

APPETIZERS

Homemade Vegetable Spring Roll with a sweet chilli dipping sauce mixed baby leaves, tomato. **€7.95**

Contains WH1, EG, SP, SY

Freshly prepared Fish Cake, fresh mix salmon, smoked fish, white fish seasoned with lemon, fresh dill and crumbed in a parmesan panko, tartar sauce, mixed baby leaves, tomato. **€11.95** *Contains FH, MK, EG, SP, WH1, MD*
€4 supplement applies on hotel resident dinner package.

Soup of the day with stoneground brown soda bread. **€7.50** *Contains SP, MK, WH1, WH3, WH4*

Crumbled Falafel mixed salad tomato, cucumber, red onion, mixed baby leaves, balsamic drizzle. **€8.95** *Contains SY, SP*

Grilled Garlic Ciabatta Bread topped with mozzarella cheese. **€6.95** *Contains WH1, MK*

Chef's Marinated Chicken Wings in our hot sauce with a garlic mayonnaise dip. **€8.95** *Contains MD, EG, SY*

Bantry Bay Rope Mussels harvested from the waters of the wild Atlantic Way seasoned with white wine sauce, stoneground brown soda bread **€13.50** *Contains CS, MS, SP, MK, WH1, WH3, WH4* **€6 supplement applies on hotel resident dinner package.**

MAINS

Chargrilled 8oz Irish Striploin, sautéed mushrooms, skinny fries, tobacco onions. Choice of pepper sauce or garlic butter **€29.50** *Contains MK, WH1* **€9 supplement applies on hotel resident dinner package.**

Baked 8oz Salmon Supreme, creamy mashed potato, broccoli, hollandaise sauce **€27.50** *Contains MK, FH*
€8 supplement applies on hotel resident dinner package.

Bantry Bay Rope Mussels harvested from the waters of the wild Atlantic Way seasoned with white wine sauce, served with fresh garden salad and stoneground brown soda bread **€17.50** *Contains CS, MS, SP, MK, WH1, WH3, WH4*

Oven Baked Chicken Breast, homemade stuffing, creamy mashed potato, carrot puree, red wine jus. **€19.50** *Contains MK, SP, WH1, WH2*

Beef Bourguignon, slow roasted Irish beef, bacon lardons, button mushrooms, confit onions, carrots in a rich red wine sauce topped with mashed potato. **€19.50** *Contains MK, SP*

Ravioli of Spinach and Ricotta Cheese, roasted tomato and garlic sauce, shaved parmesan, basil pesto, garlic crostini. **€17.95** *Contains MK, WH1, EG*

Hereford Irish Beef Burger, cheddar cheese, bacon, lettuce, tomato, brioche bun, garlic mayonnaise, tobacco onions, skinny fries. **€18.50** *Contains WH1, MK, EG*

Lemon and Herb Chicken Fillet Burger, lettuce, tomato, brioche bun, garlic mayonnaise mayo, skinny fries. **€16.95** *Contains WH1, EG, MK* **Add cheddar cheese €1.50**

Vegan Crumbed Schnitzel, sauteed garlic and herb potatoes with broccoli topped tomato, basil, and red onion salsa. **€17.95** *Contains WH1, SP, MD*

Crumbled Falafel mixed salad tomato, cucumber, red onion, mixed baby leaves, mango chutney and balsamic drizzle **€16.50** *Contains SY, SP, WH1, WH3, WH4, MK*

DESSERTS

Warm Apple Pie with whipped cream and caramel sauce. **€7.50** *Contains WH1, MK, EG, SP*

Salted Caramel Roulade with whipped cream. **€7.95** *Contains MK, EG*

Lemon Cheesecake with whipped cream. **€8.25** *Contains MK, WH1*

Add a Scoop of Ice Cream **€1.00** *Contains MK* **€1 supplement applies on hotel resident dinner package.**

Vegan Carrot Cake topped with a sweet pistachio and avocado flavour frosting. **€7.95** *Contains WH1, PN, SP*

Trio of Ice Cream, chocolate, strawberry, vanilla. **€6.95** *Contains MK, EG*

SIDES

Skinny French Fries **€4.50** **Mashed Potato.** **€4.25** *Contains MK, SP*

Carrot Puree **€4.25** **Broccoli** **€4.25**

Garden Peas **€3.50** **Tobacco Onions.** **€4.75** *Contains MK, WH1*

Red Wine Jus **€2.00** **Pepper Sauce** **€3.50** *Contains MK*

Salad Bowl tomato, cucumber, red onion, mixed leaf salad with Italian dressing. **€3.95** *Contains MD*

Breads 2 slices

Stoneground Brown Soda Bread and butter. **€2.50** *Contains MK, WH1, WH3, WH4*

Sliced White Pan Bread and butter. **€2.00** *Contains MK, WH1*

Sliced Multigrain Pan Bread and butter. **€2.00** *Contains MK, WH1, WH3, WH4*

DIPS ALL €2

Garlic Mayo **Basil Pesto Dressing** **Sweet Chilli Sauce** **Balsamic Glaze**

Vegan Mayo **Italian Sauce** **Worcestershire Sauce**

Tartar Sauce **Rapeseed Oil** **Hot Sauce**

White Wine

Pinot Grigio Principato, Italy. Glass - €7.45 Bottle - €23.75

Pale straw colour with delicate, floral and fruity aromas. Crisp with hints of juicy citrus and nuttiness.

Chardonnay Domaine du Peras, France. Glass - €7.45 Bottle - €23.75

An intense, tropical fruity aroma. The fruit and unoaked flavours are followed by a big, luscious finish.

Red Wine

Merlot Domaine du Peras, France. Glass - €7.45 Bottle - €23.75

Fresh fruit aromas with a touch of cherry. It displays an elegant finish with soft, round tannins.

Tempranillo Finca Cerrada, Spain. Glass - €7.75 Bottle - €24.75

Organic & Vegan friendly. A purple red coloured wine with intense bright violet tones with fruity aromas of Tempranillo. Well balanced, fresh, complex and harmonious in the mouth.

WINES Contains SP

Allergen Description: Peanuts (PN), Tree Nuts (TN), Pecan Nuts (PE), Sesame (SE), Wheat Flour (WH1), Wheat Semolina (WH2), Wholemeal Wheat (WH3), Wheat Bran (WH4), Wheat Rye (WH5), Celery (CY), Fish (FH), Eggs (EG), Milk (MK), Soya (SY), Mustard (MD), Crustaceans (Crab, Lobster, Shrimp) (CS), Sulphites (SP), Molluscs (Oysters, Mussels, Scallops) (MS), Lupin (type of seed/flour) (LP), Barley (BY), Oats (OA)