

## Appetisers

Chicken liver parfait, madeira glaze €14  
raisins, seared foie gras, fig, toasted brioche

Beef Fillet Carpaccio, smoked tomato, parmesan,  
rocket, mustard dressing, Crisp Bread €14

Fresh Dingle Crabmeat with herbs, tuille, cucumber,  
egg, gazpacho dressing €14

Cashel Blue cheese, red wine pear, balsamic lentils,  
croutons, baby leaf €11

Asparagus, parma ham, crispy egg, €13  
truffle hollandaise, sourdough toast.

## Main Courses

Fried Fish & Chips € 23  
Beer-battered cod, double cooked chips sauce tartar.

Braised Beef in Red Wine,  
Creamed Potato, Sauce Bourguignon (GF) € 21

Seared Chilli Tiger Prawns in a Sambal style Sauce  
With Basmati Rice (GF) € 23

Grilled Fillet of Salmon € 21  
Pearl barley, spinach, peas, asparagus, girolle,  
Lemon beurre blanc

Seared Scallops with Confit of Pork,  
apple & ginger puree, arancini, veal demi € 23

Roast Fillet of Turbot & Dressed Crab € 23  
Herb crumb, cauliflower puree, squid ink sauce

The Europe Seafood Platter € 22  
Grilled fish, Spillane's smoked salmon,  
Crab cocktail, garlic prawns, seared scallop,  
Rock oyster, roast whole langoustine (GF)

Fresh Tagliatelle of Wild Mushrooms € 20  
White truffle oil and aged parmesan cream (V)

Pan fried Catch of the Day, shaved fennel & citrus  
salad, mini capers, baby potatoes,  
Citrus vinaigrette (GF) € 23

Roast Rump of Irish Lamb, white onion mousseline,  
Mushroom duxelles, dauphinoise potato (GF) € 22

Dish of the Day Market Price

## Soups

Soup of the Day € 6

Saffron Infused Seafood Broth € 7  
fresh fish, prawns & mussels

## Salads

Warm Confit Duck Salad, (GF)  
endive, pickled red onion, orange segments. € 13

Toomsbridge Buffalo Mozzarella, heirloom tomato  
New Grange rapeseed oil, basil (GF) € 13

Caesar Salad € 14

Crispy Bacon and Parmesan Cheese  
Seared Chicken Strips € 15  
Tiger Prawns € 16

## From Our Grill

8oz Beef Rump Steak (GF) € 25

10oz Beef Sirloin Steak (GF) € 28

10oz Rib Eye Steak (GF) € 29

All Steaks are 28 Days Dry aged  
Served with Baked Potato, roast tomato  
& sauce of your choice listed below

## Gourmet Burgers

8oz Beef Burger, Tomato Relish € 21

8oz Lamb Burger, Anchovy & Black Olive Mayonnaise,  
Salsa Verde. € 21

8oz Lemon & Rosemary Chicken Burger,  
Hummus € 21

All Burgers cooked well done  
Served with Double cooked Chips, Beef Tomato, Red  
Onion & Cucumber Pickle in a homemade bun.

## Side Dishes

Sauce Béarnaise, Peppercorn Cream, Garlic Butter,

Cashel Blue Butter, Bone Marrow Butter € 3

Double Cooked Chips € 4

Baked Potato € 4

Mashed Potato € 4

Dauphinoise Potato € 4

Boiled Baby Potatoes € 4

Green Market Vegetables € 4

Creamed Baby Spinach € 4

Grilled Field Mushrooms in Garlic butter € 4

Sautéed Onions € 4

Garlic Bread € 4

Mixed Salad € 5

Our Beef is Locally Sourced and from Irish Origin  
We support our Local Suppliers in compliance with our ECO policy in the Hotel to reduce the impact on our environment  
All our Prices shown are inclusive VAT & Service Charge  
Should you suffer from any Food Allergies then please notify our Service Staff  
N = Dish contains Nuts, V=Vegetarian Dish, GF=Gluten free adaptable