

Garden Room & Brasserie Dinner Menu

Served Daily 17.00-21.45

Soups...

Chef's Soup of The Day €6.50
 traditional soda and treacle
 bread with country butter
 (1a,7,9,12)

Hearty Seafood Chowder €9.00
 symphony of seafood, diced
 vegetables, white wine and
 spring onion velouté
 (1a,2,4,7,9)

Salads...

Caesar Salad
 baby gem lettuce, croutons,
 lardons of bacon, toasted pine
 nuts, parmesan cheese and
 anchovy dressing
Starter: €9.95
Main: €12.00
 (1a,3,4,7,8,10)

**Add Chargrilled Fillets of
 Chicken to your Caesar Salad**
Starter: €11.95
Main: €14.95
 (1a,3,4,7,8,10)

Goat Cheese Salad €9.95
 With fig, walnuts, and pear,
 spiced chutney
 Served in a crisp filo basket,
 (8,10,12)

Superfood Salad €13.50
 Blueberries, grapes, spinach,
 dried cranberries and feta
 cheese. Honey and apple
 dressing
 (3, 7)

To Start

BBQ - Spicy Chicken Wing
 (1a,8,9,12)

Starter: €10.95
Main: €15.95

Duck Liver Pate €9.95

Cinnamon and orange Liquor,
 toasted farm breads
 (1a,5,7,11,12)

**Baked Wedge of Mature
 French Brie** €8.95

Cumberland and cranberry
 Chutney.
 (1 1a 3 7)

**Smoked Salmon and Celeriac
 Remoulade** €12.00

Horseradish flakes,
 (4,7,12)

Tempura Cauliflower Wings
 Sticky soy and sesame sauce
 (V) (1a,4,11, 12) €8.95

To Follow

Homemade Steak Burger
 €17.95

Grilled 8oz Irish beef burger,
 tomato relish, lettuce & red
 onion on a brioche bap, with
 chunky chips
 (1a,3,7,8,10,12)

Indian Buttered Chicken Curry
 Homemade flat bread,
 chutney, Pilaf rice
 (1,5,7,8 12) €19.95

Market Fresh Cod & Chips
 €19.95

Beer battered fillets of cod,
 chunky chips, tartar sauce,
 mint pea purée
 (1a,4,7,8,10,12)

Roasted Fillet of Salmon
 With smoked bacon, leek and
 pearl onion, white wine
 velouté sauce
 (4,7,12) €21.00

**Chargrilled 21 Day Aged 10oz
 Irish Angus Steak**

Flat iron mushroom, tobacco
 onions and blistered tomatoes
 with creamed potatoes or fries
 (1a,7,12) €27.95

Seafood Fettuccini

Prawn, salmon and mussels,
 vodka cream sauce, garlic
 bread (1a,3,7,12) €18.95

**Roasted Butternut Squash,
 Pea and Sage Risotto.**

Creamy feta and sage oil.
 (7, 9) €17.95

**Slowed Cooked 8 Feather
 Blade of Beef**

Creamy mash, Autumn
 Vegetables, veal bone jus
 (9 12) €21.95

**Chicken & Vegetable Cashew
 Nut Stir Fry**

Sautéed strips of chicken,
 oriental style vegetables,
 roasted cashews, soy & chilli
 sauce €19.95
 (1a,5,6,8,11,12)

Castletroy Steak Sandwich
 €19.95

Irish sirloin steak on ciabatta,
 red onion marmalade, garlic
 aioli rocket, sautéed
 mushrooms served with chips
 (1a,3,7,10)

**Buttermilk Chicken Fillet
 Burger** €16.95

Asian slaw, cheddar cheese,
 crisp lettuce, Cajun mayo,
 brioche bun, French Fries
 (1a,3,7,10,11,12)

**Spiced Aubergine, Spinach
 and Chickpea Curry (V)**
 Pilaf rice. (10,9, 12) €15.95

Spinach & Ricotta Tortellini
 Tomato & cream sauce, aged
 parmesan, house pesto
 (1a,3,6,7,8) €16.95

Garden Room & Brasserie Dinner Menu

Served Daily 17.00-21.45

Fresh Homemade

Pizza

Margarita

(1a, 6, 7) **€14.95**
mozzarella, tomato sauce

Hawaiian

(1a, 6, 7)
mozzarella, tomato sauce,
ham, pineapple, sweetcorn,
mushroom

Pepperoni

(1a, 6, 7)
mozzarella, tomato sauce,
pepperoni

Deluxe

(1a, 7)
mozzarella, spicy chicken, brie,
wilted spinach, sundried
tomato

All €16.95 for 12" Pizzas

Selection of Homemade

Gelato Ice Cream €7.50

Choux pastry éclair, lemon
curd, fresh berries, crushed
meringue, rich dark chocolate
sauce (1a,3,5,7,8)

Warm Apple Berry Crumble

Vanilla custard, fresh cream
(1a,3,7) **€7.50**

White Chocolate Bread & Butter Pudding

White chocolate sauce, gelato
vanilla & coconut ice cream
(1a,3,7,8) **€7.50**

Raspberry Crème Brulee Tart

Crème chiboust, yoghurt ice
cream, raspberry & chili coulis
(1a,3,7) **€7.50**

Carmel Brownie

Rich dark chocolate sauce,
gelato vanilla ice cream
(1a,3,7,8) **€7.50**

Vanilla Pana Cotta

Fresh strawberry compote,
strawberry black pepper coulis,
crushed meringue, balsamic
vinegar reduction
(3,7) **€7.50**

Freshly Ground Barista Coffees: €

Americano	3.20
Cappuccino	3.50
Latte	3.50
Espresso	3.20

Tea Selection:

Freshly Brewed Tea Small	2.60
Freshly Brewed Tea Large	4.95
Herbal Tea Selection	2.60

Speciality Coffees:

Irish Coffee	9.50
French Coffee	9.50
Calypso Coffee	9.50
Baileys Coffee	9.50

MILKSHAKES €5.00

CHOICE OF

OREO (3,7,8)

LEMON CURD (3,7)

MALTESER (3,7,8)

Allergen Index

- Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye
- Crustaceans
- Eggs
- Fish
- Peanuts
- Soybean
- Milk
- Nuts
- Celery
- Mustard
- Sesame Seeds
- Sulphur Dioxide/Sulphites
- Lupin
- Molluscs

ALTHOUGH ALL DUE CARE IS
TAKEN DURING MEAL
PREPARATION, CROSS
CONTAMINATION RISKS ARE
POSSIBLE. PLEASE ASK YOUR
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

Speciality Teas & Barista Coffees...

To Finish...