

TILLY'S

≈ RESTAURANT ≈

MAIN MENU

(Served from 12.30 - 9pm)

STARTERS

CHEESY GARLIC BREAD

€8

Cheesy garlic bread nestled on our tossed salad.
(MK,WH,SP)

BAYVIEW SIGNATURE SOUP

€8

Butternut squash, coriander and coconut served with our homemade Guinness bread.
(MK,MU,WH,WH3,SP)

GOATS CHEESE

€8

Whipped Irish Goats cheese served with out tossed salad with a drizzle of balsamic glazed with candied walnuts. (MK,MU,WH,SP)

BBQ CHICKEN WINGS

€10

Our in house BBQ wings then tossed in our sticky BBQ sauce garnished with our house dressing and blue cheese dressing. (MK,MU,WH,SP)

BAYVIEW MARINATED RIBS

€11

Marinated slow cooked ribs finished in a BBQ glaze.
(WH,MU,SP)

SEAFOOD CHOWDER

€12

Our renowned chowder, l selection of fish in a creamy rich veloute soup. Served with our home made Guinness bread. (MK,WH,WH3,FH,CS,MU,SP)

PRAWN SKEWERS

€12

Marinated Prawn Skewers char-grill served nestled on our house tossed salad with a lemon chilli and lime dipping sauce. (MK,MU,CS,SP)

MUSSELS MARINIÈRE

€15

Traditional Irish mussels cooked in white wine, enriched at the finish with double cream for a silky, aromatic broth served with your choice of sourdough or Guinness bread. (MK,MU,WH,WH3,CS,SP)

BAYVIEW SHARING PLATTER

€22

Designed for 2+ people. Espresso cup of our signature soup, cheesy garlic bread, prawn Skewers and BBQ wings. (MK,CS,WH,MU,SP)

MAIN COURSES

IRISH CORN-FED

CHICKEN SUPREME

€25

Corn-fed Chicken served with Pickled Carrot Puree and Charred Tender Stem Purple Broccoli served with Fondant Potato finished off with a Cream Sauce. (MK,EG,WH,SP)

THAI CHICKEN CURRY

€21

Tender chicken in a fragrant Thai curry with coconut, lemon grass, ginger, garlic, and chilli, finished with vegetables, coriander, and lime. Served with Basmati rice and naan. (MK,EG,WH,SP)

CHICKEN & BACON

PAPPARDELLE PASTA

€19

Sauté Chicken and Bacon tossed in a rich creamy sauce and Pappardelle Pasta served with our garlic Ciabatta bread. (MK,SP,MU)

WILD MUSHROOM RISOTTO

€19

Locally sourced wild mushrooms sautéed with Arborio rice, finished with cream and Parmesan, drizzled with truffle oil and garnished with baby rocket. (MK,MU,SP)

PAN SEARED HAKE €25

Pan-seared hake fillet served on a fondant potato with pickled carrot and charred Tenderstem broccoli, finished with beurre noisette and toasted almonds. (MK,MU,TN,FH,SP)

CRISPY BATTERED COD & CHIPS €23

Fresh Atlantic Cod Fillet coated in a light, golden batter, served with house-made Chunky Chips. Accompanied by Mushy Peas and classic Tartar Sauce. (WH,FH,SP)

VENISON BURGER €19

Enjoy our local Venison Burger garnished with lettuce, tomato and burger sauce finished off with onion ring and cheddar cheese. Comes with your choice of side. (MK,WH,MU,SP)

LAMB RUMP €26

Locally sourced Donegal lamb served on a fondant potato with pickled carrot purée and charred Tenderstem broccoli, finished with a rich lamb jus. (MK,MU,SP)

STEAKS

All steaks are 32 days dried cured, locally sourced and comes complete with a choice of side & sauce

HOUSE 12OZ FILLET MIGNON €48

HOUSE 12OZ SIRLOIN €38

HOUSE 10OZ RIB EYE €38

LADIES 8OZ FILLET STEAK €34

SAUCES

(Extra portion of sauce - €2)

Béarnaise (EG,SP) / Pepper (M,SP) / Beef Jus (SP)

Diane (MK,SP) / Café de Paris (MK,SP,MU)

Garlic Butter (MK,SP) / Blue Cheese (MK,SU)

SIDES

(Extra sides - €6)

Chunky Chips / French Fries (SP) / Garlic Potatoes
Onion Rings (WH,SU) / Sweet Potato Fries (SP)

Seasonal Vegetables / Champ (MK,SP) / Creamy
Mash Potatoes (MK,SP) / Chilli Fries with Sour

Cream & Chives (MK,SP)

DESSERTS

BAYVIEW SIGNATURE

STICKY TOFFEE PUDDING €9

Our classic Bayview sticky toffee pudding served with sticky toffee sauce and vanilla ice cream.
(MK,EG,WH,SP)

HOMEMADE CHOCOLATE BROWNIE €9

Chocolate brownie with white, milk and dark chocolate chunks, hazelnuts, chocolate sauce, salted caramel, and honeycomb ice cream.
(MK,EG,WH,SP)

CHEESECAKE €9

Bailey and white chocolate cheesecake with an Oreo Crumb base. (MK,EG,WH,SP)

FRENCH LEMON TARTLET €9

A classic French Lemon Tartlet served with a raspberry sorbet and passion fruit coulis.
(MK,EG,WH,SP)

BLUEBERRY & AN DÚLAMÁN

CRÈME BRÛLÉE €9

Slow-cooked blueberry compote with An Dúlamán Donegal Gin, served with Irish shortbread.
(MK,EG,WH,SP)

BAYVIEW ICE-CREAM SUNDAE €9

Vanilla, strawberry and chocolate ice cream with meringue, marshmallows, Belgian chocolate, salted caramel sauce, and a wafer fan.

AFFOGATO AL CAFFÈ €6

For when you can't decide between dessert and coffee: vanilla ice cream with a double Espresso Affogato. (MK,SP)

Please inform your server of any allergies or dietary requirements.

Allergens list:

PN = Peanuts

SE = Sesame

LP = Lupin

EG = Eggs

SY = Soya

CS = Crustaceans

MS = Molluscs

MD = Mustard

TN = Tree Nuts

WH = Wheat

MK = Milk

FH = Fish

CY = Celery

SP = Sulphites