



YELLOW PEPPER



JUST ASK FOOD SOURCES

Vegetables:

Yellow Pepper Restaurant Garden and Doherty's fresh fruit & vegetables, local farmer Derek McClune

Meats:

Aged in our own meat larder for 28 days - all Irish prime beef and lamb from Inishowen

Chicken:

Trio Foods
Pallas Foods

Duck:

Silverhill Monaghan

Fish:

Direct from Greencastle pier and Albatross Seafoods & Starcrest Killybegs

Crab and Lobster:

Direct from the boat in Kincasslagh.

Mussels and Scallops:

Mulroy Bay - Aquaculture Co. of the Year 2017.
Donegal Bay

Cheese and Dairy:

Fivemiletown Co Fermanagh
Organic Milk An Grianan Estate

Bread

Baked in house daily

SUNDAY LUNCH

See blackboard for details

DAILY LUNCH SPECIALS

* Underlined items can be removed.

Due to creative nature of cooking we cannot guarantee all allergens listings are correct. Please speak to our staff when ordering and we will help you.

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

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



THE YELLOW PEPPER RESTAURANT & BAR

YELLOW PEPPER RESTAURANT

36 Lower Main Street, Letterkenny.

Telephone: (074) 9124133

www.yellowpepperrestaurant.com

Est. 1994

DINNER

YP|36

THE YELLOW PEPPER RESTAURANT

STARTERS

SOUP OF THE DAY 6.25

please ask
served with our freshly baked bread

MELON AND FRUIT PLATE 6.00

with seasonal fruit drizzle with fresh fruit salad (V)

MINI GOATS CHEESE LOGS 8.95

Fivemiletown goats cheese wrapped in cured ham, garden leaves and balsamic reduction

CUP OF CHOWDER 8.50

homemade chowder with wheaten bread

MINI SEAFOOD PLATTER 10.50

with marinated mackerel, horseradish, espresso of chowder, salt and chilli squid

STEAMED LOCAL MUSSELS

STARTER - 8.50
MAINS - 13.00

seasonal with wine, cream & garlic - so good!

SPRING ROLLS 8.40

crispy vegetable spring rolls with soy and chilli dipping sauce

BREADED GARLIC MUSHROOMS 7.50

freshly breaded mushrooms & garlic dipping sauce

EASTERN CHICKEN 7.95

tender chicken pieces with our unique spices, sweet & cool mango dip

1/2 RACK OF PORK RIBS 10.50

sticky glaze & dipping sauce

WARM LENTIL & BACON SALAD 7.90

soft poached egg burst tomato, garden greens

SALT & CHILLI DUSTED SQUID 8.50

ginger & spring onion sauce

TONIGHTS SHARING PLATE

for two 13.50

for three 19.50

ask your server for tonight's selection

**SEE BLACKBOARD FOR TONIGHTS SPECIALS

MEATS & STEAKS

FROM OUR IN-HOUSE AGING LARDER DRY AGED SIRLOIN . DRY AGED FILLET

See our blackboard for today's special dry aged cut

9oz RIB EYE STEAK

- More Fat, More Flavour 23.00

with 28 day aged tobacco onions

9oz 28 DAYS AGED SIRLOIN STEAK 24.00

irish sirloin, crispy onions, choice of sauce

9oz SIRLOIN JALFREZZI 25.00

blackened in hot spices and vegetables

MINUTE STEAK 17.80

with crispy onions,

MEDALLIONS OF BEEF 21.50

tender medallions of sirloin with crispy onions and a choice of
• portabello mushroom
• mashed potatoes

Choose your sauce:

**pepper sauce, garlic butter,
Roast red onion butter, gravy, satay sauce or red wine jus.

HOMEMADE IRISH SIRLOIN BEEFBURGERS 15.20

served in a gallaghers bakery floury bap with tomato, lettuce & gherkin

- melted cheese and onions
- hawaiian
- bbq cheese & bacon
- peppered with fried onion
- YP36 burger with spices & cajun mayonnaise
- goats cheese, red onion jam

SWEET CURED BACON 16.00

locally cured bacon loin garden cabbage

CREAMY BEEF STROGANOFF 19.50

saute sirloin pieces cooked in a brandy cream with paprika and gherkins

DONEGAL LAMB

local Lamb ask for tonight's choice

BEEF LASAGNE, ITALIAN STYLE 15.00

italian lasagne, we have borrowed the best Italian recipe

FISH

SHELLFISH PLATTER 29.50

SEAFOOD PLATTER 22.00

see specials board for tonight's choice

POACHED SALMON 19.95

salmon, coconut and lime cream, prawns and cherry tomatoes best with basmati rice

GREENCASTLE HADDOCK 'CHIP SHOP STYLE' FISH & CHIP 15.00

with dressed green salad, tartare sauce and chips

SIMPLY GRILLED FRESH COD 17.80

chickpeas and horseradish crust with a mini seafood pie€
• Can be ordered plain

SALMON SKEWERS 17.50

vegetable style stir-fry with garden greens chilli & soy

SPANISH STYLE COD 18.00

baked Cod with tomato sauce roasted pepper chorizo crumble

DONEGAL PASTA 15.70

local mussels with spring onion, crispy squid & tomato

PRAWN PASTA 17.80

Atlantic prawn chilli & garlic Donegal rapeseed oil roasted tomatoes

**SEE BLACKBOARD FOR TONIGHTS SPECIALS

CHICKEN & DUCK

CHICKEN AND GOATS CHEESE 17.30

tender fillet of chicken balsamic glaze oven baked with roasted peppers & fivemiletown goats cheese logs

CHICKEN SATAY 17.40

skewered & marinated chicken kebabs timbale of basmati rice with our delicious satay sauce

SUCCULENT

- MARYLAND STYLE 17.40

breaded breast of chicken, smoked bacon, grilled pineapple & banana fritter

(can be ordered plain)

- GARLIC CHICKEN 15.00

breaded breast oven baked with garlic served with creamy mash potato (can be ordered plain)

YP36 HERB GARDEN MARINATED CHICKEN 15.70

with our delicious garden leaves & dressings best served with garlic potatoes

CAJUN CHICKEN 15.30

chicken breast marinated in cajun spices with saute vegetables

HALF ROAST DUCK 21.00

Silverhill duck long roasted, aromatic taste served with stir-fry garden greens & roasted potatoes

VEGETARIAN & SALADS

LENTIL & SWEET POTATO CURRY 15.00

best served with basmati rice (V)

RAGOUT GARABONZA 15.30

vegetables and chickpeas sautéed with cream and homemade pesto topped with goats cheese and garlic bread

MUSHROOM BURGER 15.30

portobello mushroom, chickpea crust, red onions jam, melting cheese & gherkins (V)

WILD MUSHROOM PASTA 16.50

wild mushrooms, tossed with garlic lots of parmesan, truffle oil, fresh pasta, rocket leaves

WARM SALAD OF SWEET POTATOES WITH ROASTED PEPPERS 13.50

tossed with chickpeas & lentils, toasted almonds, house dressings (V)
- Add Chicken 4.00

SHEPHERDLESS PIE 15.30

with lentils carrots and peas creamy potato topping

SIDE ORDERS

CHIPS 3.80

SWEET POTATOES 4.20

GARLIC POTATOES 3.80

POTATO OF THE EVENING

- creamy mashed potatoes 3.80

SAUTÉ MUSHROOMS 4.50

KITCHEN VEGETABLES 4.50

TOBACCO ONIONS 3.50

STIR-FRY VEGETABLES 4.50

TOSSED GARDEN SALAD 4.00

BASMATI RICE 4.00

LENTILS 3.80

SEE BLACKBOARD FOR TONIGHT'S SPECIALS

VEGAN MENU AVAILABLE

Highlighted items are Gluten-Free Dishes * See note overleaf

ALL DISHES ARE COOKED TO ORDER - SOME TAKE 20-25 MINUTES
- THIS MAY BE EXTENDED DURING BUSY PERIODS

