



GARDEN ROOM & BRASSERIE

# DINNER MENU Served Daily 5.00pm to 9.45pm

# **To Start**

SOUP OF THE DAY Traditional soda and treacle bread with country butter (1a.7.9,12)	€7.00
HEARTY SEAFOOD CHOWDER symphony of seafood, diced vegetables, white wine and spring onion (la2,4,7,9)	€11.00 velouté
Salads & Light Bites	STARTER MAIN
CAESAR SALAD Baby gem lettuce, croutons, lardons of bacon, toasted pine nuts, parmesan cheese and anchovy dressing (1=3,4,7,8,10)	€11.00 €15.00
Add Chargrilled Fillets of Chicken to your Caesar Salad (1a,3,4,7,8,10)	€13.95 €17.95
THE SUPERFOOD GOATS CHEESE SALAD cooked beetroot, olive oil, balsamic vinegar, green beans, mixed leave cucumber, goats cheese pearls & walnuts (1a,3,6,7,12)	€14.50 <sup>25,</sup>
To Start	
BBQ/SPICY CHICKEN WINGS Marinated chicken wings in Cajun spices, salad & garlic mayo (1a,8,9,12)	€10.95 €15.95
MUSSELS Fresh mussels steamed with white wine, shallots, garlic finished in a white wine, lemon & chive broth. served with crusty homemade foca	€13.50 ccia
BRIE BITES Bite sizes breadcrumbed pieces of brie, served with fresh salad & poached pear puree	€11.95
CRISPY FRIED CALAMARI With roasted chilli jam and lime mayo	€12.95
GARLIC MUSHROOMS Golden fried mushrooms, house salad and garlic aioli (1a,4.7,12)	€10.95

Golden med mushrooms, nouse salad and game alon (la,4,7,12)	
CHICKEN LIVER PÂTÉ Plum Chutney, toasted farm breads (1a,5.7,11,12)	€10.95
TEMPURA CAULIFLOWER WINGS Sticky soy and sesame sauce (V) (1a4,11,12)	€9.95

#### **To Follow**

HOMEMADE BEEF BURGER Grilled 8oz Irish beef burger, tomato relish, lettuce & red onion on a brioche bap, with french fries (№3.7,8,10,12) Extra Toppings: Cheddar Cheese €1   Blue Cheese €1.50   Bacon €1.50	€19.95
MARKET FRESH COD & CHIPS Pale ale battered fillets of cod, French fries, tartar sauce, mint pea purée (1a,4,7,8,1	€24.95 0,12)
CHARGRILLED 21 DAY AGED 80Z IRISH ANGUS STEAK	€27.00

Flatcap mushroom, onion rings, french fries and peppercorn sauce $(\ensuremath{la}\xspace,\ensuremath{7}\xspace,\ensuremath{12}\xspace)$	
BACON & MUSHROOM CARBONARA Fresh spaghetti pasta, white wine velouté, grand padano, garlic bread (1a,3,4,7,12)	€20.95
SLOW COOKED PORK BELLY Loughnane's black pudding, sticky carrots, roasting jus (1a,7,9,12)	€23.95
CHICKEN & VEGETABLE CASHEW NUT STIR FRY Sautéed strips of chicken, oriental style vegetables, roasted cashews, soy & chilli sauce (1a,5,6,8,11,12)	€22.95
CASTLETROY STEAK SANDWICH Irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket, sautéed mushrooms served with French fries (1a.3,7,10)	€23.95
BUTTERMILK CHICKEN FILLET BURGER Crispy onion rings, cheddar cheese, crisp lettuce, BBQ sauce on a brioche bun served with chips (1a.3.7,10,11,12)	€19.95
MEDITERRANEAN TOMATO PASTA roasted peppers, courgette, onions, cherry tomatoes & garlic, toasted in tomato & herb sauce served with fettuccini	€18.95
SPINACH & RICOTTA TORTELLINI Tomato & cream sauce, aged Parmesan, house pesto (1a.3.6.7.8)	€19.95
CHICKEN JALPFREZI Chicken in a tomato sauce with red peppers, white onion, mild spices with Basmati Rice (1a.3.6.7.8)	€21.95

SEAFOOD LINGUINE
Linguine pasta tossed with fresh prawns & crab in a creamy white wine
& alfredo sauce.

BAKED FILLET OF SEABASS sauteed potatoes, broccolini, cherry tomato with a dill cream sauce (4,7,9)

### Fresh Homemade Pizza

MARGARITA Mozzarella, tomato sauce (1a,6.7)	€16.95
HAWAIIAN Mozzarella, tomato sauce, ham, pineapple, sweetcorn, mushroom (1a,6,7)	€19.95
PEPPERONI Mozzarella, tomato sauce, pepperoni (1a,6,7)	€19.95
VEGAN Vegan cheese, mushroom, spinach, sweet corn, sundried tomato (1a,9)	€19.95
MEAT LOVERS Mozzarella, tomato sauce, pepperoni, ham, chicken	€19.95

Add extra toppings: €2.00 per topping

#### **To Finish**

WARM APPLE CRUMBLE Vanilla custard & fresh cream (Ia,1b,3,7)	€8.95
CRÈME BRULÉE OF THE DAY with shortbread biscuit & berries (1a.3.7)	€8.95
SELECTION OF HOMEMADE GELATO ICE CREAM Almond praline, marshmallow, caramel sauce, fresh berries (3,7,8)	€8.95
PISTACHIO MOUSSE PAVLOVA Raspberry Sorbet (37,8)	€8.95
WARM CHOCOLATE BROWNIE Vanilla Ice Cream	€8.95
Extras	

Creamy Mash Potato	€4.00
French Fries	€4.00
Onion Rings	€5.00
Cheesy Garlic Bread	€5.00
Sweet Potato Fries	€6.00
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Selection of Vegetables	€4.00
Side Salad	€5.00

# Speciality Teas & Barista Coffees

FRESHLY GROUND BARISTA COFFEES Americano Cappuccino Latte Espresso Flavoured Coffee (hazelnut / caramel / vanilla) Milk Selection (oat / soya / almond)	€3.70 €4.20 €4.20 €3.50 €4.50 €5.20
TEA SELECTION Freshly Brewed Tea Small Freshly Brewed Tea Large Herbal Tea Selection	€3.50 €7.00 €3.50
Hot Chocolate	€4.00
<b>SPECIALITY COFFEES</b> Irish Coffee French Coffee Calypso Coffee Baileys Coffee	€9.50 €9.50 €9.50 €9.50



€23.95

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs, 15. Alcohol. Although all due care is taken during meal preparation, cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.

**Suppliers**: Beef: Noel O'Connor, Fish: CS Fish, Co. Clare, Poultry: Corrib Foods, Vegetables: Richardson's & Limerick Fruit



