

Starters

Bruschetta..... €8.95

Vine Cherry tomato, basil, garlic, extra virgin olive oil, topped with rocket.

Allergens: MK, WH1

Vegetable Soup €8.50

Served with homemade Guinness brown soda bread.

Allergens: SP, CY, MK, WH1, WH2, BY

Creamy Seafood Chowder €14.50 (*€4 supplement applies on hotel dinner package*)

Salmon, smoked fish, haddock, vegetables, served with Guinness brown bread.

Allergens: MK, CS, FH, CY, WH1, WH2, BY

Crumbled Falafel Salad €11.95

Tomato, cucumber, red onion, mixed leaves, honey wholegrain mustard balsamic drizzle.

Allergens: SY, SP, MD

Chef's Marinated Chicken Wings €10.95

Tossed in Buffalo sauce with garlic mayo dip and celery sticks.

Allergens: MD, EG, SY, CY

Mains

Chargrilled Prime 8oz Rib Eye €33.00 (*€12 supplement applies on hotel dinner package*)

Served with your choice of side & sauce: Pepper Sauce or Garlic Butter

Allergens: MK, SP

Baked Salmon Supreme..... €25.00 (*€3 supplement applies on hotel dinner package*)

Roast cherry tomatoes and sauteed spinach, mashed potatoes and tomato sauce.

Allergens: MK, FH

Pan Fried Chicken Supreme €22.50

Mashed potato, green beans, mushrooms, smoked streaky bacon, creamy mushroom sauce.

Allergens: MK, SP

Beef Bourguignon €22.50

Slow-roasted Irish beef, mushrooms, confit onions, carrots, red wine sauce, mashed potato.

Allergens: MK, SP

Roast Pork Belly €22.50

Stuffed with apricots, rosemary, and garlic; served with creamy smoked bacon, carrots, savoy cabbage, Lyonnaise potatoes, and red wine jus.

Allergens: MK, SP

Fish & Chips €22.50

Beer battered cod, seaweed salted fries, tartar sauce, lemon wedge.

Allergens: FH, WH1, WH2, MD, SP

Vegan Risotto €19.00

Tomato rice with green beans, peas, rocket.

(Add Chicken Supplement €7.00)

Warm Chicken Caesar Salad €19.00

Grilled chicken, lettuce, herb croutons, bacon, parmesan, Caesar dressing.

Allergens: WH1, EG, FH, MK, MD

Hereford Irish Beef Burger €20.50

Cheddar, bacon, lettuce, tomato, onion, brioche bun, garlic mayo, skinny fries.

Allergens: WH1, MK, EG, SP

Resident Guests on the Dinner, Bed and Breakfast Package; please note no substitution or menu alterations are permitted. (DBB package includes, Starter, Main and Dessert) please note the dish you order may carry a supplement. Additional items ordered outside of the inclusive menu will be charged.

Desserts

Warm Apple Pie €8.50

Served with whipped cream and caramel sauce.

Allergens: WH1, MK, EG, SP

Eton Mess €8.50

Crunchy meringue, mixed berry compote with whipped cream.

Allergens: MK, EG

Sticky Toffee Pudding €8.50

Served with caramel sauce.

Allergens: MK, EG, WH1

Vegan Carrot Cake €8.50

Topped with a sweet pistachio and avocado-flavoured frosting.

Allergens: WH1, PN, SP

Add a Scoop of Ice Cream €1.00 Allergens: MK, EG

Trio of Ice Cream €6.95

Chocolate, strawberry, vanilla.

Allergens: MK, EG

Sides - €5.50

Skinny French Fries

Allergens SP

Mashed Potato

Allergens MK, SP

Sauteed Mushroom

Whole Green Beans and Peas

Onion Rings

Allergens MK, WH1

Salad Bowl (tomato, cucumber, red onion, mixed leaves with honey wholegrain mustard balsamic drizzle.) Allergens MD

Breads (2 Slices)

Multiseed Gluten Free Bread & Butter €3.00

Allergens SY, SE, TN

Homemade Guinness Brown Bread & Butter

€5.00 Allergens MK, WH1, WH2, SP, BY

Sliced White Pan Bread & Butter €2.00

Allergens MK, WH1

Multiseed Brown Pan Bread & Butter €2.00

Allergens MK, WH1, WH2, SY, SE, TN

Homemade Dressings - €2.00

Garlic Mayo

Allergens EG

Honey wholegrain Mustard

Balsamic Dressing

Allergens MD

Tartar

Allergens EG

Sauces & Dips - €2.00

Buffalo Sauce

Allergens MD

Red Wine Jus

Allergens SP

Extra Virgin Olive Oil

Please be advised: We do **not** split bills. Our policy requires **one bill per table**

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)