

THE EDGE

The Edge Restaurant is named simply after the fact that it is perched right on the shores of Lough Foyle, looking onto Magilligan Beach across the Lough and indeed any closer to the water and you'd be getting wet!

Our ethos is very simple - good produce, cooked and prepared with a minimum of fuss. The key to this is sourcing the right products from the right people, both locally and nationally. We work closely with our suppliers to get the best ingredients possible, so that you can enjoy the very best of Irish food. All of our beef, pork, lamb and chicken is one hundred per cent Irish and fully traceable from farm to fork.

Head Chef Gary McPeake and Sous Chefs Gordon Smyth and Auramis Zabiela lead the kitchen team with John Kee at the helm of the restaurant and Andrew Walker Operations Manager. Together, they work hard to make sure that you, the guest can relax and enjoy the food, the wine the service and of course the stunning view.

Should you have any special dietary requirements, please notify any member of our restaurant team who will be happy to assist you.

- OUR SUPPLIERS -

*Fresh Fish - Donegal Prime Fish
Meat - William Doherty Clonmany &
Heaney Meats, Galway
Fruit and Vegetables - Chefs Mate
Dairy - Strathroy Dairies
Eggs - Glenborin Eggs*



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Dinner Inclusive guests can choose anything from the Menu, but dishes marked with a supplement will be charged to your room as an extra, at the amount shown. For non inclusive diners, prices are all individually listed for your convenience.

Dinner Introductions

Chef's homemade Soup of the Day served with home baked Bread €5

Home cured finest Salmon with a chilled Cucumber Gazpacho, Donegal baked brown Bread and a fresh Horseradish Crème Fraiche €9

Greencastle Smoked Haddock and Leek Chowder served with Guinness Bread & Country Butter €6

Chicken Caesar Salad with Garlic Croutons, Parmesan Tuille, Anchovies and our own House dressing €7

Cashel Blue and Walnut Quiche with a Red Pepper Essence and mini Rocket Salad €7

Chicken Liver Parfait served with a homemade Fig Relish and toasted Brioche €7

Five Mile Town Goats Cheese Parfait with apricot chutney, Candied Pecans and Chefs seasonal micro salad €8
(€3.00 supplement to inclusive menu)

Atlantic Crayfish & Granny Smith Apple cocktail with baby Gem Lettuce & Marie-Rose Sauce €8
(€5.00 supplement to inclusive menu)

Main Events

Half roast crisp Duck with pickled Red Cabbage and Maple
and Sesame glaze €21

Rockall Hake with buttered Spinach, crispy fried Potatoes with a Puy Lentil and wholegrain
Mustard Salad €19

Baked fillet of wild Atlantic Seatrout, Malin Head Crab and Lime
Orzo with baby Caper and Dill Butter €17

Confit belly of Inishowen Pork with a sweet Potato Puree,
Cider infused Jus and Raisins €18

Char-grilled supreme of Chicken with a Sun dried Tomato & Herb
Stuffing and a wild Mushroom Cream €17

Vegetarian Nut roast with slow cooked Plum Tomato,
Portabello Mushroom and fresh Spinach €14

10 oz dry aged Angus Sirloin Steak with slow roast Plum Tomato,
Portobello Mushroom, thick hand cut Chips, Café du Paris Butter €22
(€5.00 supplement to inclusive menu)

8oz fillet of Angus Beef with a Hennessy & Black Pepper Cream €25
(€10.00 supplement to inclusive menu)

Easy Dining Options

8oz Ground Rump Steak Burger, French Fries,
Coleslaw, Pepper Sauce and Mini Salad €13

Tempura battered Greencastle Haddock, chunky Chips, Mushy Peas,
Tartare Sauce and fresh Lemon €15

Chef's Catch of the Day

Chef's Catch of the Day. Always fresh from sea to plate, so just ask!



Edge Puddings

The Edge “ Chocolate Nemesis” with an Orange Mascarpone
and fresh Raspberries €6

Sweet Balsamic Pannacotta with a Strawberry & Mint Salad €6

Lemon Tart with a Mascavado Sugar glaze and fresh Lime Anglaise €6

Selection of Irish Artisan Cheeses with Grapes, Celery and Crackers €10
(€4 supplement to inclusive menu)

Poached Conference Pear with real Vanilla Ice-cream and
a Caramel and Walnut Sauce €6

Freshly baked Italian Meringues with macerated Strawberries
and a Chocolate shot €6

Chef’s Dessert of the day..ask for details of today’s special €6

All our desserts are made from scratch, in our kitchen.
Please notify your server if you have any special dietary requirements.
Whilst every care is taken we cannot guarantee that nut traces will not be present.
All desserts contain calories and prices include vat.