

THE
· B I S T R O ·
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SAMPLE LUNCH MENU

The Bistro Salad €8.50

Cos and Baby gem Lettuce, avocado salsa, Ceaser dressing,
garlic croutons, Parmesan cheese (1,4,6,7,10,12)

Chicken and mushroom vol au vent €7.50

Poached chicken and wild mushrooms in a white wine cream sauce, served in a pastry case
(1-wheat,7)

House Spiced Chicken Wings €7.50

Crispy Irish Chicken Wings tossed in our special Hot sauce served the classic way (6,7,9,12)

Steamed Mussels €8.50

Cooked with garlic and white wine, finished with fresh cream and parsley (7,14)

Freshly Prepared cream of vegetable soup €5.50

Served with a Crusty Roll (1,7,8,9)

18 hour slow cooked Feather Blade of Beef €18.50

served with savoury champ, thyme and horseradish Yorkshire pudding, root vegetables, red
wine jus jus (3,6,7,9,10,12)

Pan Fried fillet of salmon €17.95

On a bed of creamy mash, buttered spinach, baby carrots, chive beurre blanc (4,7,9,10,12)

Anderl farm Roast Loin of Pork €14.95

Served with an a bed of colcannon, carnalized apples and cider jus (6,7,9,10,12)

Traditional Turkey and Ham €16.50

Roast fillet of turkey, baked gammon ham and herb stuffing
Market vegetables, creamy mash, Cranberry sauce and roast homemade gravy
(1-wheat,7,9,10,12)

Penne pasta €13.95

Mediterranean vegetables tossed in a basil and tomato sauce with penne, served with freshly
grated parmesan cheese and a garlic bread (1-wheat,6,9,10,12)

Grilled 8oz Sirloin Steak €23.50

(€6 supplement on 3 course menu)

Served with confit tomatoes, asparagus, peppered sauce and skinny fries
(6,7,9,10,12)

Pan Fried Supreme of Chicken €17.95

Served with chorizo sauteed potatoes, wild mushrooms and asparagus,
white wine cream sauce (6,7,9,10,12)

Specialty Vegan burger €15.95

Vegetable Vegan patty with guacamole, beef tomato and a red onion in a focaccia bun served
with house skinny fries (1-wheat,6,9,10)

Sunday lunch desserts

Chocolate Fondant €6.50

Served with a rich chocolate sauce and vanilla ice-cream (3,7)

Lemon meringue pie €6.50

Served with a roast strawberry compote (1-wheat,3,7)

Salted Caramel and Popcorn Cheesecake €6.50

Served with the butterscotch sauce and fresh cream (1-wheat,7,)

Fresh fruit pavlova €6.50

macerated fruit, meringue and a Chantilly cream(3,7)

Almond Frangipane Tart €6.50

Served warm with a vanilla custard (8-almonds)

Ice-cream gateaux €6.50

raspberry ripple, fresh vanilla, chocolate ice-cream cake

Served with warm chocolate sauce (1-wheat,7)

Dear customer we do not split bills for groups larger than four. Thank you.

All our beef, chicken and pork is of Irish origin unless stated otherwise.

Allergen List:

*1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard,
11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs*



Hillgrove

- Hotel & Spa -