

# THE grill & BAR

## STARTERS

**Roasted Parsnip & Cumin Soup** <sup>CY TN</sup>  
Curried sour cream

**Chicken Wings** <sup>WH CY EG</sup>  
Hot sauce, celery, blue cheese mayo

**Chicken Liver Pate** <sup>WH MK</sup>  
Pear, sourdough, Cumberland sauce

**Heirloom Tomato Salad** <sup>SE</sup>  
Watermelon, goats' cheese curd, strawberry

**Garlic Prawns** <sup>WH MK CS</sup>  
Cream, chorizo, filo pastry  
€3.00 supplement

## MAIN COURSE

INCLUDES ONE SIDE

**Grilled Organic Donegal Salmon 200g** <sup>FS MK EG</sup>  
Grilled asparagus spears, béarnaise

**Hereford Beef Burger 210g** <sup>MK WH</sup>  
Curried sour cream, crispy bacon, vintage cheddar, tomato

**Mc Carrens Pork Ribs 600g** <sup>SE SY WH</sup>  
Slow cooked, sticky honey & soy, sesame

**Pea Risotto** <sup>MK</sup>  
Garden peas, mint, pecorino cheese

**Glin Valley Split Half Chicken** <sup>MK</sup>  
Tandori rub, fresh lime, mango chutney

**Dunmore East Lemon Sole** <sup>FS EG</sup>  
Tempura batter, wasabi mayonnaise

INCLUDES ONE SIDE & BUTTER OR SAUCE OF YOUR CHOICE

**Irish Nature Locally Farmed Mohawk Steak 400g**  
€7.00 supplement

## EARLY BIRD

2 Course  
€25

3 Course  
€30

## DESSERTS

*Lemon Posset* <sup>MK EG</sup>  
Meringue, berries

*Key Lime Pie* <sup>WH MK EG</sup>  
Raspberry Sorbet

*Vanilla Pauva Cotta* <sup>MK EG TN WH</sup>  
Exotic salsa, roasted granola

*Baileys & White Chocolate Cheesecake* <sup>MK WH</sup>  
Salted caramel ice cream

*Selection of Homemade Ice Cream* <sup>MK EG</sup>  
Changes daily

SIDES €4.50

**French Fries** Duck fat  
**Truffle Chips** <sup>MK</sup> Parmesan  
**Spring Onion Mash Potato** <sup>MK</sup>  
**Tobacco Onions** <sup>WH</sup>  
**Sweet Corn** <sup>MK</sup> Jalapeno  
**Roast Sweet Potato** <sup>MK</sup>  
Butternut pumpkin, curried sour cream

**Three Cabbage Coleslaw** <sup>MK EG</sup> Harrissa mayo  
**Cheesy Cauliflower Gratin** <sup>MK</sup>  
**Grilled Asparagus** <sup>FS MK</sup> Anchovy butter  
**Mac & Cheese** <sup>MK WH</sup>  
**Iceberg Wedge** <sup>MK EG</sup> Ranch dressing  
**The Grill Salad** <sup>MD</sup>

SAUCES €2.00

**Green Pepper** <sup>MK</sup>  
**Béarnaise** <sup>MK EG</sup>  
**Homemade BBQ** <sup>SY WH</sup>  
**Wild Mushroom** <sup>MK</sup>  
**Chimichurri** <sup>MD</sup>  
**Traditional Gravy**  
**Horseradish Cream** <sup>MK</sup>

BUTTERS €1.50

**Confit Garlic & Oregano** <sup>MK</sup>  
**Café de Paris** <sup>MK FS EG MD</sup>  
**Blue Cheese** <sup>MK</sup>  
**Anchovy & Thyme** <sup>FS MK</sup>



**ALLERGENS:** Peanuts PN Tree nuts TN Sesame SE Wheat WH Lupin LP Eggs EG Milk MK Soya SY Fish FH Crustaceans CS  
Molluscs MS Celery CY Mustard MD Sulphites SP All dishes may contain traces of nuts