

Pavilion

AT RATHMULLAN HOUSE

PIZZA

HOUSE mozzarella, crushed tomatoes & basil (1,2,7,14)	15.00
SPANISH mozzarella, crushed tomatoes, roast peppers, spicy Ventricina salami, caramelised onions & chilli oil (1,2,7,14)	17.50
THEBLUEGOAT Corleggy Cavanbert, Blues creamery raw milk gorgonzola, & hot honey (2,7,14)	17.00
CHARCUTERIE mozzarella, crushed tomatoes, fennel salami, gaeta olives, capers & oregano (1,2,7,14)	16.50
BEEF & BEET mozzarella, crushed tomatoes, Donegal Dexter braised brisket, beetroot horseradish, goats' cheese & aged balsamic (1,2,6,7,14)	17.50
BIANCANEVE extra virgin olive oil base, mozzarella, cherry tomatoes, Parma ham, parmesan shavings, garden rocket leaves (1,2,7,14)	17.00
VERDE mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese & garden rocket (1,2,7,14)	16.50
FUNGHI mozzarella, crushed tomatoes, wild mushrooms, wild garlic pesto, thyme & parmesan (1,2,7,10,11,14)	17.00
PAYSANNE mozzarella, crushed tomatoes, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach & fresh chilli (1,2,7,14)	17.00
HAIL CAESAR mozzarella, crispy bacon, croutons, garden rocket, parmesan, Caesar dressing, wild garlic pesto (2,5,7,10,11,14)	17.00
PEA SICÍN & TOFU chickpeas, spinach, tofu, pickled red onion, cherry tomatoes, rosemary roast potatoes, lemon oil (1,2,7,13,14)	18.00
SURF & TURF Bresaola beef, baby prawns, spinach, mozzarella, crushed tomato, pomegranate, lemon oil, parmesan (3,2,1,14,7)	18.00
KIDS 7" mozzarella & crushed tomatoes (1,2,7,14)	10.00

Extra Toppings 2 euros each

CHICKEN CURRY basmati fried rice, cucumber & coriander raita, (1,7,9,14)	19.50
RATHMULLAN HOUSE FISHCAKES smoked haddock, salmon, hake, tomato relish, leaves, salsa verde (2,5,7,9,14)	16.50

SIDES & DIPS

SKINNY FRIES (2)	5.00
DIPS wild garlic mayo or sweet chilli (1,4,7,10,11,14)	2.50

DOUGHS

Sourdoughs prepared daily inhouse using carefully sourced 00 and 550 flour from central Europe. Using a little yeast, the dough takes 48 hours fermenting until it is ready for the oven

GLUTEN FREE

It is cooked on a metal tray in our pizza oven along-side gluten pizzas.

GRATUITIES

Tables of 8 and above will have a 10€ service charge added at the till.

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COFFEE & HOMEMADE ICE CREAM

CIDERS

MACIVOR'S MEDIUM or DRY	6.75
MACIVOR'S Apple Blackcurrant & Mint	6.75

CRAFT BEERS (BOTTLES) - €6

PAVILION LAGER 4.5% Kinnegar's very own Donegal made lager
LIMEBURNER PALE ALE 4.7% light, crispy & hoppy
SCRAGGY BAY INDIAN PALE ALE 5.3% golden ale with snappy hops
CROSSROADS AMERICAN IPA 6.2% citrus and tropical fruit flavours with pine notes
DEVIL'S BACKBONE AMBER ALE 4.9% chocolate notes, full bodied & full flavoured
RUST BUCKET RYE ALE 5.1% rye & barley malt, with citrus notes
JACK RABBIT 4% Ginger Ale, with an irresistibly refreshing zest of ginger

NON ALCOHOLIC BEER & WINE

GUINNESS 00	5
HEINEKEN 00	5
LOWTIDE 1%	5.20
DR NO REISLING (glass)	7.50

ON TAP

'PAVILION' LAGER 4.5% Kinnegar's very own Donegal made lager	6
LIMEBURNER PALE ALE 4.7% light, crispy & hoppy	6.30
SCRAGGY BAY Indian pale ale 5.3% golden ale with snappy hops	6.30
GUINNESS no introduction needed!	6.30

WINES

SELECTION OF WHITE, RED, ROSE or PROSECCO 175ml or 75cl bottle (See Blackboards)

SOFT DRINKS

DPCONNOLLY Raspberry	3.85
FRESH APPLE/ORANGE juice	3.85
RIBENA CARTONS 250ml Blackcurrant	2.50
BALLYGOWAN Still/Sparkling 330ml/70cl	2.30 / 4.30
COKE/DIET/SPRITE/FANTA ORANGE/LEMON/FOOTBALL SPECIAL	3.30
FRANKLINS GINGER BEER	3.85

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