

## STARTERS

### SOUP OF THE DAY 6.25

*please ask - served with our freshly baked bread  
(Gluten free available)*

### MELON AND FRUIT PLATE 6.00

*with seasonal fruit drizzle with fresh fruit salad*

### 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, 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 sauce*

### BREADED GARLIC MUSHROOMS 7.50

*freshly breaded mushrooms & garlic mayo  
& dressed salad*

### 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*

## MEATS & STEAKS

### FROM OUR IN-HOUSE AGING LARDER

*See our blackboard for today's special.*

### 9oz 35 DAY AGED SIRLOIN STEAK 24.00

*Irish sirloin, tobacco onions*

### 9oz SIRLOIN JALFREZZI 25.00

*blackened in hot spices, saute vegetables*

### MINUTE STEAK 17.80

*with tobacco onions*

### BLACKBOARD STEAK SPECIAL

*please ask*

*Choose your sauce:*

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

### HOMEMADE IRISH SIRLOIN BEEF BURGERS 15.50

*served in a Gallaghers bakery floury bun with tomato,  
lettuce & gherkin*

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

### SWEET CURED BACON 16.00

*locally cured bacon, garden cabbage & mash potatoes*

### 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 (when available)

### 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 COD 17.80

*- lemon & garlic butter baked cod with a mini seafood pie*

*- or can be ordered plain on a bed of mash with slow  
roasted tomatoes*

### SALMON SKEWERS 17.50

*vegetable stir-fry with garden greens chilli & soy*

### SPANISH STYLE COD 18.00

*baked cod with tomato sauce roasted pepper chorizo  
crumble*

### DONEGAL SEAFOOD PASTA 18.00

*prawn squid & mussels charred lemon roasted tomato  
penne pasta*

### PRAWN & CHILLI PASTA 17.80

*Atlantic prawn chilli & garlic Donegal rapeseed oil  
roasted tomatoes & tomato sauce*

### BOWL OF MULROY BAY MUSSELS 13.00

*seasonal with wine, cream & garlic - so good!*



## CHICKEN & DUCK

**CHICKEN AND GOATS CHEESE 17.50**  
*tender fillet of chicken balsamic glaze oven baked with roasted peppers & fivemiletown goats cheese logs*

**- MARYLAND STYLE 17.50**  
*breaded breast of chicken, smoked bacon, grilled pineapple & banana fritter*

**- GARLIC CHICKEN 15.00**  
*breaded breast oven baked with garlic served with creamy mash potato (can be ordered plain)*

**CHICKEN SATAY 17.50**  
*skewered & marinated chicken, pepper & red onion kebab with our delicious satay sauce*

**YP36 HERB GARDEN MARINATED CHICKEN 15.70**  
*with our delicious garden leaves & dressings best served, garlic potatoes*

**CAJUN CHICKEN 15.50**  
*chicken breast marinated in cajun spices, saute vegetables*

**HALF ROAST DUCK 21.00**  
*Silverhill duck long roasted, aromatic taste served, stir-fry garden greens & roasted potatoes*

## VEGETARIAN & SALADS

**LENTIL & SWEET POTATO CURRY 15.00**  
*best served with basmati rice*

**RAGOUT GARABONZA 15.50**  
*vegetables and chickpeas sautéed with cream and homemade pesto topped with goats cheese and garlic bread*

**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*  
*- Add Chicken 4.00*

**SHEPHERDLESS PIE 15.30**  
*with lentils carrots and peas creamy potato topping. House recipe, really good!*

**VEGAN MENU AVAILABLE**

## 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

**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

\* 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](http://www.yellowpepperrestaurant.com) or instagram

Fully Licensed restaurant

ONE BILL PER TABLE PLEASE  
10% service will be charged on groups of 10 or more  
VAT included at 21% for drinks and 13 1/2% for food.

## SUNDAY LUNCH

See blackboard for details

Please see our drinks and cocktail menu

## JUST ASK FOOD SOURCES

**Vegetables:**  
Yellow Pepper Restaurant Garden and Doherty's fresh fruit & vegetables, local farmer Derek McClure

**Meats:**  
Aged in our own meat larder for a minimum of 35 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