AT BIDDY'S SUNDAYS

Every Sunday we serve traditional roasts with slow-cooked meats and hearty sides — all the comfort, none of the clean-up.

STARTERS

SOUP OF THE DAY

Served with a Slice of Wheaten Bread. (1,3,7,9) | €7.50

Large Bowl - €9.50

SEAFOOD CHOWDER

Salmon, Cod & Smoked Haddock poached in a Creamy White Wine Velouté, Wheaten Bread (1,3,4,7,9,12) | €10.50

Large Bowl - €13.50

CHICKEN WINGS

Teriyaki Glazed Chicken Wings, Spring Onions & Garlic Mayo (3, 6, 10, 11, 12) | €12.50

BAKED BRIE

Rosemary Baked Brie, Crusty Garlic Bread, Cranberry Sauce (1,7) | €12.50

BEETROOT SALAD

Marinated Beetroot, Walnut, Blueberry & Rocket Salad with Blueberry Vinaigrette (6,8,10,12) | €11.50

Add Chicken OR Goat's Cheese (7) +€2.50

SMOKED SALMON

Smoked Salmon, Lemon & Dill Cream Cheese in a Buttery Tartlet Shell with Capers, Red Onion & Rocket (1,3,4,7,10,12) | €12.50

DESSERTS

APPLE CRUMBLE

Warm Spiced Apple, Golden Butter Crumble, Warm Custard & Little Mamma's Vanilla Ice Cream (1,3,7) | €8.50

RICE PUDDING

Slow-Cooked Creamy Rice with Baileys Irish Cream, Caramel Sauce, Toasted Hazelnuts & Vanilla Ice Cream (7,8) (GF) | €8.50

TRIFLE

Homemade Strawberry Compote, Sponge Fingers, White Chocolate Ganache, Vanilla Custard & Whipped Cream (1,3,7) | €9.00

CHOCOLATE BROWNIE

Indulgent Homemade Chocolate Brownie, Served Warm, Chocolate Sauce, Vanilla Ice Cream (3,6,7,12) | €9.50

BISCOFF CAKE

Homemade Biscoff Sponge Cake, Served Warm, Biscoff Spread & Crumb, Biscoff Sorbet (1) (VG) | €8.50

TRIO OF ICE CREAM

A Scoop Each of Little Mamma's Vanilla, Strawberry & Chocolate (1,3,7) | €7.50

FAILTE

Welcome!

To our first-timers, we're delighted to have you; to our regulars, thank you for making us your Sunday tradition.

In Donegal, winter brings a sharp chill, dark evenings, and wild weather—which is exactly what makes a proper Sunday Roast taste so good. There's nothing quite like gathering around a warm table while the wind blows outside. Using the very best local suppliers, we're serving up deep, hearty comfort and rich seasonal flavours to keep the winter cold at bay.

— Chefs Colin McKee
& Chris McMenamin

KITCHEN HOURS

SUN-THURS: 12 - 7PM*

FRI & SAT: 12PM - 8PM*

**Last Orders*

A BYRE TREAT

Takeaway Coffee, Matcha, Sweet Treats & Local Gifts.
The perfect Sunday finish.
Open 10-4PM

SUNDAY MAINS

LINGUINE

Linguine Pasta tossed in a Garlic & Chilli Butter, Wilted Spinach, Cherry Tomatoes, Garlic Ciabatta (1,3,7,12) | €18.50
Add Chicken +2.50

BIDDY'S FISH & CHIPS

Locally Sourced Lightly Battered Haddock, Mushy Peas, Lemon & Dill Mayo
(1, 3, 4, 7, 12) | €19.90

MCCONNELL'S BURGER

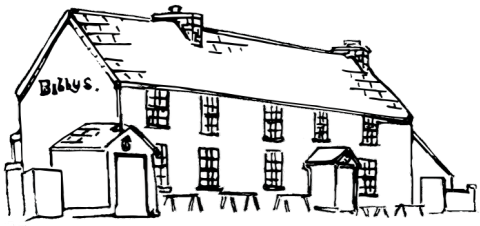
8oz Beef Burger, Toasted Brioche Bun, Pickled Cucumber, Tobacco Onions, Baby Gem, Bacon, Cheddar, BBQ Sauce, Coleslaw, Chips
(1, 3, 6, 7, 9, 10, 12) | €20

CELERIAC STEAK

Baked Celeriac Steak, Tenderstem Broccoli, Onion Relish, Roast Almonds, Anise Gravy
Side of Choice (1,8,9,12)(VEGAN) | €18.50

FISH OF THE DAY - €MP

Proudly sourced from Starcrest Seafoods, our daily fish special changes with the tide — your server will let you know today's offering.



BIDDY'S ROASTS

BEEF FEATHERBLADE

8-Hour Slow Cooked Beef Featherblade, Cabbage, Yorkshire Pudding, Guinness Gravy
(1,3,7,9,12) | €21.50

TURKEY & HAM

Roast Butterfly Turkey, Honey & Mustard Baked Donegal Ham, Herb Stuffing, Gravy
(1,7,9,10,12) | €19.50

LAMB

Rosemary & Garlic Roasted Lamb Shoulder, Buttered Cabbage, Yorkshire Pudding, Gravy
(1,3,7,9,12) | €21.50

BACON & CABBAGE

Honey & Mustard Glazed Loin of Donegal Bacon, Buttered Cabbage, Cider Cream
(7,9,10,12) | €18.50

ALL SERVED WITH MASH & CARROT+TURNIP SMASH

OUR ROASTS ARE SLOW-COOKED AND PREPARED WITH CARE, MEANING AVAILABILITY IS LIMITED. WE PREPARE A SET AMOUNT EACH WEEK AND SERVE UNTIL THEY ARE ALL SNAPPED UP—WE APPRECIATE YOUR UNDERSTANDING IF YOUR FIRST CHOICE IS UNAVAILABLE.

ALL BEEF IS 100% IRISH

SIDES

CHIPS — €5
MASH (7) — €5
SIDE SALAD — €4.50
ONION RINGS (1) — €5
CARROT & TURNIP SMASH (7) — €5

EXTRAS

DIPS (+€1)
BBQ, Sweet Chilli,
Garlic Mayo, Taco
SAUCES (+€2)
Gravy, Pepper or Curry Sauce

LOCAL SUPPLIERS

McGinty's Fruit & Vegetables, McConnell's Butchers, Donegal Creameries, Little Mamma's, Patton's, Starcrest Seafoods, O'Donnells Bakery, Filligan's

BOOKINGS & EVENTS

Plan Ahead: Book online at biddysobarnes.com/dining

Walk-ins: Always welcome! *There may be a small wait.*

Celebrate with Us: From birthdays to reunions, we have the perfect space.

Email events@biddysobarnes.com or visit our website to learn more.

PIZZAS

12-INCH ITALIAN STYLE BASE
MADE TO ORDER

CHICKEN CAESAR

Garlic Butter. Mozzarella, Chicken, Smoked Bacon, Croutons, Rocket & Caesar Dressing (1,7,12) | €16.50

MARGHERITA

Tomato Sauce, Mozzarella (1,6,7) | €15.50

PEPPERONI

Tomato Sauce, Mozzarella, Pepperoni (1,6,7) | €16.50

BRAISED BEEF

Tomato Sauce, Braised Beef Featherblade, Red Onion Chutney, Rocket, Balsamic Reduction (1,3,6,7,12) | €16.50

GOAT CHEESE

Tomato Sauce, Goat Cheese, Red Onion Chutney, Balsamic Reduction (1,3,6,7,12) | €16.50

BULD YOUR OWN

Starting at 15.50

EXTRA MEAT TOPPINGS +€1.00
EXTRA VEG TOPPINGS +€0.50

Gluten Friendly Option
A 10" Gluten-Free pizza base is available for any of our toppings at no extra cost. As these are prepared and cooked in our shared pizza oven, we cannot guarantee a 100% flour-free environment.

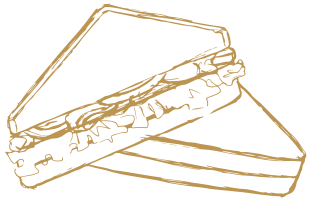
SANDWICHES

HAM & CHEESE — €7.50
CHICKEN SALAD — €7.50
CHEESE & TOMATO — €7.00
CHICKEN & CHEESE — €7.50

BUILD YOUR OWN

CHOOSE 2 FILLINGS: Ham (10), Chicken, Lettuce, 'Salad' (3,12), Onion, Cheddar Cheese (7), Tomato, Corn, Cucumber, Red Onion Chutney (9,12), Stuffing (1,7)

Starting at €7.50



* **MAKE IT A COMBO:** *Add Soup* or *Chips* +€5.00 | *Add Chowder* +€8.00
EXTRA MEAT FILLINGS +1.00 | **EXTRA VEG FILLINGS** +0.50
GET IT TOASTED + 0.50

THE NEXT GENERATION AT BIDDY'S

The kitchen is more than a place to cook; it's where confidence, teamwork, and a respect for good food are built. Seeing our team grow from curious teenagers into the talented makers they are today is the heart of Biddy's. We hope their journey inspires the next generation to see the kitchen for what it truly is: a place to find your voice, your family, and your craft.

DAVID MURPHY

Now entering his 5th year with the Biddy's family, David has grown from a curious teenager in the wash-up into a cornerstone of our kitchen. At 21, his mastery of the line and his passion for the craft make him an essential part of our team. He is constantly pushing his skills forward, with a particular love for our Chef's Tables and mastering new, intricate techniques. He is a prime example of the talent we love to nurture.

LOUISE KENNEDY

Louise started with us at just 14 and is now entering her 4th year. As the lead at 'The Pass,' she manages the rhythm of the kitchen with total calm. For Louise, the kitchen is a family—and while she keeps the service flowing, she is also our star on the sweet side, ensuring every winter dessert is plated to perfection.

+353 (0)85 139 0304 feedback@biddysobarnes.com www.biddysobarnes.com @biddysobarnes