

Pavilion

AT RATHMULLAN HOUSE

SEPTEMBER OPENING HOURS. FRI & SAT 5-7.30PM

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

PIZZA

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

Extra Toppings 1.50 each

GUEST DISHES

Shines wild Irish tuna salad , our walled garden leaves, green beans, black olives, soft boiled egg & boiled potatoes	12.50
Grilled chicken salad , our walled garden leaves, fennel, radish & Rathmullan House dressing	12.50
Grilled aubergine & pepper salad , our walled garden leaves, fennel, radish & Rathmullan House dressing	9.50
Homemade fish cakes spring salad, tomato relish.	13

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

SIDES & DIPS

Skinny fries	3.50
Wild garlic dip or Sweet chilli sauce	1
Walled garden leaves	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

LIMBURNER 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