLY BREWED ESPRESSO | HOMEMADE COFFEE & CHOCOLATE BITTERS.

DISORANNO SOUR 8.50

DISORANNO | FRESH CITRUS | HOMEMADE GOMME SYRUP
~ OR SUBSTITUTE WITH YOUR FAVOURITE PINK GIN OR WHISKEY ~

ABBAY BRAMBLE 8.50

GIN | ELDERFLOWER LIQUEUR | HOMEMADE GOMME SYRUP | CHAMBORD | FRESH CITRUS

WHISKEY

JAMESON IRISH WHISKEY 4.40

JAMESON CASKMATES STOUT EDITION 5.20

JAMESON CASKMATES IPA EDITION 5.20

JAMESON BLACK BARREL 6.20

JAMESON 12 YEAR OLD 7.70

JAMESON 18 YEAR OLD 15.70

POWERS 12 YEAR OLD 6.70

POWERS THREE SWALLOW RELEASE 6.20

REDBREAST 12 YEAR OLD 7.70

REDBREAST 15 YEAR OLD 11.70

REDBREAST 21 YEAR OLD 18.70

GREEN SPOT 8.50

YELLOW SPOT 12 YEAR OLD 11.00

ROE & CO 6.70

SILKIE IRISH WHISKEY 6.70

MIDLETON VERY RARE 16.80

GINS

GORDON'S 4.40

GORDON'S PINK 4.40

BOMBAY SAPPHIRE 4.40

MÓR 5.80

ROSE GLENDALOUGH 5.80

JAWBOX 5.80

GUNPOWDER 5.80

AN DULAMAN 6.50

HENDRICK'S 6.50

BOË VIOLET 6.50

MUFF 6.50

BLOOM 6.50

BROCKMANS 6.50

TANQUERAY 6.50

OPIHR GIN 6.50

ASK US ABOUT RIPPLES

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ADD A RIPPLE TO A DRINK



Donegal's Good Food Initiative



PASSWORD: abbeyhotel1

