

Gastro Menu

Sharing Plates

Smoked 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, fig chutney, toasted hazelnuts & fresh grapes (gw,hn,m,c,mu,s)

Carlingford Oysters €8

Two Irish Louët Feisser Oysters, red wine shallot vinegar dressing (f,so,mo,s)

Starters

Soup of the Day €9.50 (V)

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

Crispy Chicken Wings €13

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

Croquetas de Jamón €13

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

Caesar Salad €13

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

Chicken Liver Parfait €13

Orange jelly, rhubarb chutney, rhubarb puree, cinnamon candied pistachios (gw,m,s,e,po)

Ard Mhaca Mushrooms on Toast €13 (V)

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

Cauliflower Bites €13 (V)

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

Ardsallagh Goats Cheese Mousse €13.50

Iona baby beetroot, beetroot puree, mesculin baby leaves, basil oil (m,so,gw)

Spiced 'Nduja Mussels €15.00

Steamed organic rope mussels, spiced 'nduja salami, tomato sauce, homemade breads (mo,cr,m,gw,s)

Carlingford Oysters €24

Half Dozen Irish Louët Feisser Oysters, red wine shallot vinegar dressing (f,so,mo,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)Hazlenut (CWN)Cashew Nut

Mains

Courgette & Tomato Risotto €20

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

Chicken Burger €23

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

8oz Signature Beef Burger €23

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

Halloumi Burger €20 (v)

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

Pan Fried Aubergine €23

Spiced lentils, baby spinach, cherry tomatoes, yellow curry sauce (m,so,s)

Chilli & Tiger Prawn Linguine €24

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

Clogherhead Fish & Chips €25

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

Butter Chicken Curry €23

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

10oz Hereford Prime Sirloin Steak €42

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)

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Desserts

Chocolate Brownie €9.50

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

Sticky Toffee Pudding €9.50

Caramel sauce, Chantilly cream, candied walnuts (gw,m,e,wn)

Mille Feuille €9.50

White Chocolate & pistachio cream, layers of crisp pastry, raspberry purée (e,m,gw,po)

Vanilla & White Chocolate Panna Cotta €9.50

Poached rhubarb, red wine syrup (m,s,e)

Stagrennan Apple & Pecan Crumble €9.50

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

Cheeseboard €19

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

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