

STARTERS

SOUP OF THE DAY 6.80
*please ask - served with our freshly baked bread
(Gluten free available)*

MELON AND FRUIT PLATE 6.80
with seasonal fruit drizzle & fresh fruit salad

MINI GOATS CHEESE LOGS 9.00
*Fivemiletown goats cheese wrapped in cured ham,
garden leaves and balsamic reduction*

HOUSE CHOWDER 10.00
homemade chowder with wheaten bread

MINI SEAFOOD PLATTER 11.50
*marinated mackerel, espresso of chowder,
salt and chilli squid*

STEAMED LOCAL MUSSELS
STARTER - 10.00
MAINS - 15.50
seasonal with wine, cream & garlic - so good!

SPRING ROLLS 8.80
crispy vegetable spring rolls, soy and chilli sauce

BREADED GARLIC MUSHROOMS 8.50
*freshly breaded mushrooms, garlic mayo
& dressed salad*

EASTERN CHICKEN 9.00
*tender chicken pieces with our unique spices,
sweet & cool mango dip*

WARM LENTIL & BACON SALAD 9.50
soft poached egg, roasted tomato, garden greens

SALT & CHILLI DUSTED SQUID 9.00
ginger & spring onion sauce

MEATS & STEAKS

FROM OUR IN-HOUSE AGING LARDER
See our blackboard for today's special.

9oz 35 DAY AGED SIRLOIN STEAK 27.00
Irish sirloin, tobacco onions

9oz SIRLOIN JALFREZZI 27.50
blackened in hot spices, saute vegetables

MINUTE STEAK 18.80
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 17.00
served in a brioche bun with tomato, lettuce & gherkin

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

CREAMY BEEF STROGANOFF 21.00
*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 17.00
Italian lasagne, we have borrowed the best Italian recipe

FISH

SEAFOOD PLATTER 25.00
see specials board for tonight's choice

GREENCASTLE HADDOCK 'CHIP SHOP STYLE' FISH & CHIP 17.00
with dressed green salad, tartare sauce and chips

SIMPLY GRILLED COD 20.80
*- 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 ORIENTAL 20.80
vegetable stir-fry with garden greens chilli & soy

SPANISH STYLE COD 20.80
*baked cod, tomato sauce, roasted peppers, chorizo,
sweet paprika*

DONEGAL SEAFOOD CURRY 22.50
*zingy red thai broth pickled ginger, coriander,
selection of fish & mussels*

PRAWN & CHILLI PASTA 18.50
*Atlantic prawn, chilli & garlic Donegal rapeseed oil
roasted tomatoes & tomato sauce*

BOWL OF MULROY BAY MUSSELS 15.50
seasonal with wine, cream & garlic - so good!



CHICKEN & DUCK

CHICKEN AND GOATS CHEESE 18.90

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

- MARYLAND STYLE 18.90

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

- GARLIC CHICKEN 17.00

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

CHICKEN SATAY 18.90

skewered & marinated chicken, pepper & red onion kebab with our delicious satay sauce

YP36 WARM HERB GARDEN MARINATED**CHICKEN SALAD 17.00**

with our delicious garden leaves, dressings & herb mayonnaise

CAJUN CHICKEN 18.50

chicken breast marinated in cajun spices, saute vegetables

HALF ROAST DUCK 21.95

roast aromatic Silverhill duck, served with stir-fry garden greens & baby roasted potatoes

VEGETARIAN & SALADS

LENTIL & SWEET POTATO CURRY 16.90

best served with basmati rice

RAGOUT GARABONZA 16.90

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

WILD MUSHROOM PASTA 17.90

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

WARM SALAD OF SWEET POTATOES WITH ROASTED PEPPERS 14.50

tossed with chickpeas & lentils, toasted almonds, house dressings
- Add Chicken 5.00

SHEPHERDLESS PIE 16.90

lentils, carrots and peas, creamy potato topping.
House recipe, really good!

VEGAN MENU AVAILABLE

SIDE ORDERS

CHIPS 4.00

GARLIC POTATOES 4.00

POTATO OF THE EVENING
- creamy mashed potatoes 4.00

KITCHEN VEGETABLES 5.00

TOBACCO ONIONS 4.00

TOSSED GARDEN SALAD 4.00

BASMATI RICE 4.00

SWEET POTATOES 5.00

SAUTÉ MUSHROOMS 5.00

STIR-FRY VEGETABLES 5.00

LENTILS 5.00

BREAD FOR TABLE €1.00 PER PERSON

SEE BLACKBOARD FOR TONIGHT'S SPECIALS

Highlighted items are Gluten-Free Dishes

* Underlined items can be removed.

Due to the creative nature of cooking we cannot guaranteed all ingredients listing are correct, please speak with your waiter when ordering and we will try to help you.

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

Fully Licensed restaurant

ONE BILL PER TABLE PLEASE

10% service will be charged on groups of 7 or more
VAT included at 21% for drinks and 9% for food.

Please see our drinks and cocktail menu

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

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:
Anex Foods
Sysco 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
Donegal Bay

Cheese and Dairy:
Fivemiletown Co
Fermanagh
Organic Milk An Grianan
Estate
Aurivo

Bread
Baked in house daily