



RESIDENTS MENU

STARTERS

HOMEMADE SOUP OF THE DAY

Using seasonal produce and served with a crusty roll or freshly baked wheaten (please check with your server for allergen advice)

POTATO WRAPPED SHRIMPS

Deep Fried Crispy Prawns on a Cocktail Dressing with Baby Gem Leaves (2,3,13)

GOAT'S CHEESE CURD SALAD

Baked Apples, Reduced Cider Vinegar, Salted Pumpkin Seeds and Tossed Leaves (7,14)

LENTIL & BUTTERBEAN SALAD

Tossed Baby Leaves, Balsamic Vinegar, Butterbean Crips and Pickled Carrots (2,7,14)

SLOW ROAST CHICKEN SALAD

Yoghurt Dressing, Roast Garlic, Smoked Crisp Streaky Rasher (2,7,9)

MAINS

IRISH 8OZ SIRLOIN STEAK *€5 SUPPLEMENT

Grilled Premium local Irish 8oz Sirloin Steak with A Whiskey & Peppercorn Sauce (1, 2, 7, 9, 13, 14)

ROAST HALF DUCKLING

With Crispy Breast and Confit On Apple Champ, Pickled Scallion and Cider Jus (1,7,14)

BUTTERFLIED CHICKEN FILLET

With a Wild Mushroom Bread and Butter Pudding, Rosemary Oil, Yoghurt & Garlic Dressing (2,4,7,9)

BAKED FILLET OF SALMON

Served on a Bed of Creamed Potato, with White Wine Cream Sauce (1, 5, 7, 14)

FILLET OF HAKE

Served on a Bed of Champ Potatoes with a Smoked Salmon Crust, Wilted Leaf Salad, Soured Cream & Rock Chives (2,5,7,14)

MEDITERRANEAN VEGETABLE PASTA

With Basil Pesto, Black Olives & Asparagus Spears (2, 10)

Add Extra Toppings for €1.00 Each: Bacon, Monterey Jack Cheese (7), Sautéed Onions (7), Pineapple, Fried Egg (4), Sundried Tomatoes

All main course are served with a choice of one of the following: Homemade Chips, Creamy Garlic Dauphinois Gratin (7), Baked Potato, Tossed Salad or Healthy Steamed Vegetables Without Butter.

While our chips contain no gluten they are cooked in an environment where gluten may be present

SIDES

Home-made Chips (2,14), Sautéed Mushrooms (7), Sweet Potato Fries (2), Sautéed Onions (7)

Baked Potato, Creamy Garlic Dauphinois Gratin (7,14) Veg of the Day, Onion Rings (2) - All sides €3.95

Coleslaw: €1.50 (4,7)

Chilli, Barbeque or Garlic Mayonnaise (4,7) - €1.00 each

Garlic Butter, Whiskey & Black Peppercorn Sauce(1, 7, 9, 14), Homemade Port & Red Wine Gravy(1, 7, 9, 14) - €1.50 each

DESSERTS

RASPBERRY FRANGIPANE

served with Fresh Berries and Fruit Coulis (10,14)

WARM APPLE PIE

with Fresh Cream (2, 4, 7)

RASPBERRY & WHITE CHOCOLATE CHEESECAKE

(2, 7, 10)

CHOCOLATE GANACHE

Served warm with Fresh cream & smotehred in Choclate Sauce (2, 4, 7, 13)

STICKY TOFFEE PUDDING

with Butterscotch Sauce (2,4,7)

VANILLA ICE CREAM

served with Chocolate Sauce (7, 10)