

Wild Atlantic Seafood Specials

Our Atlantic coastline gifts us with an abundance of fresh seafood which helps us to create our Wild Atlantic Seafood Specials at The Market House Restaurant. Our Seafood offering changes according to the season and the catches of the local fishermen. Provenance is paramount at The Market House, from our Atlantic Shores to our Green Fields, fresh local produce are the main elements of all our dishes.

 **Starters**

**Scallop & Prawn | Sweet Pea Puree | Smoked Salmon Veloute** 10.95

**Burtonport Crab Doughnuts | Crème fraiche | Coriander & Lemon Zest** 10.95

**Scallop & Crab Gratin | White Sauce|Chorizo Crumb** 10.95

**Killybegs Scallops |Crème Fraiche , Coriander, Lemon Zest |Smoked Pancetta Rocket Salad** 11.95

**Mains**

**Pan fried Fillet of Sea Trout | Potato & Spinach Cake|Herb Lemon Butter** 29.95

**Pan Fried Fillet of Cod|Herb Cheese & Panko Crust |Creamy Sundried Tomato Sauce** 23.95

**Monkfish, Prawn, Chorizo Linguini | Creamy White Wine Sauce** 24.95

**Oven Baked Sea Bass |Stuffed with Chorizo, Red onion & Corriander| Chardonnay Sauce** 29.95

**Fillet of Monkfish|Hollandaise Sauce|Veg Ratatouille** 32.00