

Garden Room & Brasserie Dinner Menu

Served Daily 15.00-21.45

Soups...

Chef's Soup of The Day €5.60
 traditional soda and treacle
 bread with country butter
 (1a,7,9,12)

Hearty Seafood Chowder €7.95
 symphony of seafood, diced
 vegetables, white wine and
 spring onion velouté
 (2,4,7,9,12,14)

Salads...

Caesar Salad
 baby gem lettuce, croutons,
 lardons of bacon, toasted pine
 nuts, parmesan cheese and
 anchovy dressing

Starter: €9.30

Main: €10.50

(1a,3,4,7,8,10)

**Add Char Grilled Fillets of
 Chicken to your Caesar Salad**

Starter: €10.95

Main: €13.95

(1a,3,4,7,8,10)

Hot N' Spicy Chicken

Wings €9.50

marinated chicken wings in
 Cajun spices, salad & garlic
 mayo (12)

Mains with Chips €13.50

Smooth Paté of

Duck Liver €9.25

tomato relish, toasted
 baguette (1a,7,12)

The Superfood €12.50

black pudding, beetroot,
 pomegranate, mixed leaves
 and avocado salad
 (1a,10,12)

Smoked Salmon Carpaccio

Horseradish cream, pickled
 cucumber, red onion & caper
 salsa €9.75
 (4,10,12)

To Follow

Homemade Steak Burger

Irish Angus Steak burger,
 tomato relish served with side
 salad & house fries

(1a,3,7,8,10,12) €14.95

Thai Red Chicken Curry

Served with basmati rice

(12) €16.95

Braised Feather Blade of Beef

Roasted carrot & parsnip,
 champ potato, red wine jus

(9,10(t),12) €19.95

Spinach & Ricotta Tortellini

Tomato & cream sauce, aged
 parmesan, house pesto €16.95

(1a,3,6,7,8)

Chicken & Cashew Nut Stir Fry

Sautéed strips of chicken
 oriental style vegetables,
 roasted cashews, soy bean
 sauce. (Vegetarian option also
 available) €16.95

(1a,5,6,8,11,12)

Market Fresh Scampi €16.95

Served with French fries & side
 salad (1a,2,3,7,8,10,12)

Castletroy Park Steak

Sandwich €16.95

Irish sirloin steak sandwich on
 ciabatta, Red onion
 marmalade, garlic aioli
 and rocket served with French
 fries (1a,3,7,10)

8oz Sirloin steak €18.95

sautéed onion & mushroom,
 chips & pepper sauce (7,12)

10oz Rib Eye Steak €26.95

sautéed onion & mushroom,
 chips & pepper sauce (7,12)

Chicken Goujons & Chips

(1a,3,7,9) €12.50

Roasted Salmon Fillet €18.95

Crushed new potatoes, bok
 choy, lime & cilantro aioli
 (4,7,10,12)

Beer Battered Fillets of Fresh

Cod & Chips €17.50

Tartare sauce, pea puree,
 lemon wedge
 (1a,4,7,10,12)

Pan Fried Fillets of Fresh

Seabass €16.95

Crushed new potatoes, bok
 choy, lime & cilantro aioli
 (4,7,10,12)

Char Grilled Chicken Fillet

Burger €15.95

Asian Slaw, Cajun Mayo,
 Wholemeal & Sesame Seed
 Bun, French Fries
 (1a,3,7,10,11,12)

**Why not try a homemade
 pizza? 12-inch pizza and glass
 of wine or beer just €14 for a
 limited time. Ask your server
 for the pizza menu.**



Garden Room & Brasserie Dinner Menu

Served Daily 15.00-21.45

To Finish...

Warm Apple Crumble €7.50
vanilla custard, whip cream
(1a,3,7)

Selection of Homemade Gelato Ice Cream €7.50
Choux pastry éclair, rich dark chocolate sauce, fresh berries & whip cream (1a,3,6,7,8)

Dark Chocolate Fondant (10min baking time) €7.50
Cherry & coconut homemade gelato ice-cream (1a,3,7,8)

Italian Tiramisu €7.50
Tuile spoon, brownie snap, fresh cream (1a,3,7,8)

Raspberry & Yogurt Baked Alaska €7.50
Raspberry chili lime sauce, balsamic reduction (1a,3,7)

Passionfruit Meringue Tart €7.50
Mango sorbet, pineapple vanilla compote (1a,3,7)

Speciality Teas & Barista Coffees...

Freshly Ground Barista Coffees: €
Americano 2.95
Cappuccino 3.10
Latte 3.10
Espresso 2.85

Tea Selection:
Freshly Brewed Tea Small 2.70
Freshly Brewed Tea Large 4.90
Herbal Tea Selection 2.50
Newby of London Loose Leaf Tea 4.00

Speciality Coffees:
Irish Coffee 8.50
French Coffee 8.50
Calypso Coffee 8.50
Baileys Coffee 8.50

MILKSHAKES

CHOICE OF
VANILLA (3,7)
STRAWBERRY (3,7)
CHOCOLATE (3,7,8)
BANANA CHOCOLATE
(3,7,8)
€4.50

FRESH JUICE
GREEN APPLE JUICE –
APPLE, CELERY, MINT &
LIME (9)
€5.25

ORANGE IS THE NEW BLACK
ORANGE, CUCUMBER,
ICE CUBES
€5.25

GREEN HEALTHY
CUCUMBER, GINGER,
GREEN APPLE, LEMON
& CELERY (9)
€5.25

ALLERGEN INDEX

1. Cereals containing Gluten
– 1a Wheat – 1b Oats – 1c Barley – 1d Rye
2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk
8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12 Sulphur Dioxide/Sulphites
13. Lupin 14. Molluscs

ALTHOUGH ALL DUE CARE IS TAKEN DURING MEAL PREPARATION, CROSS CONTAMINATION RISKS ARE POSSIBLE

PLEASE ASK YOUR SERVER IF YOU REQUIRE ANY ADDITIONAL INFORMATION ON FOOD ALLERGENS.

Suppliers

Beef: Pallas Foods
Poultry: Corrib Foods
Fish: CS Fish, Co. Clare
Vegetables: Richardson's & Limerick
Fruit