

# GASTRO & TERRACE

## Sharing Plates

### **Half Dozen Connemara Oysters €23**

Dill Emulsion, Goatsbridge Irish Cavier (f,mo,s,cr)

### **Baked Camembert €19**

Apple & Fig Chutney, Garlic Crostini (g,m)

### **Cheeseboard €19**

Lannléire honey, homemade fig jam, toasted hazelnuts & fresh grapes (g, n, m, c, mu, s)

### **Charcuterie Board €25**

Mortadella, Coppa ham, olives, Ballylisk brie, smoked almonds, crackers, homemade brioche, olive oil (m, g, e, s, n, f)

## Starters

### **Soup of the Day €9.50 (V)**

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

### **Caesar Salad €10.50**

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

### **Ard Mhaca Mushrooms on Toast €10.50 (V)**

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

### **Cauliflower Bites €10.50 (V)**

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

### **Crispy Chicken Wings €11.50**

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

### **Toonsbridge Irish Mozzarella & Heirloom Tomato €12.50**

Basil Oil, Coppa ham & toasted Pine Nut Crumb (m,s,n,g,so)

### **Chicken Liver Parfait €12.50**

Brioche, Vintage port jelly, Almond orange purée (g, m, s, n, e)

### **Yellow Fin Tuna Tartar €15.50**

Avocado & tomato concasse, Lannléire honey & soy sauce, sous vide egg yolk s (f, so, se, e, mu)

*(G)Gluten, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs(S) Sulphites,  
(CR) Crustaceans (L)Lupin, (N)Nuts, (PN)Peanut,(SE) Sesame, (SO) Soybeans*

## Mains

### **Courgette & Heirloom Tomato Risotto €20**

Ardsallagh goats' cheese, heirloom tomato, baby spinach, courgette & basil oil (m,s,c,so)

### **Chicken Burger €20**

Buttermilk crispy chicken fillet on Brioche, Kimchi, Korean hot sauce, black garlic aioli, shredded mint & coriander, chips (f,cr,s,se,g,m,e,so)

### **8oz Signature Beef Burger €20**

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

### **Halloumi Burger €18 (v)**

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

### **Braised Sweet Aubergine €22 (Vegan)**

Spiced Puy lentils, garlic tahini, crispy cabbage (c,s,g,se)

### **Ard Mhaca Mushroom Linguine €22 (v)**

Baby spinach, Basil pesto, Parmesan shavings, Pine nut crumb (n,m,s,e,g)

### **Clogherhead Fish & Chips €22**

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

### **Butter Chicken Curry €20**

Authentic homemade Indian staple, fragrant rice & popadom (g, m, n, so)

### **Braised Featherblade of Irish Beef €29**

Pommes Anna, Iona farm baby carrot, tenderstem broccoli, carrot puree, pearl onion & pancetta jus (m,so,s,c)

### **10oz Hereford Sirloin Steak €30**

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

## Side Dishes €6

Home Made Chips (g, so)

Seasonal Vegetables (m)

Creamy Mash (m)

Ard Mhaca Mushrooms with Parmesan (m)

Sautéed Baby Potatoes (m,so)

Beer Battered Onion Rings (g)

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## Desserts

### **Blackberry & Lemon Fool €9.50**

Blackberry & lemon textures, crushed meringue, Chantilly cream (m,e)

### **Lime Panna Cotta €9.50**

Lemon & Lime Textures, Mini macaroon, blackberry gel (e,m,n)

### **Chocolate Brownie €9.50**

raspberry, chocolate crisp, chantilly cream (m,e,so)

### **Honeycomb Cheesecake €9.50**

Whistlers Beekeepers Select Whiskey caramel sauce,  
granola, chocolate mousse (g,m,n,s,e)

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

Crème anglaise & vanilla ice cream (m,n,e,g)

### **Cheeseboard €19**

Selection of local cheese with Lannléire honey, homemade fig jam, toasted hazelnuts & fresh grapes (g,n,m,c,mu,s)

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