

## Drawing Room Dinner Menu

### Light bites

- Soup of The Day** Served with Homemade Bread **1** €6.50
- Roast Heirloom Beetroot Salad**  
With Irish Goat's Cheese, Organic Leaves, Wine Onions, Pickled Walnuts,  
And House Dressing **7,8,12** Small €8.50 / Large €13.50
- Crispy Wings** - Tossed in Coconut and Hot Wing Sauce.  
Served with Yoghurt and Cucumber Dip **1,7,10,12** Small €10.00 / Large €14.00
- Cauliflower Bhajis** - Spiced Cauliflower Fritters with Organic Leaves,  
Cucumber Raita and Indian pesto **12,8** €10.50
- Baked Feta Pil Pil** -Oak Aged Feta Cheese with Chilli Oil, Garlic & Micro Coriander,  
Served with Grilled Garlic and Herb Ciabatta **1,2,7** €13.50
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### Main Meals

- Prawn Linguine**-Tender Prawns & Chorizo Cooked with Green Chili and Shaved Garlic, Tossed Through  
Linguine Pasta, Finished with Lemon, Rocket & Parmesan. **1,2,7** €24.00
- Bellinter Turkey & Ham**-With Mash Potato, Chestnut and Cranberry Stuffing, Sprout and  
Chestnut Chiffonade and Red Jus.**1,7,8,9,12** €23.00
- Beer Battered Cod**-with Pea Hash, Homemade Tartar Sauce, Dressed Organic Leaves  
& Hand-Cut Fries. **1,3,4,7,10,12** €18.50
- 8oz Gourmet Burger**- with Smoked Applewood Cheese, BBQ Sauce, House Pickles, Gem Lettuce,  
Tomato, & Onion on a Seeded Brioche Bun. Served with Skinny Fries. **1,3,7,10,11,12** €18.50
- 8oz Beef Fillet**- served with Creamy Mash Potato, Market Greens and  
Peppercorn Sauce **7,9,10,12** €33.50

### Side Orders

Skinny Chips €4.50 **7** Chunky Chips €4.50 **7** Seasonal Greens €4.50 **7** House Salad €4.50 **7,10,12**  
Truffle & Parmesan Fries €6.00 **4,7,8**

If you have an allergy or food intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request

1 = Gluten, 2 = Shellfish, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya 7 = Dairy, 8 = Tree Nuts 9 = Celery, 10 = Mustard, 11 = Sesame Seed, 12 = Sulphites, 13 = Lupin, 14 = Molluscs