

Largymore Bar

MENU



Open Daily • 12pm – 9pm

FRESHLY MADE SANDWICHES €8.50

1,7,11

Choose from sourdough, wholemeal or white bread - toasted or plain.
All sandwiches are served with a basket of home cooked chips.

Fillings: Carved Gammon • Grilled Chicken • Roast Beef •
Irish Cheddar • Egg & Onion • Smoked Salmon

Add Soup of the Day + €4.00 GF

BLT – Bacon, Lettuce & Tomato 1,7 €12.95
A timeless favourite, crisp and satisfying.

Sweet Chilli Chicken 1,7 €12.95
Served open on sourdough or wrapped - sweet, spicy, and full of flavour

LIGHT BITES

Soup of the Day GF €7.50
Served with wholemeal brown bread

Nacho with Minced Beef 1,7 €8.50
Crispy nachos with sour cream & guacamole

Donegal Bay Seafood Chowder 2,3,7,9,12,14 €10.50
A rich, creamy chowder brimming with local seafood,
served with wholemeal brown bread

Hot & Spicy Chicken Wings GF €8.50
Perfectly seasoned wings served with sour cream
and crisp celery sticks

Fresh Mussels – McSwyne’s Bay 2,3,7,9,12,14 €9.50
Steamed mussels served with garlic bread and your choice of:
Classic white wine & cream • Thai green broth

Poached Salmon Mayonnaise 3,7,9 €10.50
Delicately poached salmon on a fresh salad with organic egg

Vegetarian Spring Roll 1,6,11 €8.50
Crispy and golden, served with plum dipping sauce

Cheese Platter for Two 1,7 €24.00

A curated selection of French and Irish cheeses,
served with grapes, olives and crisp cheese biscuits.

SIDE ORDERS €3.00

Creamed or Baked Potato | Sautéed Mushrooms
French Fried Onion Rings | Home-cooked Chips

MAINS

Grandma’s Traditional Irish Beef & Guinness Stew GF,7 €18.50

Hearty, comforting, and served with potatoes

Beer Battered Killybegs Fish & Chips GF,3 €18.50
Crisp golden batter, flaky fresh fish, and homemade chips

Pasta of the Day 1,4,7 €18.50
Pan fried chicken penne in a smooth Parmesan cream sauce,
served with warm garlic bread.

Red Thai Curry – Beef / Chicken / Prawn GF €18.50
Fragrant, warming, and full of vibrant flavour.
Vegetarian/Vegan option available.

Smashed Prime Beef Burger 1,4,7 €18.50
100% Irish beef with vintage cheddar, garnish
and hand cut chips. Add crispy bacon +€2.00

Buttermilk Southern Fried Chicken Burger 1,4,7 €18.50
Golden, crispy chicken with garnish and hand cut chips. •

Homemade Southern Fried Chicken Goujons 1,4,7 €18.50
Succulent crispy strips with homemade chips.
Add a dip of your choice

Wild Atlantic Way Seafood Pie GF,2,3,9,12,13,14 €18.50
Creamy seafood filling topped with grilled cheddar,
served with potatoes

6oz Ciabatta Steak Sandwich 1,4,7 €18.50
Served with sautéed mushrooms, onions,
hand cut chips and peppered sauce

Chicken / Beef / Prawn Stir Fry 1,3,12,14 €18.50
Stir fried peppers, onions and chilli with noodles or rice,
infused with sesame oil and soy sauce

Homemade Lasagne 1,4,7,9 €18.50
Layers of slow cooked ragù, silky béchamel
and fresh pasta sheets, served with a seasonal salad

VEGETARIAN OPTION

Vegetarian Thai Curry (Vegan) GF €18.50
Rich coconut infused Thai style curry
with a medley of vegetables on a bed of saffron rice

Singapore Stirfry (Vegetarian and Vegan) 1, 3 €18.50
Crispy peppers, onions, chillies, baby corn, sugar-snap peas,
served with egg fried noodles in a rich sesame and soy sauce

Vegetarian Lasagne (Vegetarian) 1, 3, 7 €18.50
Peppers/onions/sweetcorn in a rich vine tomato sauce layered
with béchamel sauce and topped with a selection of cheese

Allergen Guide: 1. Gluten • 2. Crustaceans • 3. Eggs • 4. Fish • 5. Peanuts • 6. Soybeans • 7. Milk
• 8. Nuts • 9. Celery • 10 Mustard • 11. Sesame Seeds • 12. Sulphites • 13. Lupin • 14. Molluscs

Please inform your server of any allergies or dietary requirements. While every effort is
made to accommodate all guests, trace amounts may be present.

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WINE MENU



WHITE

	Glass	Bottle
Paulita Sauvignon Blanc - CHILE <i>Zesty. Citrus, gooseberry and tropical fruit flavours.</i>	€8	€29
El Caminador Chardonnay - CHILE <i>Passion fruit and citrus. Fresh, soft and balanced with crisp acidity.</i>	€8	€29
Pinot Grigio, Il Bucco - ITALY <i>Light, fresh and zesty, with pear, green apple and a hint of banana.</i>	€8	€31
Three Wooly Sheep New Zealand Sauvignon Blanc <i>Vibrant tropical fruits with zesty acidity.</i>	€9	€37
Babbington Brook Chardonnay - AUSTRALIA <i>Peach and citrus with soft oak. Rounded and easy-drinking.</i>		€33
Alvarinho, 3 Rios, Anselmo Mendes - PORTUGAL <i>Elegant, crisp with stone fruit and saline freshness.</i>		€37

RED

Paulita Cabernet Sauvignon - CHILE <i>Full-bodied with cassis, cedar and structured tannins.</i>	€8	€29
El Caminador Merlot - CHILE <i>Soft, juicy red with ripe plum and berry flavours.</i>	€8	€29
Rioja, Bodegas Montebuena - SPAIN <i>Smooth and mature with dried fruit and vanilla.</i>	€8	€33
Havalos Malbec - ARGENTINA <i>Ripe blackberries with a hint of black pepper, smoky finish.</i>	€9	€35
Babbington Brook Shiraz - AUSTRALIA <i>Black fruits and pepper, plums and chocolate with a spicy finish.</i>		€34
Côtes du Rhône Rouge, Domaine Boisson - RHÔNE, FRANCE <i>A floral, fresh, fruit forward aromatic wine. Lovely minerality and balance.</i>		€40

ROSÉ

Hope Bay Pinotage Rosé - SOUTH AFRICA <i>A glass of soft red summer fruits, lovely crisp, refreshing finish.</i>	€9	€34
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SPARKLING

Prosecco, 20cl	€9.50	
Corte delle Calli Prosecco, Veneto - ITALY <i>Green apple, pear and white blossom. Light-bodied.</i>		€35
Prosecco Marca Oro Valdo - ITALY <i>Wild apple, golden apple, acacia flowers and honey.</i>		€35

CHAMPAGNE

Taittinger Brut Champagne - FRANCE, NV <i>Citrus, white peach, subtle brioche notes and a crisp, balanced finish.</i>		€95
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All wines contain sulphites, a natural by-product of the winemaking process.