

## 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

### **Roasted Chicken Supreme**

With Mash Potato, Market Greens & Tarragon Jus

**1,7,8, 9,12**

€21.50

**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**