

# Pavilion

AT RATHMULLAN HOUSE

TUES/WED/FRI/SAT/SUN 1-2:30PM & 5-8PM. CLOSED MON & THUR.

BOOKING ONLY- Visit our FB/Instagram & click on the link to make your reservation.

## PIZZA

<b>HOUSE</b> mozzarella, crushed tomato & basil.	13
<b>SPANISH</b> mozzarella, crushed tomato, roasted peppers, spicy Ventricina salami, caramelised onions & chilli oil.	15.50
<b>CHARCUTERIE</b> mozzarella, crushed tomato, fennel salami, Gaeta olives, capers & oregano.	15
<b>BIANCA</b> mozzarella, aged Parma ham, griddled aubergines, oregano & lemon oil.	15.50
<b>VERDE</b> mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese & rocket.	15
<b>FUNGHI</b> mozzarella, crushed tomato, wild mushrooms, pesto, thyme & parmesan.	15.50
<b>PAYSANNE</b> mozzarella, crushed tomato, smoked Kielbasa sausage, rosemary roast fir potatoes, garlic, spinach & fresh chilli.	15.50
<b>HAIL CAESAR</b> mozzarella, crispy bacon croutons, garden rocket, parmesan, Caesar dressing, wild garlic pesto.	15.50
<b>KIDS 7"</b> mozzarella & crushed tomato	9.50

Extra Toppings 1.50 each

## GUEST DISHES

<b>Poached Donegal Lobster &amp; prawn salad</b> , our walled garden leaves, fennel, radish & marie rose sauce.	21
<b>Grilled Chicken Salad</b> , our walled garden leaves, fennel, radish & Rathmullan House dressing	12.50
<b>Grilled Aubergine &amp; pepper salad</b> , our walled garden leaves, fennel, radish & Rathmullan House dressing	9.50
<b>Homemade fish cakes</b> spring salad, tomato relish.	13

(R House dressing contains Mayonnaise, Sundried tomato, Balsamic vinaigrette, basil, pesto, garlic, lemon, Parmesan)

## SIDES & DIPS

<b>Skinny fries</b>	3.50
<b>Wild garlic dip or Sweet chilli sauce</b>	1
<b>Walled garden leaves</b>	3.50

## COFFEE & HOMEMADE ICE CREAM

### 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

Rathmullan House baked gluten free pizza is made with our own dough recipe utilising cauliflower for texture and gluten free flour. It is cooked on a metal tray in our pizza oven along-side gluten pizzas.

### SUPPLIERS

We use Fior di Latte. Mozzarella. When Rathmullan House Walled Garden produce (RHWG) isn't available, we use carefully sourced alternatives

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## CIDERS

Mclvor's Medium 6.35

Mclvor's Dry 6.35

Orchard Thieves 5.80

## CRAFT BEERS

### BOTTLES - €6

LIMEBURNER PALE ALE 4.7% Light, crispy & hoppy. (ON TAP)

SCRAGGY BAY INDIAN PALE ALE 5.3% Golden ale with snappy hops. (ON TAP)

CROSSROADS AMERICAN IPA 6.2% Citrus and tropical fruit flavours with pine notes.

DEVILS BACKBONE AMBER ALE 4.9% Chocolate notes, full bodied & full flavoured.

RUSTBUCKET RYE ALE 5.1% Rye & barley malt, with citrus notes.

YANNARODDY PORTER 4.8% Dark roasted malt flavours and touch of coconut.

### CANS - €5

BIG BUNNY 6% A punchy hop wallop, with a creamy wheat mouth feel.

DL Donegal Lager 4.5% Light, refreshing and crushable, proudly from Donegal.

BLACK BUCKET 6.5% Dark Rye & roasted malts with fresh hop aromas.

WHITE RABBIT 4.5% Classic American wheat blends fruity malt & fruity hops.

LOW TIDE 0.5% Low-alcohol ale, enjoyable even for beer lovers (not zero alcohol). 4.00

GUINNESS ...(ON TAP)...NEEDS NO INTRODUCTION 5.30

'PAVILION' LAGER 4.5% our very own Donegal made lager. (ON TAP) 6.00

## WINES

SELECTION OF WHITE, RED & ROSE 175ml or 70cl bottle (See Blackboards)

## SOFT DRINKS

SAN PELLEGRINO Lemon & Mint/Blood Orange 3.80

FRANKLINS & SONS Raspberry/Elderflower Lemonade 3.85

RIBENA CARTONS 250ML Blackcurrant/Strawberry 2.50

BALLYGOWAN Still/Spark. 330ml/70cl 2.30/4.30

Coke/Diet/Sprite/Fanta Orange/Lemon/Football Special 3.25