

## *Garden Room & Brasserie Dinner Menu*

Served Daily 15.30-21.45

### To Start...

**Freshly Prepared** 5.60  
**Soup of the Day**  
 Traditional Soda Bread with Creamery Butter

**Hearty Seafood Chowder** 7.95  
 Symphony of Seafood, Diced Vegetables, White Wine and Spring Onion Velouté

**Selection of Freshly Baked Breads to Share** 7.95  
 Hummus, Basil Pesto, Tapenade and Red Onion Marmalade

**Hot N' Spicy Chicken Wings**  
 Marinated Chicken Wings in Cajun Spices, Vegetable Crudités, Blue Cheese Dressing  
 Small: 9.50 Main: 14.50

**Smoked Chicken**  
 Sundried Tomato, Black Olive, Filo Basket, Crispy Rocket, Mustard Mayo  
**Starter: 9.50**

**Sautéed Dublin Bay Prawns**  
 Chilli, Garlic and Lime Butter, Toasted Ciabatta 10.50

**BBQ Suckling Pork Ribs** 9.75  
 Fennel & White Cabbage Slaw

**Goats Cheese Roulade** 8.75  
 Poached Pear, Brioche, Candied Walnut

*Supplier's*  
*Beef: Pallas Food's*  
*Poultry: Corrib Foods & O'Connor's Butchers*  
*Fish: CS Fish, Co. Clare*  
*Vegetables: Richardson's*

### Salads...

**Caesar Salad**  
 Baby Gem Lettuce, Croutons, Lardons of Bacon, Toasted Pine Nuts, Parmesan Cheese and Anchovy Dressing  
 Small: 9.30 Add Chicken: 10.95  
 Large: 10.50 Add Chicken: 13.95

**The Superfood** 12.50  
 Black Pudding, Beetroot, Pomegranate, Mixed Leaves and Avocado Salad

**The Roast Vegetable** 10.50  
 Herb Couscous and Sundried Tomato Hummus Salad, Pepper Coulis

**The Crabmeat** 11.50  
 Grapefruit, Radish and Apple Salad

#### Side's

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*French Fries, Mashed Potatoes  
 Seasonal Vegetables, Salad*

### To Follow...

**Thai Green Chicken Curry** 16.95  
 Asian Vegetables, Basmati Rice

**Market Fresh Cod & Chips** 17.50  
 Beer Battered Fillets of Cod, French Fries, Pea Puree, Tartar Sauce, Lemon Wedge

**Grilled Fillets of West Coast Sea Bass**  
 Potato, Scallion and Butterbean, Sauce Vierge 20.95

**Pan Seared Lambs Liver** 15.95  
 Pearl Onion and Savoy Cabbage, Red Wine Jus

**Roast Fillet of Salmon** 18.95  
 Crushed New Potatoes, Bok Choy, Lime and Cilantro Aioli

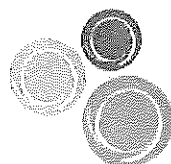
**Homemade Steak Burger** 16.50  
 Grilled 8oz Irish Beef Burger, Tomato Relish, Lettuce and Red Onion on a Flourey Bap Served with French Fries  
**Cooking Time 15-20 mins**  
**Add:** Cheddar, Emmental, Cashel Blue or Smoked Bacon 1.00 each

**Chargrilled 21 Day Aged 10oz Irish Angus Sirloin Steak** 26.95  
 Crispy Onion Rings, French Fries, Choice of Red Wine Jus/Garlic Butter/Pepper sauce

**Chargrilled 21 Day Aged 100z Irish Angus Ribeye Steak** 26.95  
 Blue Cheese Butter, Broccolini and French Fries

**Deep Fried Scampi** 17.50  
 Tartar Sauce, Salad and French Fries

MEMBER 2018



**RESTAURANTS  
 ASSOCIATION**  
 OF IRELAND

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### To Follow continued...

**Spinach and Ricotta Tortellini**  
Tomato and Basil Cream Sauce, Aged  
Parmesan, House Pesto 16.95

**Rigatoni Pasta** 16.95  
(GF on Request) Three Cheese Sauce,  
White Cheddar, Gruyere and  
Parmesan, Hazelnut Crumb

**Chicken & Cashew Nut Stir Fry**  
Sautéed Strips of Chicken, Oriental  
Style Vegetables, Roasted Cashews,  
Soy Bean Sauce 16.95

**Oven Baked Fillet of Monkfish**  
Ratatouille, Creamed Potatoes, Dill  
and Citrus Butter 23.95

**Medallions of Pork** 18.95  
Cauliflower Gratin, Carrot and Ginger  
Purée, Red Wine & Port Reduction

**Chargrilled Chicken Fillet Burger**  
Asian Slaw, Cajun Mayo, Whole meal  
and Sesame Seed Bun, French Fries  
15.95

**Castletroy Steak Sandwich** 16.95  
Irish Sirloin Steak on Ciabatta, Red  
Onion Marmalade, Garlic Aioli and  
Rocket served with French Fries

### Suppliers

*Beef: Pallas Foods/Pat O'Connor's  
Butchers*

*Poultry: Corrib Foods*

*Fish: Cs Fish, Co. Clare*

*Vegetables: Richardsons*

### To Finish

**Vanilla Pod Panna Cotta** 7.50  
Lemon Curd, Fresh Berries, Meringue

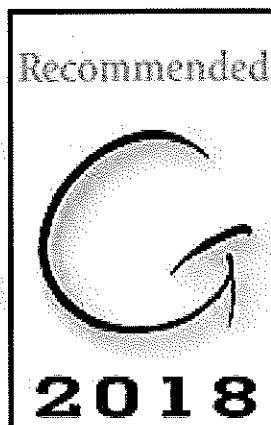
**Puff Pastry Apple & Cinnamon  
Tart** 7.50  
Almonds, Milk Ice Cream

**Selection of Homemade  
Ice-Cream** 7.50  
Salty Carmel Sauce, Tuile Snap

**Praline Hazelnut Chocolate  
Mousse** 7.50  
Raspberry Compote, Vanilla Pod Ice  
Cream

**Glazed Passionfruit Parfait** 7.50  
Pineapple & Vanilla Compote,  
Strawberry Sorbet

**Irish Artisan Cheese Board** 9.00  
Selection of Cheeses, House Chutney,  
Grapes, Crackers & Celery



### Speciality Tea's & Barista Coffee's...

#### Freshly Ground Barista Coffee's:

Americano 2.95  
Cappuccino 3.10  
Latte 3.10  
Espresso 2.80

#### Tea Selection:

Tea Small 2.70  
Tea Large 4.90  
Loose Leaf Tea 4.20

#### Speciality Coffee's:

Irish Coffee 6.95  
French Coffee 6.95  
Calypso Coffee 6.95  
Baileys Coffee 6.95

### Milkshake Choice

Vanilla Bean  
Wexford Strawberries  
Chocolate & Marshmallow  
Lemon Meringue  
Nutella  
Cookies & Cream  
Banana & Chocolate  
4.50

### Fresh Made Juices

**Pink Sensation** 6.25  
Carrot, beetroot, lemon, apple,  
celery, ginger

**Watermelon Cooler** 5.25  
strawberry, watermelon, cucumber

**Orange is the New Black** 5.25  
Carrot, cucumber, orange

**Immuno Defender** 5.25  
Lime, fuji apple, celery, spinach, kale,  
ginger