

# Pavilion

AT RATHMULLAN HOUSE

## PIZZA

<b>HOUSE</b> mozzarella, crushed tomatoes & basil <i>(1,2,7,14)</i>	14.00
<b>SPANISH</b> mozzarella, crushed tomatoes, roast peppers, spicy Ventricina salami, caramelised onions & chilli oil <i>(1,2,7,14)</i>	17.00
<b>THE BLUE GOAT</b> Corleggy Cavanbert, Kylemore Farmhouse cheese, Blues creamery raw milk gorgonzola <i>(2,7,14)</i>	16.50
<b>CHARCUTERIE</b> mozzarella, crushed tomatoes, fennel salami, gaeta olives, capers & oregano <i>(1,2,7,14)</i>	16.50
<b>BEEF &amp; BEET</b> mozzarella, crushed tomatoes, Donegal Dexter braised brisket, beetroot horseradish, goats' cheese & aged balsamic <i>(1,2,6,7,14)</i>	17.00
<b>BIANCANEVE</b> extra virgin olive oil base, mozzarella, cherry tomatoes, Parma ham, parmesan shavings, garden rocket leaves <i>(1,2,7,14)</i>	17.00
<b>VERDE</b> mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese & garden rocket <i>(1,2,7,14)</i>	16.50
<b>FUNGHI</b> mozzarella, crushed tomatoes, wild mushrooms, wild garlic pesto, thyme & parmesan <i>(1,2,7,10,11,14)</i>	17.00
<b>PAYSANNE</b> mozzarella, crushed tomatoes, smoked Kielbasa sausage, rosemary roast potatoes, garlic, spinach & fresh chilli <i>(1,2,7,14)</i>	17.00
<b>HAIL CAESAR</b> mozzarella, crispy bacon, croutons, garden rocket, parmesan, Caesar dressing, wild garlic pesto <i>(2,5,7,10,11,14)</i>	17.00
<b>PEA SICÍN &amp; TOFU</b> chickpeas, spinach, tofu, pickled red onion, cherry tomatoes, rosemary roast potatoes, lemon oil <i>(1,2,7,13,14)</i>	16.50
<b>SURF &amp; TURF</b> Bresaola beef, baby prawns, spinach, mozzarella, crushed tomato, pomegranate, lemon oil, parmesan <i>(3,2,1,14,7)</i>	18.00
<b>KIDS 7"</b> mozzarella & crushed tomatoes <i>(1,2,7,14)</i>	10.00

Extra Toppings 2 euros each

<b>CHICKEN CURRY</b> basmati fried rice, poppadom's, cucumber & coriander raita, <i>(1,7,9,14)</i>	17.50
<b>RATHMULLAN HOUSE FISHCAKES</b> smoked haddock, salmon, hake, tomato relish, leaves, salsa verde <i>(2,5,7,9,14)</i>	15.00

## SIDES & DIPS

<b>SKINNY FRIES</b> (2)	4.50
<b>DIPS</b> wild garlic mayo or sweet chilli <i>(1,4,7,10,11,14)</i>	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.

### 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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## COFFEE & HOMEMADE ICE CREAM

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

### CIDERS

MACIVOR'S MEDIUM 6.35

MACIVOR'S DRY 6.35

### CRAFT BEERS (BOTTLES) - €6

PAVILION LAGER 4.5% Kinnegar's very own Donegal made lager

LIMBURNER 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 flavors 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 flavors with a touch of coconut

### NON ALCOHOLIC BEER & WINE

GUINNESS 00 4.70

HEINEKEN 00 4.70

LOW TIDE 0.5% 5.50

DR NO REISLING ( glass) 7.50

### ON TAP

'PAVILION' LAGER 4.5% Kinnegar's very own Donegal made lager 5

LIMBURNER PALE ALE 4.7% light, crispy & hoppy 6.00

SCRAGGY BAY INDIAN PALE ALE 5.3% golden ale with snappy hops 6.00

GUINNESS no introduction needed! 6.00

### WINES

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

### SOFT DRINKS

DP CONNOLLY Raspberry/Elderflower Lemonade 3.85

FRESH APPLE/ORANGE JUICE 3.85

RIBENA CARTONS 250ML Blackcurrant 2.50

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

COKE/DIET/SPRITE/FANTA ORANGE/LEMON/FOOTBALL SPECIAL 3.30

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