

VALUE

YP|36

THE YELLOW PEPPER RESTAURANT & BAR

VALUE MENU

Two Courses €18.00 Three Courses €21.50

* Asterix Denotes Supplement *

Melon and fruit plate

Tossed Garden Salad

roasted pepper & chickpeas

Steamed Local Fresh Mussels

white wine cream *(€3.00 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
*(€3.00 supplement)

MAIN COURSES

YP36 Garden Herb Chicken Salad

escalope marinated in our garden
herbs salad & garlic potatoes

YP36 House Burgers

- pepper Sauce & Tobacco Onions or
- Hawaiian salad

Homemade Shepherds Pie

minced sirloin steak,
creamy mashed potato

Chicken Satay

sweet potatoes, basmati rice
& 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)

Chicken & Chorizo pasta

sauté chicken with chorizo homemade
tomato sauce and fresh parmesan

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

for Plain
freshly breaded breast of chicken &
creamy mash
(*Maryland Style** €2.50
supplement)

Lasagne Bolognese

Our best Italian recipe

Greencastle Fish & Chips

'Chip Shop' style & tartar sauce

9oz Rib Eye Steak

fried onions, pepper sauce
*(€4.00 supplement)

Lentil & Sweet Potatoe Curry

mildly spiced coconut cream

SIDE ORDER

One Choice:

Chips • Garlic Potatoes • Potato of the evening • Tossed Salad
• Chilli & Garlic Chips • Rice • Sweet Potato - €1.20
and additional side orders €3.50

DESSERTS

Homemade Irish Carrageen (Carraigín)

Moss Pudding with Baileys
& Butterscotch Sauce

Homemade Apple Pie

cream or ice cream

Hot Raspberries

cream or 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

Filter Coffee	2.00	Cappuccino	2.90
Espresso Coffee	2.60	Latte	2.90
Americano Coffee	2.80	Try an Irish coffee & French Coffee	6.50

COCKTAILS

Mojito	8.00	Strawberry/Raspberry Daiquiri	8.00
Cosmopolitan	8.00	Sex on the Beach	8.00
Espresso Martini	8.00	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

6.20

IRISH CRAFT BEERS

From Ballyshannon 500ml

Donegal Blonde Beer	ALC 4.2%	6.20	Donegal Atlantic Amber Ale	6.20
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ALC 4.5%

From Rathmullan, Kinnegar Brewery 500ml

Lime Burner Pale Ale	ALC 4.7%	6.00	Rust Bucket Rye Ale	ALC 5.1%	6.00
Scraggy Bay	IPA 5.3%	6.00	Kinnegar Special	6.00	
Devils Backbone Amber Ale	ALC 4.9%	6.00	Yannaroddy Porter	6.00	

From Armagh 500ml

Mac Ivor's Cider	6.20
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MEDIUM 4.5%

Plum & Ginger

From Muff

Bog Hopper Hairy Bullocks	6.00	Bog Hopper Dirty Chick	6.00
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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.