



TERRACE RESTAURANT DINNER MENU

STARTERS

SOUP OF THE EVENING	€9.00
homemade soda bread, Irish butter (6 wheat, 7, 8, 9, 12)	
KILMORE QUAY FISH CAKE	€12.00
garlic spinach, sorrel sauce (3 haddock, hake, salmon, sea trout, coley, monkfish, 6 wheat, 7, 9, 11, 12)	
HAM HOCK CROQUETTE	€12.00
beetroot aioli, dressed leaves (6 wheat, 7, 8, 9, 11, 12, 13)	
BAKED GOAT CHEESE SALAD	€12.00
mix leaves, beetroot, roast bell peppers, balsamic reduction (6 wheat, 7, 8, 9, 11, 13)	
BUTTERED CHILLI PRAWNS	€15.00
chilli butter, toasted ciabatta (1 prawns, 6 wheat, 7, 8, 9)	
	(pkg supp €3)

MAINS

10OZ RIB EYE STEAK	€47.00
onion rings, cherry vine tomato, portobello mushroom, pepper sauce (6 wheat, 7, 8, 9, 12)	
	(pkg supp €15)
8OZ STRIPLOIN STEAK	€43.00
onion rings, cherry vine tomato, portobello mushroom, pepper sauce (6 wheat, 7, 8, 9, 12)	
	(pkg supp €8)
BAKED FILLET OF SALMON	€25.00
caper butter (3 salmon, 7, 9, 12)	
CHICKEN AU CHAMPIGNON	€22.00
wild mushroom cream sauce (7, 9, 12)	
PORK RACK	€24.00
apple and cinnamon compote, roast jus (7, 8, 9, 12)	



RISSOTO (V) €21.00

portobello mushroom, parmesan cheese, truffle oil
(7, 9)

Dish Name €0.00

Contents of dish
(allergens)

DESSERT

MANGO CHEESECAKE €10.00

fruit coulis, biscuit crumb, vanilla ice cream
(6 wheat, 7, 9, 11)

CRÈME BRULEE €10.00

shortbread biscuit, salted caramel ice cream
(6 wheat, 7, 9, 11)

CARROT AND WALNUT CAKE €10.00

caramel sauce
(6 wheat, 7, 9, 11)

MEADOW FARM ICE CREAM SELECTION €0.00

tuille basket, biscuit sand
(6 wheat, 7, 9, 11)

MIXED SEASONAL BERRY CRUMBLE €10.00

crème anglaise, vanilla ice cream
(6 wheat, 7, 9, 11)

SIDES €5.00

Chunky Chips (8, 9) **Seasonal Vegetables** (9, 12) **Buttery Mash Potato** (7, 9) **Side Salad** (8, 9, 11, 13)

All our beef is 100% of Irish origin

Allergen Index: 1.Crustacean 2.Molluscs 3.Fish 4.Peanuts 5.Nuts 6.Cereal containing gluten 7.Milk/milk product 8.Soya
9.Sulphur Dioxide 10.Sesame Seeds 11.Egg 12.Celery & Celeriac 13.Mustard 14.Lupin