

The Peak Restaurant

Appetizers

North East Atlantic Scallops 11.00

Flash fried in brandy served on black pudding and cream puree with baby leaves

Goats cheese Salad 7.50

Roasted bell peppers and crumbly goat's cheese tossed in green leaves with house dressing

3 way Salmon 8.60

Poached salmon with crushed baby prawn bound in a citreous mayo, pan fried Cajun salmon finished with oak smoked salmon

Chicken Salad 7.50

Chicken in a fresh mango mayo with spring onions and cherry tomatoes

Monkfish gratin 11.00

Deep water king prawn with monkfish and topped with garlic butter and creamy cheese

Homemade soup of the day 4.50

Ask server

Spicy 2 seed Beef Salad 7.50

Blue poppy seed, sesame seed feta cheese and succulent Irish beef strips with a Tai dark dressing



Breaded stuffed mushrooms 6.50
*Stuffed with cream cheese and served with salad
and garlic mayonnaise*

Traditional Prawn Cocktail 7.50
*On a bed of mixed leaves served
with Marie rose sauce*

Chef's Specialties of mains

Salmon and Seabass 20.50
*Donegal salmon and Seabass fillet pan seared and
covered in a saffron cream butter*

Chargrilled 12oz Sirloin Steak 23.50
*In a citrus marinade served with rip Beef tomatoes
and topped with dressed rocket and parmesan shavings*

Roast Half Duck 22.00
*Roast peppered Duck with a blackberry and
Marsala sauce*

Two Fine Birds 21.50
*Quail breast and supreme of chicken finished with
a pink pepper and brandy sauce*

Chicken Maryland 16.00
*Served with banana and pineapple fritters
and slice of bacon*

Cock and Bull 18.50
*Supreme of chicken and Fillet steak covered
in a tarragon and wild mushroom cream sauce*

Monkfish 24.00

Medallions of monkfish flash fried in Benedictine left to rest in a hazelnut butter

Rack of Lamb 23.50

Herb Crusted Rack of Lamb served with a rich red wine jus

Fillet Steak 25.50

Grilled succulent fillet steak cooked to your liking topped with a blue cheese and white wine sauce

Braised Pork Belly and King Scallop 22.50

with a Balsamic and chilli glaze

Vegetarian Tagliatelle

Wild mushroom and spinach tagliatelle

Cooked in a rich pesto cream

12.50

Vegetarian Couscous

A sweet pepper couscous served on roasted courgettes

12.50

All our mains are served with Potatoes and Vegetable

Side Orders All 2.50

French fried onion rings

Sauté Mushrooms

Sauté Onions

Tossed Salad with Vinaigrette

Garlic Potatoes

Extra Vegetables and Potatoes

Chilli Rocket and parmesan Salad