The McCafferty's Draught

SERVING PINTS, PLATES & PURE NOTIONS SINCE 2017

our story

FROM ONE BAR IN DONEGAL TO THE WORLD

THE STORY OF McCAFFERTY'S

It all began with a dream, a pint, and a stubborn belief that a real Irish bar could feel like home no matter where in the world you found it.

Declan Boyle, the founder of McCafferty's Bar Group acquired his first pub back in 1994. From there, he worked hard but always dreamed of owning his own Traditional bar back in Co. Donegal, so when McCafferty's Bar, Donegal Town was listed for sale, he jumped at the chance to buy it.

The doors to McCafferty's Bar, Donegal Town opened its doors under the ownership of the Boyle family in 2017. This is where the story of the McCafferty's Bar Group began.

After a lot of work and big imagination, the bar was completely transformed into the increasingly popular, award winning live music venue we all know today.

LIVE MUSIC

GOOD FOOD

LIVE SPORTS

BESPOKE COCKTAILS

ALL OUR BARS OFFER THE WARM, WELCOMING FEEL OF A TRADITIONAL IRISH PUB, LOVED BY BOTH LOCALS AND TOURISTS.

WITH LIVE IRISH MUSIC EACH WEEK AND GREAT SERVICE, WHETHER IT'S A PINT, COCKTAIL, OR SPECIAL CELEBRATION, YOU'LL KEEP COMING BACK FOR MORE.

The growth of the brand moved at a fast pace, with three more McCafferty's venues opening in 2018, including Epsom & North Harrow in the UK plus Sonny McSwine's in Letterkenny.

Today, after 8 short years, there are 19 of our McCafferty's Bars opened across the world in locations including, Ireland, England, Spain and UAE.

FOLLOW OUR JOURNEY

McCAFFERTY'S AT THE BARGE

@MCCAFFERTYSATTHEBARGE

Starter Dishes

HOMEMADE SODA BREAD | €6.50
Served with Guinness & Bovril butter
(1a, 7, 9)

HOMEMADE SOUP OF THE DAY | €7.50
Served with Guinness & treacle brown soda bread
(1a, 7, 11, 12)

THE BARGE SIGNATURE SEAFOOD CHOWDER | €15.00
Selection of fresh & smoked fish,
mussels, clams, potato & fennel cream broth,
served with homemade soda bread
(1a, 2, 4, 7, 9, 11, 12)

JUMBO TIGER PRAWN PIL-PIL | €17.00
Cooked in chilli & garlic olive oil & fresh herbs,
served with toasted sourdough
(1a, 2, 7)

ROARING WATER BAY MUSSELS | €15.00
Nduja butter, white wine, cream & fresh parsley,
served with toasted sourdough (1a, 2, 7, 12)

"IT'S BETTER TO PAY THE BUTCHER THAN THE DOCTOR"

Bar Snacks

SMOKED MOZZARELLA CHEESE STICKS | €14.00
Deep fried in cornflake crumbs, served with a ranchero dipping sauce (1a, 3, 7, 9, 11)

CRISPY FREE RANGE CHICKEN WINGS | SML €14.00 | LRG €19.00
Buffalo | Korean BBQ | Chipotle
Served with celery sticks & Cashel blue cheese dip
(3, 5, 7, 9, 10, 11, 12)

THE TOASTIE | €14.00
Glazed ham, Dubliner cheddar, tomato, onion & Ballymaloe relish, served on sourdough (1a, 7, 10, 12)

BUTTERMILK FRIED CHICKEN TENDERS | €15.00
Buffalo | Korean BBQ | Chipotle
Served with Cashel blue cheese mayo (1a, 7, 10, 11, 12)

THE BARGE LOADED NACHOS | €16.00
Chilli Beef | Mexican Spiced Pulled Pork
Served with pico de gallo, guacamole, sour cream & melted cheese (7, 9, 12)

Meats & Grills

OVERNIGHT SLOW COOKED FEATHER BLADE OF BEEF | €26.00
Served with buttered potato, corn beef & swede hash, topped with marrow bone gravy (7, 9, 10, 12)

CLASSIC BANGERS & MASH | €19.00
Pork & chive Sausages, topped with caramelised onion gravy & crispy fried onions (1a, 7, 10, 12, VO)

MCCAFFERTY'S WAGYU BEEF BURGER | €21.00
Sesame brioche, Dubliner cheddar, bacon jam, Ballymaloe relish, mustard mayo, crispy onion & rustic fries (1a, 3, 7, 10, 11, 12)

THE BARGE STEAK SANDWICH | €24.50
Grilled steak pieces, sauté onions, mushrooms & melted cheddar, on a garlic ciabatta, served with rustic fries & pepper sauce (1a, 3, 4, 7, 10, 12)

10oz NEW YORK STRIPLOIN STEAK | €34.00
Cooked to your liking, served with sauté mushrooms & onion, beer batter onion rings, rustic fries & Jameson whiskey pepper sauce (1a, 4, 7, 12)

IRISH CONNEMARA LAMB STEW | €19.00
Cooked with root vegetables & potato in a fresh garden herb broth, served with freshly baked soda bread (1a, 7, 9, 11, 12)

8oz DRY AGED GRILLED RIB EYE STEAK | €32.00
Cooked to your liking, served with sauté mushrooms & onions, beer batter onion rings, rustic fries & Jameson whiskey pepper sauce (1a, 4, 7, 12)

ALL BEEF AT MCCAFFERTY'S IS LOCALLY SOURCED

Pub Classics

BUTTER CHICKEN CURRY | €19.50
Served with basmati rice, mint raita, mango chutney, garlic & coriander naan (1a, 7, 10, 11, 12, VO)

DEEP FRIED COD IN CRISPY BEER BATTER | €22.00
Served with tartar sauce, charred lemon, marrowfat peas & rustic fries
(1a, 3, 4, 7, 10, 12)

PAN-ROASTED SUPREME OF CHICKEN | €21.00
Served with champ mash, tender broccoli, roast carrot & Jameson whiskey peppercorn sauce (7, 9, 10, 12)

BUTTERMILK FRIED CHICKEN BURGER | €20.00
Sesame brioche, jalapeño relish, Dubliner cheddar, bacon, crispy onion, chipotle mayo & rustic fries (1a, 3, 7, 10, 11, 12)

CHICKEN SCHNITZEL | €20.00
Crispy fillet of chicken in panko crumb, sauté potatoes & greens, gubbeen chorizo, mustard cream sauce, rocket & shaved parmesan (1a, 7, 12)

LOADED FRIES

BACON & CHEESE | €10.00
(3, 7)

PARMESAN FRIES | €10.00 (3, 7)
Parmesan & pesto fries with black truffle mayo

CAJUN FRIES | €10.00 (3)
Tossed in cajun dust & chipotle mayo

SPICE BAG FRIES | €15.00 (1a, 9)
Crispy chicken & curry sauce

Salads

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

WARM CLONAKILTY
BLACK PUDDING SALAD | €15.00
Smoked bacon lardons, seasonal leaves, balsamic dressing, poached egg & Ballymaloe relish, served with soda bread
(1a, 3, 7, 10, 12)

ROASTED RED PEPPER
HUMMUS BOWL | €14.00
Add Chicken +€4.00
Toasted pine nuts, pomegranate, fire roasted peppers, crumbled feta, spiced chickpeas & herb oil, served with dipping breads
(1a, 7, 11, 13, VO)

GRILLED CAJUN CHICKEN
CAESAR SALAD | €17.00
Baby gem lettuce, garlic croutons & crispy pancetta, topped with shaved Italian cheese
(1a, 3, 4, 7, 10, 11, 12)

Spuds & Sides

RUSTIC FRIES | €5.00
McCafferty's chip seasoning

BEER BATTER ONIONS RINGS | €7.00 (1a, 7)

HOUSE SALAD | €6.00
Balsamic dressing (10, 12)

SEASONAL VEGETABLES | €6.00 (7)

SWEET POTATO FRIES | €7.00
McCafferty's chip seasoning

BUTTERED MASH POTATOES | €6.00 (7)

SAUCES & DIPS | €1.50
Garlic Mayo | Chipotle Mayo | Black Truffle Mayo
Marrowbone Gravy | Whiskey Peppercorn Sauce

ALLERGEN ADVICE

1. CEREALS **1A.** WHEAT **1B.** BARLEY **1C.** RYE **2.** CRUSTACEANS
3. EGGS **4.** FISH **5.** PEANUTS **6.** SOYBEANS **7.** MILK **8.** NUTS
8A. ALMONDS **8B.** HAZELNUTS **8C.** WALNUTS **8D.** CASHEWS
8E. PECANS **8F.** BRAZIL NUTS **8G.** MACADAMIA **9.** CELERY
10. MUSTARD **11.** SESAME SEEDS **12.** SULPHUR DIOXIDE & SULPHITES **13.** LUPIN **14.** MOLLUSCS

(V) VEGETARIAN **(VE)** VEGAN **(GF)** GLUTEN FRIENDLY
(GFA) GLUTEN FRIENDLY AVAILABLE
(VO) VEGAN/VEGETARIAN OPTION AVAILABLE

Dessert

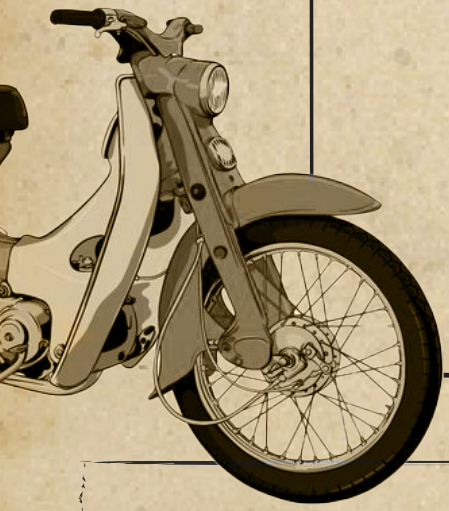
BAKED NEW YORK VANILLA CHEESE CAKE | €9.00
Salted caramel sauce & caramel ice-cream (1a, 3, 7)

SIGNATURE BREAD & BUTTER PUDDING | €9.00
Homemade custard & vanilla bean ice-cream (1a, 3, 7)

HOMEMADE 70% BELGIAN DARK CHOCOLATE BROWNIE | €9.00
Dark chocolate sauce & bourbon vanilla ice-cream (3, 8b)

BANOFFEE CHOCOLATE CHIP COOKIE SUNDAE | €9.00
Banana, caramel sauce, ice-cream & fresh whipped cream (1a, 3, 7)

MCCAFFERTY'S IRISH CHEESE SELECTION | €14.00
Crackers, compotes & fresh fruits (1a, 7, 12)



OUR ROOTS, YOUR TABLE

Today, McCafferty's serves thousands each week across Ireland, the UK, Spain, and the UAE. Yet no matter how far we travel, each bar carries the same heartbeat; rooted in tradition, lifted by community, and poured with pride. From the clink of a glass to the scent of stew in the air, we know we can't bring everyone to Ireland, but we can bring Ireland to you - and that's exactly what we've always set out to do.

As the old Irish proverb says, "Níl aon tinteán mar do thinteán féin" - there's no place like home. Sláinte!