STARTERS

CHICKEN WINGS

Teriyaki Glazed Chicken Wings, Spring Onions, Garlic Mayo (3,6,7,10,11,12) | €12.50

SEAFOOD CHOWDER

Salmon, Cod & Smoked Haddock poached in a Creamy White Wine Velouté, Wheaten Bread | €10.50 (1,4,7,9,12) | *Large Bowl - €13.50*

LAMB MEATBALLS

Lamb Meatballs Marinated in Tandoori Spices, Cucumber Riata, Naan Bread, Toasted Almonds (1,7,8) | €13.00

SOUP OF THE DAY

Served with Wheaten Bread | €7.50 (1, 3, 7, 9) | *Large Bowl - €9.50*

BAKED BRIE

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

SALAD

Marinated Beetroot, Walnut, Blueberry & Rocket Salad, Blueberry Vinaigrette | €11.50 (6,7,8,10,12) (VG) (GF)
Add Chicken OR Goat Cheese + €2.50

SMOKED SALMON

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

MAINS

CELERIAC STEAK

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

LINGUINE

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

CHICKEN PIE

Chicken, Leeks & Mushrooms, Mustard Cream Sauce topped with Buttery Mash, Served with Carrot & Turnip Crush, Tenderstem Broccoli (1,7,9,10,12) | €21.50
Please allow extra time.

BIDDY'S FISH & CHIPS

Locally Sourced Lightly Battered Haddock, Mushy Peas, Lemon & Dill Mayo (1,3,4,7,12) | €20

CLAM LINGUINE

Clams cooked in Garlic, Chilli & White Wine, Tossed with Linguine Pasta, Samphire, With Garlic Bread (1,3,7,12,14) | €22.50

BIDDY'S CLASSICS

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

MCCONNELL'S STEAK SANDWICH

5oz Sirloin Steak, Filligans Onion Compote, Garlic Mayo, Ciabatta Garlic Bread, Pepper Sauce, Chips (1,3,7,9,12) | €25.00

ALL BEEF IS 100% IRISH

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.

SIDES

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

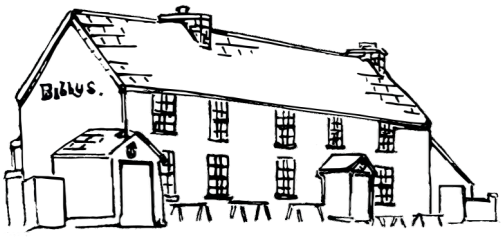
EXTRAS

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

ALLERGENS: (1) GLUTEN, (2) CRUSTACEANS, (3) EGGS, (4) FISH, (5) PEANUTS, (6) SOYBEANS, (7) MILK, (8) NUTS, (9) CELERY, (10) MUSTARD, (11) SESAME, (12) SULPHUR DIOXIDE, (13) LUPIN, (14) MOLLUSCS **PLEASE INFORM YOUR SERVER OF ANY ALLERGY OR DIETARY CONCERNS**; SOME DISHES CAN BE ADAPTED.
V = VEGETARIAN | VG = VEGAN | GF = GLUTEN-FREE



DESSERTS

SPICED APPLE CRUMBLE

Spiced Apple, Golden Butter Oat Crumble, Served Warm with Vanilla Custard & Ice Cream (1,3,7) | €8.50

THE BIDDY'S RICE PUDDING

Slow-Cooked Creamy Rice, Baileys Irish Cream, Caramel Sauce, Toasted Hazelnut & Vanilla Ice Cream (7,8,12)(GF) | €8.50

WINTER STRAWBERRY TRIFLE

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

WARM CHOCOLATE BROWNIE

Biddy's Chocolate Brownie, Served Warm, Chocolate Sauce & a Scoop of Vanilla (3,6,7,12) (GF) | €9.50

THE BISCOFF SPONGE (VG)

Sara's Warm Biscoff Cake, Smooth Biscoff Spread & Biscuit Crumb, Served with Biscoff Sorbet (1) | €8.50

ARTISAN ICE CREAM TRIO

Selection of Little Mamma's Ice Cream

Classic Vanilla, Strawberry & Chocolate (1, 3, 7) | €7.50

THE BYRE AT BIDDY'S

Step next door to explore our coffee shop and gift store, home to a carefully curated collection of local Donegal craft, handmade gifts, and artisan larder staples. Take home a piece of the region, pick up a unique gift for someone special, or simply relax with a specialty coffee, homemade bake, or a tub of Little Mamma's ice cream.

Open 7 Days a Week

Located right next door

Scan to Explore: Book a table, view menus, see what's on.

TEA

Lyons Tea	€3.00
Green Tea*	€3.50
Peppermint*	€3.50
Earl Grey*	€3.50

& MORE

Hot Chocolate	€4.00
Chai Latte	€4.50

*Organic

COFFEE

Americano	€3.50
Latte	€3.70
Flat White	€3.70
Cappuccino	€3.70
Espresso	€3.00
Mocha	€4.50

Extra Shot +0.50 | **Syrups** *(Caramel, Vanilla or Chocolate)* +0.50 | **Alt Milks** *(Coconut, Oat, Almond)* +0.50

SCONES

Enjoy them warm with your choice of Fruit or Plain.
Served *with Butter, Filligan's Threeberry Jam & Whipped Cream*

For those with dietary needs, we also offer a Gluten-Free plain option.

€4.50

COCKTAILS

Pornstar Martini
Espresso Martini
Whiskey Sour
Amaretto Sour
Mezcal Margarita
Mojito

€10.50

CHEF HIGHLIGHT: SARA MCMENAMIN

Sara is far more than our dessert chef — she's a true all-rounder whose talent reaches from the pass at Biddy's to the bakes at The Byre. Her puddings and sweets bring a perfect finish to your meal, while her cakes, scones, and traybakes fill the shelves next door. And of course, her sausage rolls have already earned cult status with locals and visitors alike.

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.

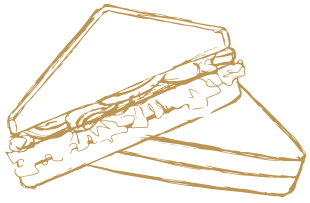
SANDWICHES

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