



GARDEN ROOM & BRASSERIE

DINNER MENU

Served Daily 5.00pm to 9.45pm

To Start		PAN SEARED F Creamy champ potato, dill and lemon cream s	
SOUP OF THE DAY Traditional soda and treacle bread with country butter (1a.7,9,12)	€6.50	BAKED FILLET	
HEARTY SEAFOOD CHOWDER Symphony of seafood, diced vegetables, white wine and spring onior (la.2.4,7,9)	€10.50 n velouté	Sauteed potatoes, cher DEEP FRIED SC Side salad, french fries	
Salads	STARTER MAIN	Fuesh How	
CAESAR SALAD Baby gem lettuce, croutons, lardons of bacon, toasted pine nuts,	€10.95 €14.00	Fresh Hom	
parmesan cheese and anchovy dressing (1a,3,4,7,8,10) Add Chargrilled Fillets of Chicken to your Caesar Salad (1a,3,4,7,8,10)	€12.95 €16.95	Mozzarella, tomato sau	
THE SUPERFOOD SALAD Apples, carrot, broccoli, onion, chicken, brie cheese and citrus dressin	€14.50	Mozzarella, tomato sau	
	3 (2,0,7,12)	PEPPERONI Mozzarella, tomato sau	
To Start		VEGAN Vegan cheese, mushro	
BBQ/SPICY CHICKEN WINGS Marinated chicken wings in Cajun spices, salad & garlic mayo (1a,8,9,12)	€10.95 €15.95	MEAT LOVERS Mozzarella, tomato sau	
THAI STYLE FISH CAKE Lemon, dill, and caper crème fraiche (1a,4,7,10)	€12.50	Add extra toppings: €2	
BAKED WEDGE OF MATURE FRENCH BRIE Cumberland and cranberry chutney (1,1a,3,7)	€10.95	To Finish	
CONFIT DUCK SPRING ROLL Sweet chilli and lime mayo (1a 8,9,10,12)	€10.95	WARM APPLE O	
TEMPURA CAULIFLOWER WINGS Sticky soy and sesame sauce (M)(1a,4,11, 12)	€9.95	WHITE CHOCOI	
GARLIC MUSHROOMS Golden fried mushrooms, house salad and garlic aioli (1a,4.7,12)	€10.95	SELECTION OF Almond praline, marsh	
CHICKEN LIVER PÂTÉ Toasted farm breads (1a,5,7,11,12)	€10.95	PEACH & CHOC	
To Follow		CHEESECAKE O	
HOMEMADE BEEF BURGER Grilled 8oz Irish beef burger, tomato relish, lettuce & red onion on a b bap, with french fries (1a.3,7,8,10,12)	€18.95 rioche	Speciality	
Toppings: Cheddar Cheese €1 Blue Cheese €1.50 Bacon €1.50 MARKET COD & CHIPS Pale ale battered fillets of cod, French fries, tartar sauce, mint pea pu	€23.95	FRESHLY GROU Americano Cappuccino	
CHARGRILLED 21 DAY AGED 80Z IRISH ANGUS STEAK Flatcap mushroom, onion rings, french fries and peppercorn sauce (18)	€26.00	Latte Espresso Flavoured Coffee (Milk Selection (oa	
BACON & MUSHROOM CARBONARA Fresh spaghetti pasta, white wine velouté, grand padano, garlic breac	€19.95 d (1a,3,4,7,12)	Freshly Brewed Te	
SLOW COOKED PORK BELLY Loughnane's black pudding, sticky carrots, roasting jus (1a,7,9,12)	€22.95		
CHICKEN & VEGETABLE CASHEW NUT STIR FI Sautéed strips of chicken, oriental style vegetables, roasted cashews, soy & chilli sauce (1a,5,6,8,11,12)	RY €21.95	SPECIALITY CO Irish Coffee French Coffee	

CASTLETROY STEAK SANDWICH

French fries (1a,3,7,10,11,12)

sautéed mushrooms served with French fries (1a,3,7,10)

BUTTERMILK CHICKEN FILLET BURGER

MUSHROOM & GARDEN PEA RISOTTO

Tomato & cream sauce, aged Parmesan, house pesto (1a,3,6,7,8)

SPINACH & RICOTTA TORTELLINI

CREAMY CHICKEN TIKKA MASALA

Homemade flat bread, pilaf rice (1,5,7,8,12)

Irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket,

Asian slaw, cheddar cheese, crisp lettuce, Cajun mayo, brioche bun,

Wild mushroom and garden pea, avorio rice with vegan cheese. basil pesto (12)

PAN SEARED FILLET OF SALMON Creamy champ potato, braised fennel, balsamic baby tomatoes, dill and lemon cream sauce (4,7,9)	€22.95
BAKED FILLET OF SEABASS Sauteed potatoes, cherry tomato with a dill cream sauce (4,7,9)	€22.95
DEEP FRIED SCAMPI Side salad, french fries & tartar sauce (1a,3,4,7)	€18.00
Fresh Homemade Pizza	
MARGARITA Mozzarella, tomato sauce (1a,6.7)	€15.95
HAWAIIAN Mozzarella, tomato sauce, ham, pineapple, sweetcorn, mushroom (1a,6,7)	€18.95
PEPPERONI Mozzarella, tomato sauce, pepperoni (1a,6,7)	€18.95
VEGAN Vegan cheese, mushroom, spinach, sweet corn, sundried tomato (1a,9)	€18.95
MEAT LOVERS Mozzarella, tomato sauce, pepperoni, ham, chicken	€18.95
Add extra toppings: €2.00 per topping	
To Finish	
WARM APPLE CRUMBLE Vanilla custard & fresh cream (Ia,Ib,3,7)	€8.95
WHITE CHOCOLATE CRÈME BRULÉE with shortbread biscuit (1a.3.7)	€8.95
SELECTION OF HOMEMADE GELATO ICE CREAM Almond praline, marshmallow, caramel sauce, fresh berries (3,7,8)	€8.95
PEACH & CHOCOLATE VERRINE Lime butter & cocoa foam (1.1a.3.7)	€8.95
CHEESECAKE OF THE DAY Please ask your Server	€8.95
Please ask your server	
Speciality Teas & Barista Coffees	
FRESHLY GROUND BARISTA COFFEES Americano Cappuccino Latte Espresso Flavoured Coffee (hazelnut / caramel / vanilla) Milk Selection (oat / soya / almond)	€3.70 €4.20 €4.20 €3.50 €4.50
TEA SELECTION Freshly Brewed Tea Small Freshly Brewed Tea Large Herbal Tea Selection	€2.95 €4.95 €2.95
SPECIALITY COFFEES Irish Coffee French Coffee Calypso Coffee Baileys Coffee	€9.50 €9.50 €9.50
MILKSHAKES Vanilla Strawberry Chocolate Oreo	€6.95 €6.95 €6.95

Cookies & Cream

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, 15. Alcohol. 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.

€6.95

€22.95

€18.95

€17.95

€17.95

€20.95

SuppliersBeef: Noel O'Connor CS Fish, Co. Clare Poultry: Corrib Foods Vegetables: Richardson's & Limerick Fruit

