

LIGHT BITES

White Quinoa Salad €12.50

with Green Leaves, Shredded Duck, Citrus Segments, Roasted Peppers, Caramelized Plum Dressing, Pine Nuts

(Allergens: 4 pine nuts, 6 wheat, 8, 9, 12, 13)

Roasted Beetroot & Halloumi €11.50

with Green Leaves, Pomegranate, Orange, Pumpkin Seeds Pickled Red Onion

(Allergens: 8, 9, 12, 13)

Selection of Artisan Board €14.50

Parma Ham, Whiskey Salami, Chorizo, Selection of Irish Farmhouse Cheeses, served with Pickles, Tomato & Chilli Jam, Selection of Olives & Toasted Flat Bread

(Allergens: 6-wheat, 9, 11, 12, 14)

Pheasant Terrine € 9.50

with Homemade Chutney, Pickled Mushrooms, Truffle Dressing, Toasted Brioche

(Allergens: 6 wheat, 7, 8, 9, 11, 12, 13, 14)

Today's Home Soup € 6.25

with Homemade Guinness Bread

(Allergens: 6 wheat, 7, 8, 9, 11, 12, 13, 14)

MAINS

Grandstand Irish Beef Burger €16.95

Irish Angus Beef Burger with Toasted Beetroot & Black Sesame Seed Brioche Bun, Smoked Gubbeen Cheese, Caramelized Onions, Smoked Bacon, Relish, Skinny Fries

(Allergens: 6 wheat, 7, 8, 9, 10, 11, 12, 13, 14)

Hop House 13 Battered Fish & Chips €16.95

Beer Battered Hake Fillet with Chunky Chips, Tartar Sauce, Mushy Peas, Lemon Wedge

(Allergens: 3 hake, 6 wheat, 7, 8, 9, 11, 12, 13)

Slow Cooked Irish Pork Belly €21.50

served with Fondant Potato, Sauté Cabbage, Wholegrain Mustard Jus

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

Irish Angus Beef Sirloin Steak €28.50

€8 Supplement applies on Dinner packages

served with Caramelised Onion, Wild Mushrooms, Creamy Mash Potato & Veal Jus

(Allergens 6 wheat,7, 8, 9, 11, 12, 13)

MAINS Continued

Pan Fried Chicken Supreme €21.95

Stuffed with Chestnuts, Wild Mushrooms, Smoked Bacon & Herbs, with Pearl Barley Risotto, Broccoli, Broad Beans, Artichokes, Spinach & Truffle Madeira Chicken Jus

(Allergens: 6-wheat, 7, 8, 9, 12, 13)

Spinach & Ricotta Tortellini €19.50

with Tomato & Basil Sauce & Parmesan Cheese

(Allergens: 6 wheat, 7, 8, 9, 11, 12, 13,14) 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

Chef Selection of Mini Desserts € 9.00

Please ask your server

(Allergens: 5-walnuts, hazelnuts, almonds, 6-wheat, 7, 8, 9, 10 11, 14)

Warm Apple & Blackberry Tart € 9.00

served with Bourbon Vanilla Ice Cream, Crème Anglaise

(Allergens: 6 wheat, 7, 8, 9, 11, 14)

Lemon Sponge Pudding € 9.00

with Custard Ice-Cream, Lemon Confit Jam, Meringue

(Allergens: 5 almonds, 6 wheat, 7, 8, 9, 11, 14) Vegetarian

Selection of Irish Farmhouse Cheeses €12.50

€3 Supplement applies on Dinner packages

with Cheese Crackers, Bread Sticks, Chutney & Grapes.

(Allergens: 6 wheat, 7, 8, 9, 10, 11, 12, 13, 14) Vegetarian

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