



GARDEN ROOMS AND BAR MENU  
10.00am – 5.30pm

## STARTERS AND SALADS

---

<b>Cauliflower Wings 🍷 (8)</b> chipotle mayo, sundried tomatoes, pesto	7.50
<b>Tornafulla Black Pudding Croquettes (1, 2, 11)</b> hollandaise sauce	6.00
<b>Classic Prawn Cocktail (1, 2, 3, 4, 5, 13)</b> shredded ice berg, horseradish Marie Rose sauce	12.50
<b>House Made Hummus (1, 2, 6, 7, 8, 10, 11)</b> warm flat breads	4.50
<b>Soup of the Day (2, 11*, 12)</b> soda bread	7.50
<b>Atlantic Seafood Chowder (2, 3, 4, 5, 11)</b> saffron crouton	9.90
<b>Buffalo Wings (1, 2, 13)</b> Wicklow blue cheese dip	10.50
<b>Crispy Calamari (3, 4, 5, 11)</b> smashed avocado, roast pepper and honey dressing	12.00
<b>Golden Fried Goats Cheese Salad (1, 6, 10, 11)</b> mixed leaves, candied walnuts, beetroot, pomegranate, balsamic dressing	16.00
<b>Buddha Bowl 🍷 (7, 8, 11)</b> dahl, kimchi, sliced avocado, flat bread	13.00

## SANDWICHES

---

<b>Slow Braised BBQ Beef Brisket (1, 2, 7, 8, 11, 12, 13)</b> Jack Daniels sauce, jalapeno relish and sour cream, chips	16.50
<b>Crisp Buttermilk Chicken Sandwich (1, 2, 11, 13)</b> brioche, red cabbage slaw, chipotle mayo, chips	15.50
<b>Grilled Jackfruit Vegan "Pulled Pork" Sandwich 🍷 (1, 11)</b> sourdough, avocado, sweet potato fries	12.50
<b>Fish Tacos (1, 2, 5, 11)</b> sliced avocado, red cabbage, beetroot gel, pico de gallo, lime dressing	16.50

## SHARING BOARDS

---

<b>Charcuterie Board for Two (1, 11*)</b> selection of artisan meats, olives & hummus, flat breads	22.00
<b>Irish Artisan &amp; Farmhouse Cheese Board for Two (1, 2, 10, 11*)</b> selection of crackers, red onion marmalade	24.00

## CLASSICS

---

<b>Crisp Battered Kilmore Quay Haddock (1, 5, 11)</b> chips, mushy peas and tartar sauce	<b>19.90</b>
<b>Grilled Irish Beef Burger (2, 7, 11, 13)</b> smoked bacon, American cheese, sweet pickle, tomato, mayonnaise, chips	<b>18.50</b>
<b>Chicken Pot Pie (1, 2, 11, 12, 13)</b> topped with puff pastry, creamed sweetcorn	<b>18.00</b>

## PASTA AND PIZZA

---

<b>Pappardelle Pasta (1, 11, 12, 13)</b> venison, vegetable and red wine ragout, parmesan	<b>17.50</b>
<b>Fresh Gnocchi (1, 6, 10, 11)</b> spinach, salsa verde, pecorino cheese, pine nuts	<b>17.50</b>
<b>Penne Primavera (1, 11)</b> roasted Mediterranean vegetables, pecorino cheese, red pepper sauce	<b>14.50</b>
<b>Creamy Orzo Pasta (1, 2, 11)</b> Italian sausage, artichoke Pecorino cheese	<b>16.70</b>
<b>Pizza Margherita (1, 2, 8, 11)</b> tomato sauce, mozzarella, shredded basil	<b>14.60</b>
<b>Four Cheese Pizza (2, 11)</b> ricotta, mozzarella, goats' cheese, parmesan	<b>18.50</b>
<b>Vegan Pizza 🍕 (11)</b> roast radicchio, vegan mozzarella	<b>18.50</b>
<b>Classic Italian Meat Pizza (2, 11)</b> Bresaola, Parma Ham, Salami, Italian Sausage	<b>19.90</b>

## SIDES

---

<b>Creamy Mash Potato (2)</b> 4.50
<b>Sweet Potato Fries (11)</b> 4.50
<b>Chips (11)</b> 4.20
<b>Truffle Mac &amp; Cheese (2, 11)</b> 4.50
<b>Creamed Sweetcorn (2)</b> 4.50
<b>Sauté Green Beans</b> 5.00
<b>Mixed Leaf Salad, House Dressing (1, 2, 12, 13)</b> 5.00
<b>Onion Rings (1, 11)</b> 4.50



GARDEN ROOMS AND BAR MENU  
5.30pm – 10.00pm

## STARTERS AND SALADS

---

<b>Cauliflower Wings 🍷 (8)</b> chipotle mayo, sundried tomatoes, pesto	<b>7.50</b>
<b>Tornafulla Black Pudding Croquettes (1, 2, 11)</b> hollandaise sauce	<b>6.00</b>
<b>Classic Prawn Cocktail (1, 2, 3, 4, 5, 13)</b> shredded ice berg, horseradish Marie Rose sauce	<b>12.50</b>
<b>House Made Hummus (1, 2, 6, 7, 8, 10, 11)</b> warm flat breads	<b>4.50</b>
<b>Soup of the Day (2, 11*, 12)</b> soda bread	<b>7.50</b>
<b>Atlantic Seafood Chowder (2, 3, 4, 5, 11)</b> saffron crouton	<b>9.90</b>
<b>Buffalo Wings (1, 2, 13)</b> Wicklow blue cheese dip	<b>10.50</b>
<b>Crispy Calamari (3, 4, 5, 11)</b> smashed avocado, roast pepper and honey dressing	<b>12.00</b>
<b>Golden Fried Goats Cheese Salad (1, 6, 10, 11)</b> mixed leaves, candied walnuts, beetroot, pomegranate, balsamic dressing	<b>16.00</b>
<b>Buddha Bowl 🍷 (7, 8, 11)</b> dahl, kimchi, sliced avocado, flat bread	<b>13.00</b>

## CLASSICS

---

<b>Crisp Battered Kilmore Quay Haddock (1, 5, 11)</b> chips, mushy peas and tartar sauce	<b>19.90</b>
<b>Grilled Irish Beef Burger (2, 7, 11, 13)</b> smoked bacon, American cheese, sweet pickle, tomato, mayonnaise, chips	<b>18.50</b>
<b>Chicken Pot Pie (1, 2, 11, 12, 13)</b> topped with puff pastry, creamed sweetcorn	<b>18.00</b>

## SHARING BOARDS

---

<b>Charcuterie Board for Two (1, 11*)</b> selection of artisan meats, olives & hummus, flat breads	<b>22.00</b>
<b>Irish Artisan &amp; Farmhouse Cheese Board for Two (1, 2, 10, 11*)</b> selection of crackers, red onion marmalade	<b>24.00</b>

## PASTA AND PIZZA

---

<b>Pappardelle Pasta (1, 11, 12, 13)</b> venison, vegetable and red wine ragout, parmesan	<b>17.50</b>
<b>Fresh Gnocchi (1, 6, 10, 11)</b> spinach, salsa verde, pecorino cheese, pine nuts	<b>17.50</b>
<b>Penne Primavera (1, 11)</b> roasted Mediterranean vegetables, pecorino cheese, red pepper sauce	<b>14.50</b>
<b>Creamy Orzo Pasta (1, 2, 11)</b> Italian sausage, artichoke Pecorino cheese	<b>16.70</b>
<b>Pizza Margherita (1, 2, 8, 11)</b> tomato sauce, mozzarella, shredded basil	<b>14.60</b>
<b>Four Cheese Pizza (2, 11)</b> ricotta, mozzarella, goats' cheese, parmesan	<b>18.50</b>
<b>Vegan Pizza 🍌 (11)</b> roast radicchio, vegan mozzarella	<b>18.50</b>
<b>Classic Italian Meat Pizza (2, 11)</b> Bresaola, Parma Ham, Salami, Italian Sausage	<b>19.90</b>

## FROM THE GRILL

---

<b>Irish Sirloin- 10oz (2, 8, 9, 11, 12, 13)</b>	<b>28.50</b>
<b>Supreme of Glin Valley Chicken (2, 8, 9, 11, 12, 13)</b>	<b>25.00</b>
<b>Irish Lamb Cutlets (2, 8, 9, 11, 12, 13)</b>	<b>27.00</b>

All dishes are served with chips and cherry tomatoes and a choice of the following sauces; brandy and peppercorn sauce, red wine jus or garlic and marrowbone butter.

<b>Grilled Clare Island Salmon (1, 2, 5, 9)</b>	<b>24.00</b>
<b>Pan Fried Fillet of Atlantic Cod (1, 2, 5, 9)</b>	<b>22.00</b>
<b>Grilled Goats Bridge Farm Trout (1, 2, 5, 9)</b>	<b>19.00</b>

All dishes are served with samphire and a choice of the following; sauce vierge or hollandaise sauce

## SIDES

---

<b>Creamy Mash Potato (2) 4.50</b>	<b>Creamed Sweetcorn (2) 4.50</b>
<b>Sweet Potato Fries (11) 4.50</b>	<b>Sauté Green Beans 5.00</b>
<b>Chips (11) 4.20</b>	<b>Mixed Leaf Salad, House Dressing (1, 2, 12, 13) 5.00</b>
<b>Truffle Mac &amp; Cheese (2, 11) 4.50</b>	<b>Onion Rings (1, 11) 4.50</b>

Please ask a member of staff if you need additional information on food allergens. Please let the server know if you have special dietary requirements.

Items marked by a number contain one or more of the following:  
Eggs 1; Milk 2; Crustacean 3; Molluscs 4; Fish 5; Peanuts 6; Sesame 7; Soya 8; Sulphur Dioxide 9;  
Nuts 10; Cereals containing Gluten 11; Celery 12; Mustard 13; Lupin 14;  
11 denotes regular gluten, 11\*denotes both gluten & oats being present in a dish

🍌 Our vegan dishes have been created in partnership with our neighbours at 🍌 **The Happy Pear**