



MAIN MENU

APERITIFS

MUFF GIN & SCHWEPES TONIC, LEMON SLICE –
LOCAL CO. DONEGAL DISTILLER
APEROL SPRITZ

STARTERS

Ask Server for Details

CHEFS SOUP OF THE DAY (1, 7, 8, 10, 11) | €7.50
Home Made Guinness Bread

SQUID TACO (1, 6, 7, 11, 12, 14) | €8.75
Flour Tortilla, House Slaw, Asian Dressing

TOASTED CHEESY BRUSCHETTA (1, 7, 8, 10) | €7.50
Tomato Salsa, Mixed Leaves, Pesto Dressing

GOATS CHEESE FIVEMILETOWN PICKLED BEETROOT,
PEAR & CANDIED WALNUTS (1, 3, 7, 8, 10, 12) | €8.50
Mixed Leaves

DONEGAL FISH CAKES (1, 3, 4, 7, 10, 12) | €8.95
Breaded Haddock, Salmon, Coley & Truffle Oil, Leaves, Red Onion, Chilli Mayo

STICKY BARBEQUE RIBS (1, 5, 6, 9, 10, 11) | €9.50
Mixed Leaf Salad

TAVERN SPICY CHICKEN WINGS (3, 7, 9, 10, 11, 12) | €8.50
Hot Sauce, Blue Cheese Mayo, Chopped Celery

CHILLI BEEF NACHOS (7, 9) | €9.50
Irish Chilli Beef, Jalapenos, Irish Cheddar, Sour Cream & Guacamole Dips

SHARERS

Suitable for 2 to 3 Persons Sharing

STICKY BARBEQUE RIBS (1, 5, 6, 9, 10, 11) | €15.50
Charred Sweetcorn, Mixed Leaf Salad

TAVERN SPICY CHICKEN WINGS (3, 7, 9, 10, 11, 12) | €14.50
Hot Sauce, Blue Cheese Mayo, Chopped Celery

CHILLI BEEF NACHOS (7, 9) | €15.50
Irish Chilli Beef, Jalapenos, Irish Cheddar, Sour Cream & Guacamole Dips

MAINS

WILD MUSHROOM PENNE PASTA (VG) (1, 3, 7) | €16.95
Rich Creamy Sauce

BATTERED DONEGAL HADDOCK (1, 3, 4, 12) | €17.95
Mushy Peas, Tartare Sauce, Lemon Wedge

FRESH MARKET FISH (2, 4, 9) | €26.00
Chef Inspired Fish Dish – Ask Server for Details

THE STATION MASTER BURGER (1, 3, 7, 10, 12) | €18.75
Lettuce, Tomato, Smoked Streaky Bacon, Irish Cheddar, Ballymaloe Relish, Brioche Bun

KOREAN CHICKEN FILLET BURGER (1, 6, 7, 9, 12) | €18.75
Rocket, Asian Slaw, Pickled Chillies, Spring Onion, Sticky Korean Sauce Dressing

SUPREME OF IRISH CHICKEN (7, 12) (GF) | €19.95
Dauphinoise Potato, Parma Ham, Greens, Pan Gravy

THAI GREEN VEGETABLE CURRY (VG) | €16.25
Pak Choi, Baby Corn, Peppers, Mushrooms, Rice Timbale, Crispy Poppadom
Add Chicken | €4.00 Add Prawns | €4.00

CHICKEN SATAY SKEWERS (3, 5, 6, 7, 11) | €18.95
Satay Marinated Chicken, Fresh Garden Salad, Satay & Tzatziki Dips

All Main Dishes are served with a Choice of One Side Order

SIDES | €4.25

CHUNKY CHIPS
BUTTERY MASH (7)
DAUPHINOISE POTATO (7)
CREAMY CHAMP (7)

GARLIC CHIPS (7)
TRUFFLE & PARMESAN FRIES (7)
SAUTEED MUSHROOM & ONION
BATTERED ONION (1, 7)

CRISPY CABBAGE (1, 6)
SEASONAL VEGETABLES (7)
BABY CAESAR SALAD (1, 3, 4, 7, 9, 10)
HOUSE SALAD (10, 12)

HOUSE MADE DESSERTS | €7.00

STICKY TOFFEE PUDDING (1, 3, 7)
Butterscotch Sauce, Vanilla Ice Cream

CHOCOLATE BROWNIE (1, 3, 7)
Dark Chocolate Sauce, Vanilla Ice Cream

APPLE CRUMBLE (1, 3, 7)
Custard, Vanilla Ice Cream

FRESH FLAVOURED CHEESECAKE (1, 3, 7)
Ask Server for Details

MALTESER MESSY MERINGUE (1, 3, 7)
Meringue Base, Vanilla Ice Cream, Malteser Crumble, Chocolate & Toffee Sauce

FROM THE GRILL

28 Day Dry Aged Irish sourced Beef, Seasoned and Served from our Open Grill
Add Fresh Pan Seared Prawns to any Steak to make it Surf & Turf for an Additional €4.00

300G SIRLOIN STEAK (7) | €30.95
450G T-BONE STEAK (7) | €36.95

255G FILLET STEAK (7) | €39.00
300G RIB EYE STEAK (7) | €30.95

STEAK STACK (7) | €29.00
142gms Sirloin & Chicken Escalope Stacked on Creamy Mash

Served with a Choice of Sauce & Side Order, Onion Ring Garnish

SAUCES (GF) | €3.25
Peppercorn Sauce, Garlic Chive Butter, Mushroom & Bacon Velouté, Blue Cheese Sauce, Pan Gravy

KIDS MENU

(AGE 12 AND UNDER)

STARTERS

CRUSTY GARLIC BREAD (1, 7) | €3.00
Add Cheese | €0.50

KIDS SOUP (1) | €3.50

MAINS

KIDS MINI SIRLOIN STEAK (GF)(7) | €10.00
Peppered Sauce

CHICKEN GOUJONS (1) | €7.50

PORK SAUSAGES (1, 6, 12) | €7.50

PLAIN BEEF BURGER (1, 6, 12) €7.50
Add Cheese | €0.50

Served with a Choice of One Side Order

CHIPS | MASH | GARLIC POTATOES
GARDEN VEGETABLES

DESSERTS

THE RAILWAY '99' (1, 3, 7) | €4.00
Crispy Cornetto Cone, 2 Scoops Vanilla,
Chocolate Sauce & Marshmallows

CHOCOLATE BROWNIE (1, 3, 7) | €5.00
Vanilla Ice Cream, Chocolate Sauce

BAG OF SWEETS | €2.50
Haribo Star Mix

ICE CREAM BOWL (3, 7) | €4.00
Choc Sauce Marshmallows



DRINKS MENU

HOUSE WHITE

VIN DE PAY D'OC | SAUVIGNON BLANC | FRANCE

Well Structured with Floral Aromas

175ML €7.25 | 250ML € 9.25 | BOTTLE €27

PINOT GRIGIO | ITALY

Lean and Crisp Dry White

175ML €7.25 | 250ML € 9.25 | BOTTLE €27

TINDAL SAUVIGNON BLANC | MARLBOROUGH | NEW ZEALAND

Vibrant Aromatic Notes with Exotic Fruits and Citrus Flavours

175ML €8.50 | 250ML €10.50 | BOTTLE €35

HOUSE ROSE

PINOT GRIGIO BLUSH

175ML €7.25 | 250ML € 9.25 | BOTTLE €27

HOUSE RED

DOMOINE DE PERAS | MERLOT | FRANCE

175ML €7.25 | 250ML € 9.25 | BOTTLE €27

SERETI | SHIRAZ | AFRICA

175ML €7.25 | 250ML € 9.25 | BOTTLE €27

DOMAINE BOUSQUET | MALBEC | ARGENTINA

Well Rounded with Fragrant Aromas of Cherries and Plums

175ML €8.50 | 250ML €10.50 | BOTTLE €33

WHITE WINE

VIEGA NUEM ALBARINO | SPAIN

Nice Fruit and Floral Notes with Length

BOTTLE €38.00

DOMAINE MURET PICPOUL DE PINET | FRANCE

Delicate and Fresh with Excellent Structure

BOTTLE €36.00

DOMAINE LARDY BEAUJOLAIS | SAUVIGNON BLANC | FRANCE

BOTTLE €40.00

RED WINE

IL BUCCO MONTEPLUCIANO D'ABRUZZO | ITALY

Elegant Soft Tannins with Sweet Dark Fruit

BOTTLE €31

MONTEBUENA RIOJA JOVEN DOC | SPAIN

Aromas of Black Cherries and Raspberries. Silky with Fine Tannins

BOTTLE €33

CHATEAU MOULIN, ST. EMILLION | FRANCE

70% Merlot, 15% Cab Franc & 15% Cab Sauv. Complex, Delicate, Superb

BOTTLE €42

MONASTRELL BARAHONDA MERLOT | SPAIN

Well Balanced, Rich; A Steak Wine

BOTTLE €30

COCKTAILS | €10.00

THE FIRST STOP

Gin, Chambord, Raspberry Puree, Pineapple Juice

TRAIN WRECK

Pink Gin, Aperol, Passionfruit Puree, Pineapple Juice, Dash of Prosecco

VANILLA & PEACH BRAMBLE

Absolut Vanilla Vodka, Peach Schnapps, Sugar Syrup, Crème de Cassis

ESPRESSO MARTINI

Absolut Vanilla Vodka, Tia Maria, Espresso, Sugar Syrup

FRENCH MARTINI

Smirnoff Vodka, Chambord, Pineapple Juice

LOUGH SWILLY BREEZE

Tequila Reposado, Triple Sec, Blue Curacao, Soda Topped

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange Wedge

MAPLE OLD FASHIONED

Kentucky Bourbon, Maple Syrup, Angostura Bitters, Orange Garnish

WHISKEY OR DISARONNO SOUR

Jameson or Disaronno, Lemon Juice, Egg White, Sugar Syrup, Angostura Bitters

DARK 'N' STORMY

Kraken Rum, Ginger Beer, Lime Juice, Lime Wedge

STRAWBERRY DAQUIRI

Bacardi, Strawberry Puree, Lime Juice, Dash Grenadine, Sugar Syrup

THE LAST STOP

Captain Morgan, Peach Schnapps, Raspberry Puree, Cranberry Juice

TEA & COFFEE

BLACK TEA | €2.60 | FLAVOURED TEAS | €2.80 | DOUBLE ESPRESSO | €3.00

AMERICANO | €3.00 | CAPPUCCINO | €3.50

LATTE | €3.60

LIQUER COFFEES | €7.00

IRISH COFFEE | BAILEYS COFFEE | CAYLPSO COFFEE

CAFÉ ROYAL | ITALIAN COFFEE

DIGESTIVES

PORT | SAMBUCCA | HENNESSEY BRANDY | BLACK BUSH | DRAMBUIE

CRÈME DE MENTHE | BENEDICTINE

SPARKLING | CHAMPAGNE

TREVISIO PROSECCO DOC SPUMANTE | ITALY

Light, Dry, Fine and Perfectly Balanced

125ML €9 | BOTTLE €30

CHAMPAGNE GREMILLET BRUT | FRANCE

Crisp Citrus Flavours Balanced with Sweet Brioche Overtones

BOTTLE €75