

ONE BILL PER TABLE PLEASE
10% service will be charged on groups of 10 or more
VAT included at 9%

Just ask food sources

Vegetables: Yellow Pepper Restaurant Garden and
Doherty fresh fruit & vegetables

Meats: aged in our own meat larder- Edenmore farm.
Carrigans Meats & Gallaghers butchers Ballybofey

Chicken: Western brand Co Mayo and
O'Kanes Northern Ireland

Duck: Silverhill Monaghan

Fish: direct from Greencastle pier and Albatross Seafoods
Killybegs, **Crab:** direct from the boat in Fanad.

You can see pictures of our garden on our web page @
www.yellowpepperrestaurant.com

FULLY LICENSED RESTAURANT

Sunday Lunch
See blackboard for details

Daily Lunch Specials

Thank you from the team at the Yellow Pepper.

YP|36

THE YELLOW PEPPER RESTAURANT & BAR

soup of the day please ask	4.95	breaded garlic mushrooms	6.95
		freshly breaded mushrooms & garlic mayonnaise	
melon and fruit plate with seasonal fruit drizzle	5.00	eastern chicken	6.95
		Tender chicken pieces with our unique spices, sweet & cool mango dip	
goats cheese parcel wrapped in cured ham with dressed garden leaves and balsamic reduction	7.50	selection of house crostini	6.95
		goats cheese & sundried tomato, chorizo sausage and smoked salmon	
cup of chowder homemade chowder with wheaten bread	7.95	chilli prawns tempura	8.50
		crisp battered prawns with a chilli dip, creme fraiche	
mini seafood platter with smoked salmon, toasted mussels, dressed prawns	8.50	warm yp36 summer salad	7.50
		with bacon, black pudding & soft boiled egg	
killybegs smoked salmon brown bread, potato and salmon bon bon	7.50	Salt & Chilli dusted Squid	7.50
		Lemon & garlic mayonnise	
steamed local mussels seasonal with wine cream & garlic so good! also available as a main course 13.95	7.50	Sharing plate	
		for two	10.00
		for three	15.00
		etc.	
crispy duck spring rolls asian salad and hoi-sin dip	7.50		

Chicken

Chicken and goats cheese 16.50
tender fillet of chicken balsamic glaze oven baked with red onion jam and five mile town goats cheese wrapped in smoked ham

House roast chicken 15.95
Whole pieces of chicken oven roasted with herbs & served with a creamy mushroom & sherry sauce (or plain on request)

Indian style chicken korma 16.50
sauté strips of chicken
creamy mild curry sauce, best served with rice.

cajun chicken Stack 16.50
chicken breast marinated in cajun spices with saute vegetables and bread

sweet chilli chicken 16.50
chicken pieces cooked in a cream sauce with chilli, best with rice.

succulent chicken Three ways 11.50
plain and simple
garlic chicken (1.30 extra)
maryland chicken (4.50 extra)
freshly breaded boneless chicken, plain or oven baked with garlic or maryland with bacon and fruit fritters

YP36 Herb Garden marinated chicken 13.95
with our delicious leaves and dressings served with garlic potatoes

warm chicken salad bowl 12.95
Saute chicken pieces honey & soya walnuts crispy apple our garden leaves and apple dressing

roast duck 18.95
silverhill duck, honey glaze, with stir fried noodles, beansprouts & garden greens

Steaks

*From our in- house aging larder
See our black board for todays' special dry aged cut*

8oz dry aged rib eye steak 17.95
prime aged rib eye, crispy onions

10oz sirloin steak 19.95
irish sirloin, fried onions, choice of sauce

10oz sirloin jalfreizzi 21.95
marinated in cajun spices, with stir-fried vegetables

minute steak 14.95
with fried onions,

medallions of beef 19.50
tender medallions of sirloin with creamy mashed potato, crispy onions and choice of pepper or tarragon and red onion butter

***sauces pepper sauce ,wild mushroom & sherry, garlic butter, Roast red onion & tarragon butter, gravy.*

homemade irish sirloin beefburgers 12.95
served in a gallaghers bakery floury bap
• melted cheese and onions.
• hawaiian
• bbq cheese & bacon
• peppered with fried onion
• gourmet parmasen cheese pesto parma ham

creamy beef stroganoff 18.50
saute sirloin pieces cooked in a brandy cream with paprika and gherkins

slow roasted pork belly 15.50
Curley kale & spring onion mash
caramelised red onions

slow cooked lamb shank 17.50
served in its own juices with root vegetables and creamy mashed potato

pasta arrabiata bacon 13.95
pasta tossed with smoked bacon, chilli, onion and our home made tomato sauce

beef lasagne, Italian style 13.50
italian lasagne, we have borrowed the best Italian recipe

chorizo sausage pasta 13.50
peppers, onions, tomatoes and chorizo sautéed with pasta and our own tomato sauce

Fish

seafood platter 19.95
smoked salmon, prawns, toasted mussels served with wheaten bread and a cup of our homemade chowder (can vary)

Salmon Oriental Style 16.95
stir fry of garden greens noodles beansprouts & onions
oyster chilli & soya

Poached Salmon 18.95
salmon fillet, coconut and lime cream, prawns and cherry tomatoes

Greencastle 'chips shop style' fish & chip 12.95
With dressed green salad, tartar

Simply Grilled Fresh- 15.95
• Cod, roasted with cherry tomatoes
• Salmon, herb butter
• Squid, dusted with chilli & salt

baked cod with chorizo oil 18.50
fresh fillet of cod on a bed of smoked puy lentil and chorizo

fresh fanad crab linguini 16.95
Fresh crab tossed with toasted fennel seeds, dill, baby tomatoes, creme fraiche & lemon

Monkfish tail 18.95
Donegal style with pea, ham and summer greens herb cream

See blackboard for tonight's specials

Salads

traditional irish sunday salad 12.50
home cooked ham with eggs and a selection of fresh salads and brown bread

Warm goats cheese salad
put lentil salad balsamic reduction and dressed leaves
(main course) 11.95
(starter) 7.50

YP36 Herb Garden marinated chicken 13.95
with our delicious leaves and dressings served with garlic potatoes

Vegetarian

Ragout Garabonza 13.95
vegetables and chickpeas sautéed with cream and homemade pesto topped with goats cheese and garlic bread
(no side order with this)

chickpea and vegetable korma 14.95
stirfried vegetables and chickpeas cooked in a mild curry cream best served with rice

classic vegetable stirfiy 13.95
seasonal vegetables beansprouts in oyster and chilli sauce
served with rice or noodles

Taste of summer Linguini 13.95
With garden herbs chilli garden greens and roasted garlic using Donegal rape seed oil

Side orders

chips 3.50
puy lentils 3.50
garlic potatoes 3.50
mash potato 3.50
sauté onions 3.50
sauté mushrooms 3.95
steamed vegetables 3.95
stir-fry vegetables 3.95
tossed garden salad 3.50
basmati rice 3.50
garlic bread 3.50
stirfried noodles and beansprouts 3.50

*All main courses are served with a side order of your choice.
Some have already been suggested for you.*

*All dishes are cooked to order, Some take 20 - 25 mins.
This may be extended during busy periods.*

Re Coeliacs

*All our sauces are gluten free.
Please ask to see our special menu with has been highlighted to help you choose.*