

LUNCH AFTERNOON

YP|36

THE YELLOW PEPPER
RESTAURANT & BAR

LUNCH MAIN COURSE

Available 12pm - 2:30pm * Note: Monday - Friday Only *

Homemade Shepherd's Pie 11.50 <i>Minced Sirloin, creamy mashed potato with chips</i>	Chicken Special of the Day 11.50 <i>(Please See Blackboard)</i>
Grilled Fish of the Day 12.50 <i>(Please See Blackboard)</i>	"Chip Shop Style" Fish, 11.50 <i>Chunky Chips & Tartar Sauce</i>
Minute Steak, 13.00 <i>Crispy Onions, potato of the day and vegetables,</i>	Homemade Lunch Burger, 11.50 <i>Tobacco Onions, Pepper Sauce & Chips *(12 mins cooking time)</i>
<i>Pepper Sauce /or Gravy</i>	Sweet Cured Donegal Bacon 11.50 <i>locally cured bacon loin garden cabbage</i>

TAPAS

*Choose Any Four €13.00

*Marinated Mackerel	*Goats Cheese Crostini
*Tempura of Greencastle Haddock	*Garlic Mushrooms & Garlic Dip
*Chilli Salt & Pepper Squid	*Vegetable Spring Roll
*Pork Ribs	*Mini shepherds pie
*Tossed Salad with Beetroot Chutney	*Tobacco Onions
*Spiced Eastern Chicken Mango Dip	*Chilli & Garlic Chips
*Cajun & Lemon Chicken Fillet	*Cup of Soup

SOUP, SALADS & SANDWICHES

Available All Afternoon

"Soup & Sandwich Special" 8.00 <i>House Sandwich with Today's Homemade Soup (Please see blackboard)</i>	Bowl of Soup <i>With brown bread</i> 6.00
	Bowl of Chowder 10.00

CIABATTA OR BROWN BREAD SANDWICHES 'Open'

• Grilled Chicken with chilli glaze creme fraiche, melting cheese 8.50	• Warm sweet cured ham with pineapple & melting cheese 8.50
• Fivemiletown Goats Cheese, garden pesto & Roasted Peppers 8.50	• House hummus with slow roasted tomatoes red onion jam chilli glaze 8.50
• Grilled Chicken with roasted baby tomatoes, balsamic & pesto drizzle, parmesan cheese 8.50	

Garnished with dressed garden leaves and chips

YP36 HOUSE SALADS

With tossed garden leaves, roasted peppers, tomatoes & onions, warm lentils	8.30
Add - Grilled Salmon Kebab	12.50
Add - Eastern Spiced Chicken	9.00
Add - Sweet Potato	9.00
Add - Garlic Grilled Prawns	12.50
Add - Grilled Mackerel	10.50

VEGAN MENU AVAILABLE

STARTERS

Mini Seafood Platter 10.50 <i>- Marinated Mackerel, Espresso Chowder, Chilli Salt & Pepper Squid</i>	Garlic Mushrooms 6.30
Eastern Spiced Chicken Mango Dip 7.50	Chill Salt & Pepper Squid 8.00
Soup of the Day €6.00	Goats Cheese Crostini 7.50
Cup of Chowder (including bread) 7.50	Steamed Fresh Mussels Brown Bread 8.50
	1/2 Rack Pork Ribs, sticky glazing 8.50

YP36 FAVOURITE MAIN COURSES

Bowl of our Famous Chowder <i>with Homemade Brown Wheaten Bread</i> 10.00	Homemade Beefburgers 15.00 <i>served in a gallaghers bakery floury <u>bap</u></i> • hawaiian salad • cheese and onions • YP36 burger with spices & cajun mayonnaise
Cajun Chicken, <i>breast of Chicken Marinated in Cajun Spices with Sauté Vegetables</i> 15.00	9oz Irish Sirloin Steak <i>28 day aged tobacco onions, pepper sauce</i> 21.50
Salmon Skewers <i>oriental style stir-fry garden greens chilli & soya</i> 15.00	Prawns Pasta <i>Atlantic prawns tossed with fresh chilli, garlic & roasted tomatoes, rapseed oil</i> 16.95
Simply Grilled Cod <i>chickpeas and horseradish crust with a mini seafood pie</i> 17.80 • Can be ordered plain	Sweet Cured Bacon <i>locally cured bacon Loin garden cabbage champ mash</i> 15.00
Donegal Seafood Platter, 21.50 <i>bowl of Mussels, Grilled, Salt & Chill Squid, Salmon with a Cup of Chowder (can vary)</i>	

SIDE ORDER

One Choice:

Chips • Garlic Potatoes • Potato of the Day - creamy mashed potatoes Tossed Salad • Chilli & Garlic Chips • Kitchen Veg • Sauté Mushrooms

DESSERTS

All served with fresh cream or ice-cream (See Our Coffee Selection) €5.50

Apple Pie	Cheesecake (Ask for today's flavour)
Hot Chocolate Fudge Cake	Homemade Irish Carrageen (Carraigín) - Local Seaweed
Profiteroles	<i>Set Milk Pudding with Baileys & Choice of: Butterscotch Sauce /or Fresh Garden Fruit Compote (Low Fat)</i>
Selection of Ice-Cream	Today's Special (Please ask)
Hot Raspberries Cream & Ice-Cream	
Almond Fudge Ice-Cream	
Chocolate Brownies	

WINE

Wine By The Glass: * Ask to see Drinks Menu for full selection (See Our Wine List) 187ML 6.40

IRISH CRAFT BEERS

From Ballyshannon 500ml

Donegal Blonde Beer ALC 4.2% 6.30	
	Kinnegar Brewery
ON DRAFT	
Lime Burner Pale Ale ALC 4.7% Pint 6.30 Glass 3.90	
BOTTLES	
Scraggy Bay IPA 5.3% 6.30	Rust Bucket Rye Ale ALC 5.1% 6.30
Devils Backbone Amber Ale ALC 4.9% 6.30	Kinnegar Special 6.30
	Yannaroddy Porter 6.30
	From Armagh 500ml
Mac Ivor's Cider MEDIUM 4.5% 6.30	Plum & Ginger 6.30
	From Muff
Bog Hopper Hairy Bullocks 6.30	Bog Hopper Dirty Chick 6.30

Highlighted items are Gluten-Free Dishes * 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.

VALUE MENU

Two Courses €19.00 Three Courses €23.00

* Asterix Denotes Supplement *

Melon and fruit plate

Tossed Garden Salad

roasted pepper & chickpeas

Steamed Local Fresh Mussels

white wine cream *(€4.50 supplement)

Homemade Soup wheaten bread

Garlic Mushrooms

garlic mayonnaise dressing salad

Goats Cheese Crostini

homemade beetroot & ginger chutney

Garlic Bread

plain or cheese

Eastern Spiced Chicken

yoghurt & mango dipping sauce

Duo of Donegal Seafood

espresso chowder grilled mackerel
beetroot salad, creamed horseradish
*(€3.20 supplement)

MAIN COURSES

YP36 Garden Herb Chicken Salad

escalope marinated in our garden
herbs salad & garlic potatoes

YP36 House Burgers

served in a gallaghers bakery
floury bap
- hawaiian salad or
- pepper Sauce & Tobacco Onions

Homemade Shepherds Pie

minced sirloin steak,
creamy mashed potato

Chicken Satay

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

Salmon Skewers

oriental style stir-fry garden greens
chilli & soya

Beef Stroganoff

saute sirloin pieces cooked in a
brandy cream paprika and gherkins
*(€3.00 supplement)

Sweet Chilli Chicken

chicken pieces cooked in a cream
sauce with chilli, best served with rice

Minute Steak

crispy fried onions & pepper sauce

Crumbed Succulent

- **Garlic Chicken / or Plain**
freshly breaded breast of chicken
& creamy mash
- **Maryland Style**
*(€2.50 supplement)

Lasagne Bolognaise

Our best Italian recipe

**Greencastle Haddock 'Chip Shop
Style' Fish & Chips**

with dressed green salad, tartar
sauce and chips

9oz Irish Sirloin Steak

28 day aged tobacco onions,
pepper sauce

*(€5.50 supplement)

Wild Mushroom pasta

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

Lentil & Sweet Potatoe Curry

mildly spiced coconut cream

DESSERTS

**Homemade Irish Carrageen
(Carraigín) - Local Seaweed**

Set milk Pudding with Baileys
& Butterscotch Sauce

Homemade Apple Pie

cream or ice cream

Hot Raspberries

cream & ice cream

Hot Chocolate Fudge Cake

Served with cream or ice cream

Cheesecake of the Day

*(€2.00 supplement) Ask for today's flavour

Profiteroles

chocolate sauce & cream

Almond Fudge Ice-Cream

Selection of Ice Cream (3)

mint choc, strawberry & vanilla

COFFEES

We only use Organic milk from An Grianan estate

Flat white	3.00	Cappuccino	3.00
Espresso Coffee	3.00	Latte	3.20
Americano Coffee	3.00	Try an Irish coffee & French Coffee	6.50

COCKTAILS

Mojito	8.50	Strawberry/Raspberry Daiquiri	8.50
Cosmopolitan	8.50	Sex on the Beach	8.50
Espresso Martini	8.50	Virgin Cocktails	6.00

See Irish Whiskey selection

WINE

Wine By The Glass: * Ask to see Drinks Menu for full selection

(See Our Wine List) 187ML

Crianza 6.40

Crianza 7.20

IRISH CRAFT BEERS

From Ballyshannon 500ml

Donegal Blonde Beer ALC 4.2% 6.30

Kinnegar Brewery 500ml

ON DRAFT

Lime Burner Pale Ale ALC 4.7% Pint 6.30 Glass 3.90

BOTTLES

Scraggy Bay IPA 5.3% 6.30 **Rust Bucket Rye Ale** ALC 5.1% 6.30

Devils Backbone Amber Ale ALC 4.9% 6.30 **Kinnegar Special** 6.30

Yannaroddy Porter 6.30

From Armagh 500ml

Mac Ivor's Cider 6.30 **Plum & Ginger** 6.30

MEDIUM 4.5%

From Muff

Bog Hopper Hairy Bullocks 6.30 **Bog Hopper Dirty Chick** 6.30

VEGAN MENU AVAILABLE

Please ask for our Drinks Menu

Value Menu available 1:00pm to 7:00pm (6:30pm on Saturday)

Open Every Day for Lunch & Dinner

Party / Special Occasions Menus Available

Evening A La Carte & Blackboard Specials from 5.30pm

SIDE ORDER

One Choice:

Chips • Garlic Potatoes • Potato of the evening - creamy mashed potatoes

Tossed Salad • Chilli & Garlic Chips • Rice • Sweet Potato - €1.70

Kitchen Vegetable - €1.70 and additional side orders €3.70

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