

# Pavilion

AT RATHMULLAN HOUSE

## PIZZA

<b>HOUSE</b> mozzarella, crushed tomato & basil.	13.50
<b>SPANISH</b> mozzarella, crushed tomato, roasted peppers, spicy Ventricina salami, caramelised onions & chilli oil.	16.50
<b>CHARCUTERIE</b> mozzarella, crushed tomato, fennel salami, gaeta olives, capers & oregano.	16
<b>BEEF &amp; BEET</b> mozzarella, crushed tomato, braised beef, beetroot, horseradish, goats' cheese & aged balsamic	16.50
<b>BIANCANEVE</b> extra virgin olive oil base, mozzarella, cherry tomato, parma ham, parmesan shavings, fresh rocket leaves	16
<b>VERDE</b> mozzarella, crushed tomato, roast peppers, caramelised onions, goat's cheese & rocket.	16
<b>FUNGHI</b> mozzarella, crushed tomato, wild mushrooms, pesto, thyme & parmesan.	16.50
<b>PAYSANNE</b> mozzarella, crushed tomato, smoked Kielbasa sausage, rosemary roast fir potatoes, garlic, spinach & fresh chilli.	16.50
<b>HAIL CAESAR</b> mozzarella, crispy bacon croutons, garden rocket, parmesan, Caesar dressing, wild garlic pesto.	16.50
<b>KIDS 7"</b> mozzarella & crushed tomato	9.50

Extra Toppings 2 euros each

## GUEST DISHES

<b>LAMB MADRAS</b> basmati fried rice, poppadoms	17.50
<b>HOMEMADE FISH CAKES</b> spring salad, tomato relish	14

## SIDES & DIPS

<b>SKINNY FRIES</b>	4
<b>DIPS</b> wild garlic mayo or sweet chilli	2
<b>WALLED GARDEN LEAVES</b>	4

## COFFEE, SWEET TREATS & HOMEMADE ICE CREAM

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

### 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 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

MCIVOR'S MEDIUM	6.35
MCIVOR'S DRY	6.35

## 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
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 with a touch of coconut

## CANS - €5

BIG BUNNY 6% a punchy hop wallop, with a creamy wheat mouth feel.
LOW TIDE 0.5% low-alcohol ale, enjoyable even for beer lovers (not zero alcohol).

## ON TAP

'PAVILION' LAGER 4.5% Kinnegar's very own Donegal made lager	5
LIMEBURNER PALE ALE 4.7% light, crispy & hoppy	5.50
SCRAGGY BAY INDIAN PALE ALE 5.3% golden ale with snappy hops	5.50
GUINNESS no introduction needed!	5.30

## 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

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