

VALUE

YP|36

THE YELLOW PEPPER
RESTAURANT & BAR

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

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

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

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

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.