

# 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.

**Nacho Crisps 1,7 €4.50**  
Crispy nachos with sour cream & guacamole

**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

**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 €25.00**  
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

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.

### 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**  
Al dente penne in a smooth Parmesan cream sauce,  
served with warm garlic bread.  
Add pan fried chicken for extra richness

**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 €19.00**  
Rich coconut infused Thai style curry  
with a medley of vegetables on a bed of saffron rice

**Singapore Stirfry (Vegetarian and Vegan) 1, 3 €19.00**  
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 €19.00**  
Peppers/onions/sweetcorn in a rich vine tomato sauce layered  
with béchamel sauce and topped with a selection of cheese

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## WINE MENU



### WHITE

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

### RED

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

### ROSÉ

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

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

### CHAMPAGNE

<b>Taittinger Brut Champagne</b> - 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.