

# *Bialann Sonas*

*Fáilte Romhat*



## *Sonas Restaurant*

*Welcome*

*Sonas Restaurant Menu*

*Served 6.00p.m. – 9.00p.m. Friday and Saturday*

## *Starters*

Trio of Melon marinated in Honey, Orange and Ginger with a quenelle of Lemon Sorbet	€6.00
Magheroarty Fish Cakes encrusted in Golden Breadcrumbs on seasonal Salad, drizzled with Lemon and Dill Mayo	€6.90
Baked Camembert Cheese with Honey & Pecan Dressing on a bed of Crispy Baby Leaves	€6.50
King Prawns in a Crispy Tempura Batter with Soy & Chilli Dip	€7.90
Marinated Cajun Chicken Skewers served with Mint and Yoghurt Sauce	€6.50

## *Main Courses*

Roast Rack of Lamb topped with a Herb crust served with Rosemary & Red Wine Jus	€24.00
Baked Chicken Supreme on a bed of creamed Kale, Cumin scented Butternut Squash and a Thyme Reduction	€17.00
Pan-seared Swordfish Steaks on a bed of seasonal Mash with Chilli Butter	€23.00
Medallions of Monkfish wrapped in Parma Ham with Roasted Red Pepper Sauce	€25.00
Surf 'n Turf – 9oz Steak with sauté King Prawns served with a Garlic Cream Sauce	€26.00
Ribeye Steak cooked to your liking with Cherry Vine Tomatoes, Crispy Onion Rings and a choice of Pepper Sauce or Garlic Butter	€24.50
Lentil and Chick Pea Dahl served with Basmati Rice & Naan Bread	€16.00

## *Desserts*

Tiramisu - Espresso soaked lady fingers with Cocoa & Sweet Italian Mascarpone	€6.50
Pear and Almond Tart with Fresh Cream and Vanilla Ice Cream	€6.50
Fresh Fruit Pavlova served with Whipped Cream and Seasonal Fruit	€6.50
Homemade Cheesecake of the Day	€6.50
Cheese Board with Chutney and a selection of Crackers	€6.50
Chocolate & Orange Mousse with Fresh Cream	€6.50

*All our Beef is 100% Irish and locally sourced*

Tea	€2.30	
Regular Coffee		€2.30
Large Coffee		€2.90
Regular Cappuccino		€2.80
Large Cappuccino		€3.30
Espresso		€2.50
Latte		€2.80

## *House Wines*

1. **EL Romanso Cabernet Sauvignon - Chile \* Red** €20.00  
Full bodied red, with bags of blackberry flavours and subtle oak tones.
2. **Cabaletta Merlot - Chile \* Red** €20.00  
Super-smooth red bursting with warm blackberry fruits. Smooth, medium bodied. Goes well with chicken and red meats.
3. **Mc Peterson Shiraz Cabernet - Australia \* Red** €20.00  
Full flavoured red with jammy dark berry fruits and warm peppery spice notes.
4. **Mc Peterson Chardonnay - Australia \* White** €20.00  
This wine displays typical ripe melons, peaches, nectarines and citrus with vanilla oak. Medium to dry
5. **Amor Vini Pinot Grigio - Italy \* White** €22.00  
Fragrant light bodied white with a fresh palate of pear and citrus. Light and dry goes well with fish, pasta and salads.
6. **Cabaletta Sauvignon Blanc - Chile \* White** €20.00  
Refreshing white with lively citrus and tropical flavours. a zesty finish on the palate. Light and dry.
7. **Humboldt Coast Zinfandel - Spain \* Rosé** €22.00  
Sweet rosé brimming with strawberry fruit flavours.
21. **Belnor Sparkling Perry \*Sparkling White** €22.00  
Off dry sparkling wine with classic notes of ripe pear and lemon zest. Easy drinking party wine.
22. **Champagne Marie Dements Cuvee Tradition NV – France** €65.00  
Award winning family run Champagne house. Packed with fresh apples and toasted brioche flavours and lemon notes.

*If you would like to see the full Wine Menu, please ask your server*

## *Liqueur Coffees*

Irish Coffee (Whiskey)	€6.50
Coffee Royale (Brandy)	€5.70
Calypso Coffee (Tia Maria)	€5.30
Sultan Special Coffee (Baileys)	€5.30

## *Premium Irish Whiskeys*

Middleton (Very rare)	€15.00
Redbreast (12 year old single pot still)	€7.50
Greenspot (Single pot still)	€7.50
Silkie (Donegal's own distilled whiskey)	€6.00
Teeling (Single malt)	€6.00
Tyrconnell (Single malt)	€6.00
Inishowen (Ireland's only peat blend)	€6.00
Kilbeggan (From Ireland's oldest distillery)	€6.00



Gort a' Choirce

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