

## Starters:

<b>Homemade seasonal soup</b>	€5.00
with dairy cream & garlic crouton served with homemade brown bread (1,7,9,11) (AGF)	
<b>Pear &amp; Goats cheese pecorino Romano Salad</b>	€9.95
Honeycomb & walnuts, maple & whiskey dressing with garden cress (7,8,10,12)(GF)	
<b>Black Pudding &amp; Chive Pancake</b>	€8.50
With melted brie, pine nuts & pear, raisin & cinnamon chutney (1,3,7,10)	
<b>Medley of honeydew, Cantaloupe, Watermelon (GF)</b>	€8.50
With wild berry coulis, raspberry sorbet, peach mint salsa	
<b>Kenmare oak smoked Salmon</b>	€10.50
With horseradish crème fraîche & beetroot (3,4,7,10) (GF)	
<b>Crispy Tempura fried prawns</b>	€12.00
With sweet chilli dressing (1,2,3,4,7,10,12,14)	

- **ALLERGENS:** 1=cereals containing gluten, 2= crustaceans, 3=eggs, 4= fish, 5= peanuts, 6= soya, 7= milk, 8 =nuts, 9= celery/celeraic, 10 =mustard, 11= seame seeds, 12= sulphur dioxide (sulphites), 13= lupin, 14= molluscs

## Main courses

**10oz fillet of dry aged Irish Hereford steak** €29.50  
cooked to your liking, with black peppercorn sauce, served with Applewood smoked cheese & chive croquette  
(1,7,12) (AGF)

**10oz sirloin of dry aged Irish Hereford steak** €27.50  
cooked to your liking, with black peppercorn sauce, served with Applewood smoked cheese & chive croquette  
(1,7,12) (AGF)

**Escalope of Pork steak** €16.00  
cooked in a madeira sauce, red cabbage & apple, served on champ potato with crispy leeks  
(GF) (6,7,12)

**Half roast boneless honey glazed duck** €22.00  
Garden herb stuffing, served with orange & lavender reduction  
(1,3,7,11,12) (GF)

**Penne Pasta** €13.50  
In a wild mushroom cream sauce with parmesan shavings, white truffle oil & toasted garlic ciabatta (1,7) (V)

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**Braised lamb shank** €22.00

honey glazed roast root vegetables, lamb reduction & elements of mint  
(7,12) (GF)

**Pan seared fillet of seabass** €22.50

on dill creamed potato with lemon & Chablis cream, & buttered greens  
(4,7,9,12) (GF)

**Irish red cheddar & herb crusted fillet of Hake** €18.50

On a bed of ratatouille, Provençale sauce & basil oil  
(1,4,7,12) (AGF)

**Pan seared supreme of Chicken** €16.50

With southern seasoning, duchess potato served with mushroom, tarragon & bacon  
Malbec reduction  
(7,9,12) (AGF)

**Roast stuffed pepper** €13.50

With vegetables, sage & tomato sauce  
gratinated buffalo mozzarella, herb crust, smoked cheese & chive croquette  
(1,7,12) (GF)

All main course dishes are served with a choice of 2 side dishes.

Order additional side dishes for €3.95 per dish.

Creamed mashed potatoes(7,12)    Spicy potato wedges    French Fries  
Mixed baby leaf side salad (10,12)    Buttered vegetables (7)    Crisp onion rings(1,7,12)

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## Desserts

€6.50

### Strawberry & Ginger Crème Brulee

With homemade biscotti biscuit

(1,3,7,8) (AGF)

### Fresh strawberry Pavlova

With dairy cream, fruit coulis & crème anglaise

(3,7,12) (GF)

### Homemade cheesecake

Please ask your server for today's flavour

(1,3,7,8)

### Apple & Blackberry crumble

With cinnamon & vanilla ice cream

(1,3,7)

### Selection of dairy ice creams

On a giant homemade chocolate chip cookie with caramel sauce

(1,3,7) (AGF)

### Warm Pistachio & Raspberry Tart

With Chantilly cream & crème anglaise

(1,3,7,8)

### Homemade triple chocolate espresso brownie

With Belgian chocolate sauce & hazelnut & honey ice cream

(1,3,7,8)

### Selection of Irish cheese

€8.95

Cheddar/Edam/Gouda/Gloucester/Port Salut/Brie Cheeses

With pear & cinnamon chutney & crackers

(1,7) (AGF)

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## Tea/Coffee

Bewleys' brewed to order tea/coffee	€2.30
Cappuccino/Café Latte/Café Mocha	€3.00
Espresso	€2.30
Double espresso	€2.90
Hot Chocolate (with cream & marshmallows)	€3.20
Herbal Teas (please ask to see our collection)	€3.00
Baileys/Irish/French/Calypso Coffee	€6.95

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- *Some products are produced alongside nuts/nut oil so we cannot guarantee no trace.*
- *GF/AGF; If you are coeliac, highlighted dishes are Gluten Free/Available Gluten Free. A range of other dishes can be prepared without gluten with minor adjustments so please inform your server. All soups, chowders, sauces & chips are gluten free.*
- *Please ask your server to see our exclusive wine list supplied by Findlater wines.*
- *All of our breads & desserts are made in the hotel by our pastry team.*
- *All of our beef is Irish Hereford & sourced locally in ABP Nenagh, and can be fully traced from farm to fork.*