

LIGHT BITES

Waldorf Salad €11.50

Served with bouquet Salad, Cashel Blue Cheese Crumble, Green Apple, Crispy Celery, Grapes, Bread Croutons, Walnut Dressing
(Allergens: 5-walnuts, 6-wheat, 7, 8, 9, 11, 12, 13, 14)

Homemade Pheasant Terrine €10.50

With Wild Mushrooms and Chestnuts, served with Baby Fruits, Fruit Chutney, Caramelized Walnuts, Toasted Sourdough
(Allergens: 5- chestnuts, 6-wheat, 7, 8, 9, 11, 14)

Salmon & Smoked Haddock Tartar €10.50

Served with Cucumber, Gren Herbs Mayo, Saffron Mayonnaise, Black Caviar, Micro Cress Salad
(Allergens:3-salmon, haddock, 7, 9, 11, 12, 14)

Beetroot & Hummus Salad €11.50

Served with Selection of Leaves, Pickled Red Onion, Selection of Beetroots, Feta Cheese, Cucumber, Toasted Sesame Seeds, House Dressing
(Allergens: 6-wheat, 7, 8, 9, 10, 12, 13)

Artisan Board Selection €14.50

€4 Supplement applies on dinner packages
Parma Ham, Whiskey Salami, Chorizo, Selection of Irish Farmhouse Cheese, served with Pickles, Tomato & Chilli Jam, Selection of Olives & Toasted Flat Bread
(Allergens: 6-wheat, 9, 11, 12, 14)

Soup of the Day € 6.95

Served with Fresh Baked Rolls
(Allergens: 6-wheat, 7,8,9,12)

MAINS

Grandstand Irish Beef Burger €17.95

Irish Angus Beef Burger with Toasted Brioche Bap, Smoked Gubbeen 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)

Hop House 13 Battered Fish & Chips €17.95

Beer Battered Haddock Fillet with Chunky Chips, House Tartar Sauce, Mushy Mint Peas, Lime Wedge
(Allergens: 3 haddock, 6- wheat, 7,9)

Irish Angus Beef Sirloin Steak €28.50

€8 Supplement applies on dinner packages
Served with Mushrooms, Spinach, Caramelized Onion, Fondant Potato, Celery Puree, Red Wine Veal Cep Jus
(Allergens 6-wheat,7, 8, 9, 12)

MAINS Continued

Slow Cooked Crispy Lamb Shank €23.50

Served with Selection of Green Vegetables, Roasted Peppers, Fondant Potato, Lamb Mint Jus
(Allergens: 7, 9, 12)

Slow Cooked Crispy Irish Pork Belly €22.50

Served with Burn Apple Puree, Sauteed Kale, Broccoli, Creamy Mash Potato, Wholegrain Mustard Jus
(Allergens: 6-wheat, 7, 8, 9, 11, 12, 13, 14)

Wild Mushroom Risotto €19.00

Served with Spinach, Ricotta, Truffle Curd, Dry Parmesan Cheese, Cress Salad
(Allergens: 6- wheat, 7, 8, 9, 12, 14) **Vegetarian**

SIDES

Creamy Mash Potato € 3.50

(Allergens 7,8,9) **Vegetarian / Gluten Free**

Onion Rings € 3.50

(Allergens 6-wheat, 7,8,9,11,12,13,14) **Vegetarian**

Seasonal Vegetables € 3.50

(Allergens: 7,9,12) **Vegetarian / Gluten Free**

Skinny Fries € 3.50

(Allergens: 6)

House Salad € 3.50

(Allergens: 7,8,9,12,13) **Vegetarian / Gluten Free**

DESSERTS

Warm Dark Chocolate Cake € 9.00

Served with Cherries & Strawberry Jam, Hazelnut Ice Cream, Chocolate Ganache, Caramelized Walnuts, Tuille
(Allergens: 5-walnuts, hazelnuts, 7, 8, 9, 11, 14)

Lemon Sponge Pudding € 9.00

Served with Custard Ice Cream, Lemon Confit Jam, Meringues
(Allergens: 5-almonds, 6-wheat, 7, 8, 9, 11, 14)

Bread & Butter Pudding € 9.00

Served with Rum & Raisin Ice Cream, Crème Anglaise
(Allergens: 6-wheat, 7, 8, 9, 11, 14)

Selection of Irish Farmhouse Cheese €11.50

€4 Supplement applies on dinner packages
Served with Homemade Fruit Chutney, Crispy Bread Crackers, Grissini Bread Sticks, Grapes
(Allergens: 6-wheat, 7, 8, 9, 10, 11, 12, 14,)

Allergens

1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Gluten, 7 – Milk, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame, 11 – Egg, 12 – Celery, 13 – Mustard, 14 – Lupin