

YP|36

THE YELLOW PEPPER RESTAURANT

DINNER

STARTERS

SOUP OF THE DAY 7.50

please ask - served with our freshly baked bread

MELON AND FRUIT PLATE 7.50

with seasonal fruit drizzle & fresh fruit salad

GOATS CHEESE BON, BON 12.50

marinated beetroot, onion puree & walnut crunch

HOUSE CHOWDER 11.50

homemade chowder wheaten bread

MINI SEAFOOD PLATTER 13.50

marinated mackerel, tempura prawns, salt and chilli squid

STEAMED LOCAL MUSSELS

STARTER - 12.50
MAINS - 18.00

seasonal with wine, cream, garlic & brown bread - so good!

SPRING ROLLS 9.30

crispy vegetable spring rolls, soy and chilli sauce

BREADED GARLIC MUSHROOMS 9.00

freshly breaded mushrooms, garlic mayo & dressed salad

EASTERN CHICKEN 9.50

tender chicken pieces with our unique spices, sweet & cool mango dip

SALT & CHILLI DUSTED SQUID 10.50

ginger & spring onion sauce

MEATS & STEAKS

FROM OUR IN-HOUSE AGING LARDER

See specials board for today's special.

9oz 35 DAY AGED SIRLOIN STEAK 29.00

Irish sirloin, onion puree, choice of sauces

MINUTE STEAK 21.00

with onion puree, choice of sauces

STEAK SPECIAL

please ask

Choose your sauce:

pepper sauce, garlic butter, red onion jam, gravy, red wine jus.

HOMEMADE IRISH SIRLOIN

BEEF BURGERS 18.00

served in a brioche bun with tomato, lettuce

- melted cheese & red onion jam
- hawaiian
- mozzarella cheese & bacon
- peppered sauce
- YP36 cajun spiced burger & cajun mayonnaise

DONEGAL LAMB

local Lamb ask for tonight's choice

BEEF LASAGNE, ITALIAN STYLE 18.50

Italian lasagne, we have borrowed the best Italian recipe

FISH

SEAFOOD PLATTER

see specials board for tonight's choice

GREENCASTLE HADDOCK 'CHIP SHOP STYLE' FISH & CHIP 18.00

with dressed green salad, tartare sauce and chips

SIMPLY GRILLED COD 23.80

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

GRILLED SEA TROUT 21.80

stir-fry of garden greens chilli & soy

SPANISH STYLE COD 23.80

baked cod, tomato sauce, roasted peppers, chorizo, sweet paprika

DONEGAL SEAFOOD CURRY 25.00

homemade red thai broth, ginger, coriander, selection of fish & mussels

PRAWN & CHILLI DE CECCO PASTA 19.50

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

BOWL OF MULROY BAY MUSSELS 18.00

seasonal with wine, cream, garlic & brown bread - so good!



CHICKEN & DUCK

CHICKEN AND GOATS CHEESE 19.90

tender fillet of chicken, balsamic glaze, roasted peppers & fivemiletown goats cheese

- MARYLAND STYLE 19.90

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

- GARLIC CHICKEN 18.00

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

CHICKEN SATAY 19.90

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

YP36 WARM HERB GARDEN MARINATED CHICKEN SALAD 18.00

with our delicious garden leaves, fresh mint, tomatoes & herbs, mint & lemon dressing

CAJUN CHICKEN 19.90

chicken breast marinated in cajun spices, saute vegetables

HALF ROAST DUCK 23.95

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

VEGETARIAN, SALADS & PASTA

LENTIL & SWEET POTATO CURRY 17.90

best served with basmati rice

MINT & FETA DE CECCO PASTA 18.50

zested lemon, confit tomato

WILD MUSHROOM PASTA 18.90

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

WARM SALAD OF SWEET POTATOES WITH ROASTED PEPPERS 15.50

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

SHEPHERDLESS PIE 17.90

lentils, carrots and peas, creamy potato topping.
House recipe

SIDE ORDERS

CHIPS 5.00

GARLIC POTATOES 5.00

POTATO OF THE EVENING

- creamy mashed potatoes 5.00

KITCHEN VEGETABLES 5.00

TOSSED GARDEN SALAD 5.00

BASMATI RICE 5.00

ADDITIONAL SIDES

SWEET POTATOES 5.00

SAUTÉ MUSHROOMS 5.50

SAUTÉ ONIONS 5.00

STIR-FRY VEGETABLES 5.50

EXTRA SAUCES 1.50

BREAD FOR TABLE €1.50 PER PERSON

SEE BOARD FOR TONIGHT'S SPECIALS

Highlighted items are Gluten-Free Dishes

* Underlined items can be removed.

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

ALLERGY STATEMENT

Menu items may contain or come into contact with
WHEAT, EGGS, NUTS, and MILK.

For more information,
please speak with a manager."

VEGAN MENU AVAILABLE

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 23% for drinks and 13.5% 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
Derek McClure

Meats:
Aged in our own meat
larder for a minimum of
35 days - all Irish prime
beef and lamb from
Inishowen
McElwaine Meats

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
Aurivo

Bread
Baked in house daily