



DINNER

MC SWIGGAN'S

The Eating & Drinking Place

Here at McSwiggans 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 copy of the menu indicating which allergens are present in which 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	€7.50
Warm Crusted Goat's Cheese served with mixed salad with sweet redcurrant & port sauce	€8
Local Seafood & Shellfish Chowder cream based and served with brown soda bread	€6.50
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	€8
Monkfish Medallions sautéed in creamy garlic sauce and served with pilau rice	€9



START

Chicken Liver Pâté served with Cumberland sauce, seasonal leaves and hot toast	€8
Marinated BBQ Pork Ribs in a tangy sweet & sour sauce with mixed leaf salad	€8
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	€8.50
Inis Mor Seafood Salad salmon, cod, smoked haddock & shrimp in a Marie Rose sauce with tossed salad	€7

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	€20
Roast Stuffed Chicken Breast with herb potato stuffing, smoked bacon, roast gravy and served with hand cut fries	€19
Spiced Chicken Breast With Peanuts cooked in our house blend of spices with mixed vegetables and served sizzling with pilau rice	€19
Escalope Of BBQ Chicken marinated and grilled breast of chicken, served on sweet potato & carrot mash with grilled mushroom and garlic & parmesan mayo	€19
Supreme Of Chicken Kiev breaded chicken breast stuffed with garlic and herb butter and served on creamy mashed potato with roast gravy	€19
Chicken Curry Masala sliced chicken breast in a creamy curry sauce with vegetables and served with pilau rice and mint yoghurt	€19

MEAT

Half Roast Duckling served on herb potato with a choice of orange & Grand Marnier reduction or garlic & rosemary sauce	€26
McSwiggan's Surf & Turf duo of beef with peppercorn sauce and lightly spiced cajun salmon with garlic butter, served with hand cut fries	€28
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 pilau rice	€20
Marinated Pork Cutlet served on spring onion champ potato with caramelised red onion and roast gravy	€19



STEAK

Prime Irish Angus Sirloin 284g (10oz)	€28
Prime Irish Angus Sirloin 454g (16oz)	€35
Prime Irish Angus Sirloin 227g (8oz)	€24
Prime Irish Angus T-bone 454g (16oz)	€30
Prime Irish Angus Fillet Steak 255g (9oz) (Fillet steak also available blackened with cajun spices)	€30

All of the above steaks are served on sautéed mushrooms & onions
with hand cut fries and a choice of either
brandy & peppercorn sauce or garlic & herb butter



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	€20
McSwiggan's Fish & Chips breaded fillets of fresh plaice with hand cut fries, homemade tartar sauce and seasonal salad	€18
Selection Of Cod, Salmon & 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 pilau rice	€27
Seafood Coquille Mornay salmon, cod, smoked haddock & shrimp cooked in white wine & mushroom sauce with a layer of creamy mash and topped with cheddar cheese	€20
Fillets Of Sea Bass served on creamy spring onion champ and topped with lemon butter	€22
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	€20

VEGETARIAN

- Wok Fried Vegetables With Peanuts
with ginger, garlic, sesame oil and
soy sauce served sizzling with pilau rice €17
- Creamy Vegetable Masala
cooked in our house curry sauce and served with
pilau rice, toasted pitta bread and a side of mint yoghurt €17
- Mediterranean Aubergine Bake
oven baked aubergine slices with feta cheese,
Provençal sauce and topped with white cheddar. €17
Served with pitta bread and a salad with blue cheese dressing
- Thai Green Sweet Potato & Cauliflower Curry €17
served with Pilau rice & grilled pitta bread (vegan)

SALAD

- Irish Oak-Smoked Salmon Salad
with mixed leaves, tomato, cucumber, onion, peppers,
capers and egg mayo. Served with brown soda bread €21
- Warm Mediterranean Chicken Salad
lightly spiced chicken with mixed salad, chorizo,
olives and feta cheese and served with garlic croutons €17
- Warm Crusted Goat's Cheese Salad
Breaded goat's cheese served warm on dressed mixed salad
with sweet redcurrant & port sauce €16
- Falafel Salad
Warm falafel served with hummus & roast peppers
in a mixed leaf salad with grilled pitta bread €16

SIDES

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

€3.50 each / selection of 3 for €4.50 / share size €5.50

EXTRA

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

€3.50 each / Share size €5.50

DESSERT

Sticky Banana Banoffee Pie with a ginger nut biscuit base and fresh cream	€6.50
Warm Chocolate Fondant with vanilla ice cream & fresh cream	€6.50
Lemon Posset with mixed berry compote and fresh cream	€6.50
Belgian Chocolate Mousse topped with fresh cream & dark cherries	€6.50
Seasonal Crumble freshly cooked fruit topped with our special crumble mix served with vanilla ice cream and fresh cream	€6.50
Chocolate & Roasted Hazelnut Brownie with vanilla ice cream & fresh cream	€6.50
Crêpes Á La Mode warm crêpes with vanilla & chocolate ice cream, chocolate sauce & fresh cream	€6.50
Homemade Cheesecake with a crumbly biscuit base & fresh cream choose from strawberry & raspberry flavour or classic pina colada	€6.50
Dessert Of The Week	€6.50
Warm Homemade Apple Pie, vanilla ice cream & fresh whipped cream	€6.50
Trio of ice cream with chocolate sauce, whipped cream and wafers	€6.50

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