

**THIS IS A SAMPLE MENU**

The menu items, pricing and opening hours are subject to change

# MENU



## STARTERS

Soup of the Day

Atlantic Seafood Chowder

Honey Glazed Ham, Applewood Smoked Cheddar, Rocket Tomato & Onion with Tomato Relish on Toasted Ciabatta

Toonsbridge Buffalo Mozzarella, Beef Tomato, Basil Pesto, Olive Oil, Sea Salt & Black Pepper on a Granary Bap

Roasted Chicken with Herb Stuffing, Cracked Black Pepper Mayo on Granary Bread

Our Sandwiches are served with House Salad & Straw Potatoes (Available from 3pm - 6pm)

## MAINS - From 3pm

Avocado, Roasted Red Pepper, Sundried Tomato & Chickpea, with Toasted Seeds on Seasonal Mixed Leaf Salad with Mango Pineapple & Dill Salsa

Thai Red Chicken Curry, with Toasted Seeds, Steamed Rice & Poppadum Shell  
(Vegetarian Option also available for €12.50)

Chicken & Ham Vol au Vent, with House Salad & Fries

Minute Steak topped with Caramelised Red Onion, Served on Ciabatta Bread with Salad & Fries

Breaded Chicken Kiev with a Sundried Tomato Salad & Fries

Golden Fried Fillets of Fresh Plaice, with Tartar Sauce, Tossed Salad & Fries

Traditional Homemade 100% Beef Burger on Brioche Bun with Cheese, Bacon & Relish served with Tossed Salad & Fries

Penne Pasta with Leek & Mushroom, served with a Herb Creamed Sauce, Parmesan Shavings & Garlic Bread

(with Pesto Chicken for €15.25)

## ALLERGENS

SOME OF OUR DISHES CONTAIN KNOWN ALLERGENS, IF YOU HAVE CONCERNS PLEASE ASK YOUR SERVER  
FULL LIST OF ALL ALLERGENS AVAILABLE AT RECEPTION IF REQUIRED

## EVENING SPECIAL - From 6pm to 9pm

Grilled Fillets of Seabass, on Leaf Salad with a Thai Dressing

Ovenbaked Stuffed Chicken Supreme, wrapped in Bacon with a Mild Pink Peppercorn Sauce

Escalope of Salmon, topped with a Crab Crust in a Chive Beurre Blanc

Slow Roasted Clare Lamb Shank, in a Rich Chasseur Sauce

Baked Fillets of Hake, on Scallion Mash & Smoked Salmon Sauce

Roast Half Duckling, served with a Wild Berry & Plum Reduction

(All of the above are served with a selection of Fresh Vegetables & Potatoes)

Deep Fried Scampi, with House Salad & French Fries

## STEAKS

Sirloin Irish Steak

T-Bone Steak

Served with Brandy Peppercorn Sauce or Garlic Butter

## DESSERTS

Strawberry Cheesecake with Duo of Coulis

Coconut & Malibu Panna Cotta with Berry Compote & Mini Shortbread

Warm Apple Pie with Cream & Ice Cream

Vanilla Crème Brûlée with Nutty Biscotti

Chocolate Truffle Cake with Raspberry Sorbet

## BEVERAGES

Tea | Coffee | Cappuccino | Latte | Americano

Irish Coffee