

## Sharing Plates

### **Almonds €5.00**

Teeling Whiskey smoked Oriel sea salt (a)

### **Lemon & Coriander Hummus €15**

Pitted olives, carrot, olive oil, smoked paprika, homemade focaccia (gw,se,m,so)

### **Cheeseboard €19**

Selection of local cheese with Lannléire honey, homemade fig chutney, toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

## Starters

### **Soup of the Day €9.50 (V)**

Selection of home baked breads (s,m,c,g)

### **Anchovies & Roast Garlic Focaccia €12.50**

Chimichurri & parsley lemon oil (gw,m,so,f)

### **Croquettes de Jamon €12.50**

Serrano ham & leek croquettes, red pepper mojo, Manchego shavings (s,e,so,gw,m,c)

### **Caesar Salad €12.50**

Baby gem, smoked pancetta, croutons, Caesar dressing, parmesan & optional anchovies (gw,e,m,f,mu,s)

### **Ard Mhaca Mushrooms on Toast €12.50 (V)**

Pan-fried shiitake & oyster mushroom, garlic butter, ciabatta, truffle puree, parmesan cheese (gw,m,so)

### **Cauliflower Bites €12.50 (V)**

Korean hot sauce, Crispy quinoa, Sesame seeds, blue cheese dip (se,m,gw,l,so,e)

### **Crispy Chicken Wings €12.50**

Spicy buffalo sauce & blue cheese dip or BBQ sauce & Garlic aioli (e,mu,c,s,f,gw,so,m)

### **Chicken Liver Parfait €12.50**

Brioche, apple textures & walnuts (gw,m,s,wn,e)

### **Goats Cheese Mousse €13.50**

Balsamic & roasted honey glazed nectarines, pine nuts & basil oil (m,s,p,so)

### **Cured Salmon €15.00**

Nori seaweed, sesame, avocado puree, mint & vanilla emulsion (f,se,so,s)

#### *Allergens:*

*(GB)Barley, (GW)Wheat (GM)Malt (M)Milk, (E) Egg, (F)Fish, (C)Celery, (MU)Mustard, (MO)Molluscs, (S)Sulphites, (CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame, (SO) Soybeans, (A) Almonds, (HN) Hazelnut*

## Mains

### **Ard Mhacha Mushroom Risotto €20**

Oyster & Shitake Irish mushroom, garlic herb butter, parmesan cheese (m,so,s,c)

### **Chicken Burger €22**

Buttermilk crispy chicken fillet on brioche, Parmesan cheese, lemon & pepper aioli, rocket, chips (gw,e,so)

### **8oz Signature Beef Burger €22**

Brioche, bacon, smoked cheddar, lettuce, tomato, onion, signature dressing, chips (gw,m,e,mu,s,so)

### **Halloumi Burger €19 (v)**

Smashed avocado, beef tomato, sriracha sauce & baby gem on brioche, chips (m,e,gw)

### **Braised Sweet Aubergine €23 (Vegan)**

Spiced Puy lentils, garlic tahini, cabbage (c,s,gw,se,so)

### **Chilli & Boston Prawn Linguine €23**

Baby spinach, roast garlic & white wine velouté, Parmesan cheese & micro coriander. (f,cr,m,e,so,gw,c)

### **Clogherhead Fish & Chips €24**

Ale battered fresh cod, mint pea puree, chips, Scholar's tartar sauce (f,gw,e,m,s,so)

### **Butter Chicken Curry €22**

Authentic homemade Indian staple, fragrant rice & popadom (gw,m,a,so)

### **10oz Rib Eye Steak €35**

Sauteed garlic baby potatoes, baby spinach, cherry vine tomatoes & chimichurri sauce (so,s,m,c)

### **10oz Hereford Prime Sirloin Steak €35**

Home cut chips, Peppercorn sauce, Townhouse salad (m,s,gw,so)

## Side Dishes €6

Home Made Chips (gw, so)

Seasonal Vegetables (m)

Creamy Mash (m)

Ard Mhaca Mushrooms with Parmesan (m,so)

Sautéed Baby Potatoes (m,so)

Beer Battered Onion Rings (gw,so)

Townhouse Salad (so)

## Desserts

### **Fowlerstown Strawberry & White Chocolate Cheesecake €9.50**

Seasonal strawberry textures (e,m,gw)

### **Peach Verrine €9.50**

Vanilla panna cotta, peach & raspberry textures, mini macaroon (m,e,a,s)

### **Lemon Tart €9.50**

Meringue, pistachio crumb, raspberry, Chantilly cream (gw,e,m,po)

### **Chocolate Brownie €9.50**

Raspberry, chocolate crisp, Chantilly cream (m,e,so)

### **Stagrennan Apple & Pecan Crumble €9.50**

Crème anglaise & vanilla ice cream (m,pec,e,gw)

### **Cheeseboard €19**

Selection of local cheese with Lannléire honey, homemade fig chutney,  
toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

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(CR)Crustaceans, (L)Lupin, (P)Peanut, (PI)Pine nut, (CN)Chestnut, (WN) Walnut, (PEC) Pecan, (SE) Sesame,  
(SO) Soybeans, (A) Almonds, (HN) Hazlenut, (PO) Pistachio*