

BAR AND GRILL MENU

DILLONS

LETTERKENNY, CO. DONEGAL

DILLONS-HOTEL.IE



DILLONS

MORE THAN A STAY

STARTERS & SHARE PLATES

HOMEMADE VEGETABLE SOUP 6.00

Served with a freshly baked roll
WH / PN / TN / SP

CLASSIC CAESAR SALAD 7.25

Fresh baby gem lettuce, smoked bacon, parmesan cheese, garlic croutons and house caesar dressing
Add chicken 2.75
WH / M / EG / FH / MD

BLACK OLIVE TAPENADE & SMOKED APPLEWOOD CHEESE BRUSCHETTA 7.50

With balsamic glaze
WH / M / EG / SP / TN / LP

BUFFALO CHICKEN WINGS 9.00

Served with a mild blue cheese aioli
WH / MD / TN / SP / EG / SE

DILLON'S SEAFOOD CHOWDER 9.50
STARTER - 9.50
MAIN - 14.50

Served with homemade Guinness bread
WH / FH / M / TN / CR / MO

SALT & CHILLI SQUID 9.00

Served with homemade chipotle aioli
FH / PN / TN / MD / MO / CR / SE

SIDES 4.50

CHUNKY CHIPS WH / SP

CREAMY MASH M

SWEET POTATO FRIES WH / SP

BEER BATTERED ONION RINGS WH / M / SP

SKINNY FRIES WH / SP

SEASONAL VEG M

GARLIC POTATOES WH / SP

SIDE SALAD MD

SAUCES 2.00

CRACKED BLACK PEPPER SAUCE M

HOMEMADE GRAVY

WHITE WINE SAUCE M

HOMEMADE DIP 1.50

OUR LOCAL SUPPLIERS

We are committed to serving the finest local produce

Fish - Albatross Seafoods, Killybegs

Fruit and Vegetables - Liam Doherty, Letterkenny

Meat/Poultry/Pork - E&B O'Donnell, Letterkenny - Using 100% Irish Beef

Allergy Advice: Before placing your order, please inform your server of any allergies or special dietary requirements for your party. Due to presence of nuts in some of our ingredients, there is a small possibility that nut traces may be found in any of our items. **Please Note:** All soups and sauces are gluten free. Compliments for each dish cannot be substituted.

FROM THE GRILL

All main courses served with a choice of side

100% IRISH 8 OZ BEEF BURGER 18.75

Served with baby gem lettuce, tomato, Kinnegar beer caramelised onions, crispy bacon, bbq sauce and Monterey jack cheese inside a brioche bun
WH / SP / MD / M / SE

BUTTERMILK FRIED CHICKEN BURGER 18.75

Served with baby gem lettuce, bacon jam, chipotle mayo and Monterey jack cheese inside a brioche bun
WH / SP / MD / M / SE / EG

PAN SEARED ATLANTIC SALMON 21.50

Lemon and thyme potatoes, tender stem broccoli and sundried tomato salsa verde
FH / MD / SP / M

BEER BATTERED HADDOCK 19.95

Served with mushy peas, tartar sauce, side salad and a lemon wedge
WH / FH / EG / M / MD

FRESH BREADED SCAMPI 21.50

Served with tartar sauce, side salad and a lemon wedge
WH / FH / EG / M / MD / CR / MO

DILLON'S 8 OZ STEAK SANDWICH 22.25

Served with Kinnegar beer caramelised onions, bacon jam and Monterey jack cheese inside a toasted garlic ciabatta. Served with cracked black pepper sauce
WH / SP / M / EG

10 OZ SIRLOIN STEAK 31.00

Beer battered onion rings, confit tomato and cracked black pepper sauce
WH / M / SP

SUGAR PIT CURED BACON 19.95

10 day cured Bacon rib with champ mash, buttered kale and wholegrain mustard cream sauce
MD / SP / SE / M

CHORIZO CHICKEN 19.95

Cajun chicken escalope with chorizo sauce and tobacco onions
WH / M / MD / SP

CHICKEN & SMOKED BACON STACK 20.75

Stuffed fillet of chicken wrapped in smoked bacon, served on a bed of champ mash, creamy pepper sauce and topped with tobacco onions
WH / M / SP

CHICKEN GOUJON PLATTER 18.75

Homemade breaded chicken goujons, served with a combo of dips
WH / EG / M / MD / SP

CHICKEN & CHORIZO PENNE PASTA 17.95

Chicken strips, red onion & cherry tomatoes in a rich chorizo cream sauce, served with a toasted garlic ciabatta
WH / SP / MD / M / EG

CAJUN CHICKEN CAESAR SALAD 17.50

Baby gem lettuce, smoked bacon, parmesan cheese, garlic croutons and house caesar dressing
WH / M / MD / EG

PANKO CRUSTED GOATS CHEESE 17.95

With rocket, pickled apple, candied walnut, beetroot and Dillon's house dressing
WH / PN / MD / EG / TN / SE / M

ALLERGY KEY Contains the following:

PN - Peanuts MD - Mustard SY - Soya TN - Tree Nut WH - Wheat SP - Sulphur CR - Crustaceans
EG - Egg LP - Lupin CY - Celery M - Milk FH - Fish SE - Sesame MO - Molluscs