

## Gastro Menu

### Sharing Plates

#### **Baked Camembert €19**

Fig chutney, garlic crostini (gw,m)

#### **Cheeseboard €19**

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

#### **Half Dozen Carlingford Oysters €22**

Peanut Rāyu (f,mo,so,p,se)

### 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 (gw,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 (gw,m,so)

#### **Cauliflower Bites €10.50 (V)**

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

#### **Crispy Chicken Wings €11.50**

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

#### **Toonsbridge Irish Mozzarella & Heirloom Tomato €13.50**

Basil Oil, Coppa ham & toasted Pine Nut Crumb (m,pn,gw,so,cr)

#### **Chicken Liver Parfait €12.50**

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

#### **Thai Yellow Curry Mussels €14.00**

Steamed organic rope mussels, mild spiced yellow curry sauce, homemade breads (mo,c,s,gw)

#### **Yellowfin Tuna Tar Tar €16.00**

Mixed beans, crispy quinoa, red pepper puree & wild garlic oil (gw,f,s,mu,so,se)

#### *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*

## Mains

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

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

### **Chicken Burger €20**

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

### **8oz Signature Beef Burger €21**

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

### **Halloumi Burger €18 (v)**

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

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

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

### **Ard Mhaca Mushroom Linguine €22**

Baby spinach, Basil pesto, Parmesan shavings, Pine nut crumb (pi,m,s,e,gw)

### **Clogherhead Fish & Chips €22**

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

### **Butter Chicken Curry €20**

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

### **Braised Irish Lamb Shoulder €29**

Sautéed Baby Potatoes, Iona baby carrot, rosemary jus (so,c,s,m,gw)

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

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

### **Fowlerstown Strawberry & Elderflower Parfait €9.50**

Seasonal strawberry textures (e,m)

### **Peach Verrine €9.50**

Vanilla panna cotta, peach & raspberry textures, mini macaroon (m,e,na,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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