

# **Mc SWIGGAN'S**

*The Eating & Drinking Place*

Here at McSwiggan's we've been welcoming customers for almost thirty years. Our commitment to quality food, our extensive wine list and a real love of what we do has made us popular with families & friends looking for a warm welcome at the door & fresh food on the table.

*Here's to thirty more...*

Please inform us of any allergies you may have and we will do our very best to adapt our dishes to suit you.

Please note, however, that all 14 allergens are in use in our kitchen. A menu indicating which allergens are present in our dishes is available upon request.

# START

Italian Provolone Cheese baked with semi-sundried tomatoes and basil pesto, served with garlic croutons and a baby leaf salad	8
Garlic & Herb Mushrooms golden fried and served with garlic mayo and seasonal leaves	7
Warm Nut-Crusted Goat's Cheese served with mixed salad and sweet redcurrant sauce	8
Local Seafood & Shellfish Chowder cream based and served with brown soda bread	6
Thai Style Salmon & Dill cakes served with tossed salad and sweet chilli sauce	8
Oak Smoked Haddock cooked in a cheese sauce with creamy mash and topped with melted cheddar	7
Monkfish Medallions sautéed in creamy garlic sauce and served with rice	8

# START

Chicken Liver Pâté served with Cumberland sauce, seasonal leaves and hot toast	7
Marinated BBQ Pork Ribs in a tangy sweet & sour sauce with mixed leaf salad	7
Warm Mediterranean Chicken Salad lightly spiced chicken breast with baby leaves, chorizo, feta cheese and mixed olives	8
Homemade Soup of The Evening served with a seed topped white roll	5
Irish Oak Smoked Salmon served with dressed salad, capers and brown soda bread	8
Inis Mor Seafood Salad salmon, cod, smoked haddock & shrimp in a Marie Rose sauce with tossed salad	7

▽ *Glass of Prosecco* 5

# CHICKEN

McSwiggan's Chicken Special chicken breast stuffed with cream cheese, wrapped in bacon and breadcrumbs and served with roast gravy and hand cut fries	19
Roast Stuffed Chicken Breast with herb potato stuffing, smoked bacon, roast gravy and served with hand cut fries	18
Spiced Chicken Breast with Peanuts cooked in our house blend of spices with mixed vegetables and served sizzling with savoury rice	18
Escalope of BBQ Chicken marinated and grilled breast of chicken, served on sweet potato & carrot mash with Portobello mushroom and garlic & parmesan mayo	18
Supreme of Chicken Kiev breaded chicken breast stuffed with garlic and herb butter and served on creamy mashed potato with roast gravy	18
Chicken Curry Masala sliced chicken breast in a creamy curry sauce with mixed vegetables and served with savoury rice and mint yoghurt	18

# MEAT

Half Roast Duckling  
served on herb potato with a choice of  
orange & Grand Marnier reduction or garlic & rosemary sauce 25

McSwiggan's Famous Surf & Turf duo of beef with peppercorn sauce and lightly spiced cajun salmon with garlic butter, served with hand cut fries 27
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Rack of Irish Lamb  
pan roasted and served on  
champ potato with garlic & rosemary sauce 28

Wok Fried Strips of Beef  
served sizzling in a hot bean sauce with  
fresh chilli and mixed vegetables and served with savoury rice 19

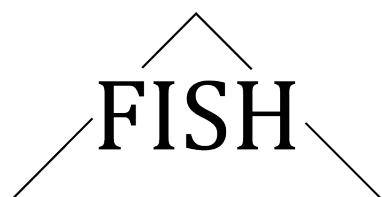
Marinated Pork Cutlet  
served on spring onion champ potato  
with caramelised red onion and roast gravy 19

# STEAK

Prime Irish Angus Sirloin 284g (10oz)	27
Prime Irish Angus Sirloin 454g (16oz)	35
Prime Irish Angus Sirloin 227g (8oz)	23
Prime Irish Angus T-bone 454g (16oz)	29
Prime Irish Angus Fillet Steak 255g (9oz)	29

All of the above steaks are served with hand cut fries, golden fried onion rings and a choice of either brandy & peppercorn sauce or garlic & herb butter

255g (9oz) Cajun Spiced Fillet Steak seared & blackened and served with garlic butter, hand cut fries and onion rings	29
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# FISH

Grilled Fillet of Fresh Atlantic Cod served on spring onion champ with garlic & lemon butter	20
Oven Baked Fillet of Salmon served on creamy sage mash with pistachio nut butter	18
McSwiggan's Fish & Chips breaded fillets of fresh plaice with hand cut fries, homemade tartar sauce and seasonal salad	18
Oak Smoked Cod topped with lemon butter on a bed of sweet pea purée, served with hand cut fries	20
Selection of Cod, Salmon & Oak-Smoked Cod baked in a herb breadcrumb crust on mixed vegetables with a creamy prawn sauce	20
Medallions of Monkfish pan seared in a creamy garlic sauce and served with savoury rice	27
Seafood & Shellfish Coquille salmon, cod, smoked haddock & shrimp cooked in white wine & mushroom sauce with a layer of creamy mash and topped with cheddar cheese	19
Fillets of Sea Bass served on tagliatelle pasta with peppers, olives and onion and topped with lemon butter	21
Lightly Spiced Monkfish Masala sautéed in a creamy tandoori sauce served in a crispy poppodum with vegetables	27
Steamed Fillet of Fresh Salmon with prawn sauce and steamed mixed vegetables	18

# VEGETARIAN

- Wok Fried Vegetables with Peanuts  
with ginger, garlic, sesame oil and  
soy sauce, served sizzling with savoury rice 16
- Creamy Vegetable Masala  
cooked in our house curry sauce and served with  
savoury rice, toasted pitta bread and a side of mint yoghurt 16
- Mediterranean Aubergine Bake  
oven baked aubergine slices with feta cheese,  
Provençal sauce and topped with white cheddar.  
Served with pitta bread and a salad with blue cheese dressing 16

# SALAD

- Irish Oak-Smoked Salmon Salad  
with mixed leaves, tomato, cucumber, onion,  
peppers, capers and egg mayo. Served with brown soda bread 19
- Warm Mediterranean Chicken Salad  
lightly spiced chicken with mixed salad, chorizo,  
olives and feta cheese and served with garlic croutons 15
- Thai Beef Salad  
grilled strips of Irish beef, mixed leaves, toasted  
hazelnuts, cherry tomatoes and our house Thai chilli dressing 19



# SIDE

Onion rings  
Batton carrots  
Sautéed mushrooms  
Cauliflower mornay  
Mixed vegetables in garlic butter  
Sautéed onions  
Broccoli amandine

3 euro each / selection of 3 for 4 euro / share size 5 euro

# EXTRA

Garlic bread  
Spicy wedges  
Hand cut fries  
Baked potato  
Tossed salad  
Garlic & cheese gratin potatoes  
Creamed potato

3 euro each / share size 5 euro



# DESSERT

Sticky Banana Banoffee Pie with a ginger nut biscuit base and fresh cream	6
Warm Chocolate Fondant with vanilla ice cream & fresh cream	6
Lemon Posset with mixed berry compote and fresh cream	6
Belgian Chocolate Mousse topped with fresh cream & dark cherries	6
Seasonal Crumble freshly cooked fruit topped with our special crumble mix served with vanilla ice cream and fresh cream	6
Chocolate & Roasted Hazelnut Brownie with vanilla ice cream & fresh cream	6
Crêpes À La Mode warm crepes with vanilla & chocolate ice cream, chocolate sauce & fresh cream	6
Homemade Cheesecake with a crumbly biscuit base & fresh cream choose from strawberry & raspberry flavour or classic pina colada	6
Profiteroles choux pastry cases filled with Chantilly cream, smothered in chocolate sauce	6
Warm Homemade Apple Pie, vanilla ice cream & fresh whipped cream	6
Trio of Ice Cream with chocolate sauce, whipped cream and wafers	5

*Add a scoop of ice cream to any dessert for €1*