

THE  
**GRANDSTAND**

BAR & RESTAURANT

MENU

**STARTERS**

**SELECTION ARTISON BOARD** €14.50  
PARMA HAM, SALAMI, CHORIZO, SELECTION OF IRISH FARMHOUSE CHEESE, SERVED WITH SELECTION OF ITALIAN OLIVES, GHERKINS, TOMATO & CHILLI JAM & TOASTED FLAT BREAD  
*(allergens 6-wheat, 9,11,12,14)*

**HOMEMADE DUCK TERRINE** €9.50  
WITH WILD MUSHROOMS & CHESTNUTS SERVED WITH BABY FRUITS, FRUIT CHUTNEY, CARAMELIZED WALNUTS, TOASTED BRIOCHE  
*(allergens 5-chestnuts, 6-wheat, 7, 8, 9, 11, 14)*

**TOMATO & RED ROASTED PEPPER SOUP** €9.00  
SERVED WITH HERILOOM & PEPPER SALSA, CRÈME FRAICHE & RICOTTA JELLY, GREEN OIL  
*(allergens 7, 8, 9, 12)*

**CLASSIC CAESAR SALAD** €12.95  
CRUNCHY BABY GEM LETTUCE, CREAMY CAESAR DRESSING, HARD BOILED EGG, ANCHOVY FILLETS, GARLIC CROUTONS, PARMESAN SHAVINGS  
*(allergens 3-anchovy, 6-wheat, 7, 11)*  
**Add Smoked Chicken - Supplement €2.95**  
**Add Tiger Prawns Supplement €3.50**  
*(allergens 1-prawns)*

**DEEP FRIED CHICKEN THIGHS** €11.50  
SERVED WITH TOMATO & ROASTED PEPPER SALSA, SWEET CHILLI & LIME DRESSING, ONION RINGS & SKINNY FRIES  
*(allergens 6-wheat, 7, 8, 9, 11, 12, 13)*

**MAINS**

**SLOW COOK CRISPY LAMB SHOULDER** €22.50  
SERVED WITH SELECTION OF GREEN VEGETABLES, ROASTED PEPPERS, FONDANT POTATO, LAMB MINT JUS  
*(allergens 7, 9, 12)*

**IRISH ANGUS BEEF SIRLOIN STEAK** €28.50  
SERVED WITH WILD MUSHROOMS, SPINACH, CARAMELIZED ONION, POTATO & CAULIFLOWER GRATIN, RED WINE VEAL CEPES JUS  
*(allergens 7, 8, 9, 12)*

**WILD MUSHROOM RISOTTO** €19.00  
SERVED WITH SPINACH, RICOTTA, TRUFFLE CHEESE CURD, PARMESAN CHEESE, CRESS SALAD  
*(allergens 7, 8, 9, 12, 14)*

**GRANDSTAND BEEF BURGER** €16.95  
IRISH ANGUS BEEF BURGER WITH TOASTED BRIOCHE BAP, SMOKED GUBEEN CHEESE, HAMBURGER RELISH, CARAMELIZED ONION, CRISPY SMOKED BACON, GIANT ONION RINGS, BBQ DIP & SKINNY FRIES  
*(allergens 6-wheat, 7, 8, 9, 10, 11, 12, 13, 14)*

**BATTERED FISH & CHIPS** €16.65  
HOP HOUSE 13 BATTERED HADDOCK FILLET, CHUNKY CHIPS, TARTAR SAUCE, MUSHY PEAS & LIME WEDGE  
*(allergens 3-haddock, 6-wheat, 7, 9)*

**PANFRIED CHICKEN SUPREME** €21.50  
SUNDRIED TOMATOES, WRAPPED IN PARMA HAM, SERVED WITH HOMEMADE POTATO GNOCCHI, CREAMY SAUCES, SPINACH & ARTICHOKES  
*(allergens 6-wheat, 7, 9, 11, 12, 14)*

**SPECIAL OF THE DAY** €15.95  
PLEASE ASK YOUR SERVER

**SOME SWEET DESSERTS - €8.00**

**WARM RUSTIC APPLE PIE**  
WITH VANILLA ICE-CREAM, CARAMEL CRÈME ANGLAISE & HONEYCOMB  
*(allergens 6-wheat, 7, 8, 9, 11, 14) Vegetarian*

**BREAD & BUTTER PUDDING**  
WITH RUM & RAISIN ICE-CREAM, CRÈME ANGLAIS  
*(allergens 6-wheat, 7, 8, 9, 11, 14)*

**DARK CHOCOLATE FONDANT**  
SERVED WITH HAZELNUT ICE CREAM, CHOCOLATE GANACHE CARAMELISED WALNUTS, ORANGE TUILE  
*(allergens 5-walnuts, hazelnuts, 7, 8, 9, 11, 14)*

**DESSERT OF THE DAY**  
PLEASE ASK YOUR SERVER

**\*SELECTION OF IRISH FARMHOUSE CHEESE**  
WITH HOMEMADE FRUIT CHUTNEY, CRISPY BREAD CRACKERS, GRISSINI BREAD STICKS, GRAPES  
**\*€11.50**  
*(allergens 6-wheat, 7, 8, 9, 10, 11, 12, 14)*

Allergen index:

1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereals containing Gluten,  
7 – Milk / Milk Products, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame Seeds, 11 – Eggs, 12 – Celery & Celeriac, 13 – Mustard, 14 – Lupins

Menu available from 26<sup>th</sup> December onwards