



START

Homemade Soup of the evening with homemade bread
Garlic & Herb mushrooms, golden fried, garlic mayo & seasonal salad
Cooleeney Goats Cheese in breadcrumbs, mixed salad, Irish berry jam
Marinated BBQ Pork ribs with seasonal salad
Seafood Chowder with brown bread

MAIN COURSE

8oz Irish Angus sirloin steak cooked to your liking
with brandy & peppercorn sauce or garlic herb butter
***€4 supplement**

Killary Mussels cooked in white wine
or garlic & coriander sauce with rustic fries

McSwiggans Chicken Special
Stuffed with cream cheese and wrapped in smoked bacon & breadcrumbs with roast gravy
served with potato & seasonal vegetables

Roast stuffed chicken breast, bread stuffing, honey baked organic ham, roast gravy served with potato &
seasonal vegetables

Duo of baked Cod & salmon cake served with potato & seasonal vegetables

McSwiggans Fish & Chips
Breaded fillets of fresh plaice served with rustic fries, homemade tartar sauce & seasonal salad

McSwiggans Burger
Brioche bun, bacon, white cheddar, tomato, gherkin, lettuce, burger sauce & rustic fries
Marinated Andarl farm Pork Cutlet, Josper roasted corn, sweet potato mash & roast gravy

Vegetarian options from our a la carte menu

Selection of Desserts from our A La Carte menu

Two course €19.95

Three course €23.95

Served Monday to Thursday 3pm to 7pm, Sunday 5pm to 7pm