

LIGHT BITES

COD & HAKE FISHCAKE

Fennel Salad, Panko Breadcrumbs, Lime & Sriracha Aioli

(Contains: Gluten, Crustaceans, Egg, Fish, Dairy, Molluscs)

6.50

CHICKEN LIVER & FOIE GRAS PARFAIT

Pickled Cherries, Toasted Sourdough

(Contains: Gluten, Egg, Dairy, Sulphites)

6.50

CARAMELISED FRENCH ONION TART

Smoked Knockanore Cheese, Rocket Salad

Contains: Gluten, Egg, Dairy, Sulphites

7

DEEP-FRIED CALAMARI RINGS

Sea Salt, Basil & Chilli, Lime & Sriracha Aioli

Contains: Gluten, Crustaceans, Egg, Fish, Dairy, Molluscs)

7

HOMEMADE SOUP OF THE DAY

Fresh Irish Brown Soda Bread

(Contains: Gluten, Dairy, Celery)

5

ORMONDE SEAFOOD CHOWDER

with Pastis, Guinness & Oatmeal Bread

(Contains: Gluten, Dairy, Crustaceans, Egg, Fish, Mustard, Sulphites, Molluscs)

6

FRESH SOURDOUGH, GLUTEN FREE OR GUINNESS & OATMEAL BREAD

whipped Salted Butter

(Contains: Gluten, Dairy, Egg)

1.50

SALAD AND HEALTHY OPTIONS

ORMONDE CAESAR SALAD

*Crunchy Sourdough Croutons, Streaky Bacon Crisp,
Chargrilled Chicken Fillet, Homemade Caesar Dressing
& Parmesan Shavings*

(Contains: Gluten, Dairy, Egg, Fish, Mustard, Sulphites)

10

QUINOA SALAD

*Grated Carrot, Orange Segments, Pickled Beetroot, Almonds,
Chia Seeds, Pumpkin Seeds, Sunflower Seeds & Crème Fraiche*

(Contains: Dairy, Tree Nuts, Sulphites)

10

CLASSIC COBB SALAD

*Romaine & Watercress, Grilled Chicken,
Blue Cheese, Eggs, Tomatoes, Avocado,
Sweetcorn, Crispy Bacon & Buttermilk
Ranch Dressing*

(Contains: Dairy, Tree Nuts, Egg, Mustard, Celery)

12



THE GOURMET SANDWICH CORNER

BRASSERIE CLUB SANDWICH

Roast Turkey, Boiled Egg, Tomato, Ham Hock, Baby Gem, Marie Rose Sauce

(Contains: Gluten Egg)

8.50

PASTRAMI & RYE

Sauerkraut, Pickle, Emmental & Dijon Mustard, Rye Bread

(Contains: Gluten, Egg, Mustard, Dairy)

8.50

WARM KNOCKDRINNA CHEESE

Roast Red Pepper, Pesto & Walnuts, French Sourdough

(Contains: Gluten, Egg, Mustard, Dairy, Tree Nuts)

8.50

FRESH CRAB & SMOKED SALMON

Lemon, Dill, Beetroot Relish, Homemade Guinness & Oatmeal Bread

(Contains: Gluten, Dairy, Crustaceans, Egg, Fish, Mustard, Sulphites, Molluscs)

9.50

ORMONDE CLASSIC CHEESE BURGER

4oz Burger, Bacon & Onion Jam, Monterey Jack Cheese, Brioche Bun

(Contains: Gluten, Egg, Mustard, Dairy)

10

ADD HOMEMADE FRENCH FRIES

1.50

SIDES

ROCKET & PARMESAN SALAD, SHERRY VINEGAR DRESSING (Contains: Dairy, Sulphites, Mustard)

CREAMY MASHED POTATOES (Contains: Dairy)

CARROT & PARSNIP PUREE (Contains: Dairy)

HOMEMADE FRENCH FRIES, ROSEMARY & THYME SALT

RED ALE BATTERED SCALLIONS (Contains: Gluten)

SWEET POTATO FRIES, CHILLI & LIME SALT

FRENCH BEANS WITH BÉARNAISE SAUCE (Contains: Egg, Sulphites)

All sides 3.50



MAINS

CONFIT DUCK LEG

*Truffle Mash, Roast Carrot & Parsnip, Port & Sherry
Vinegar Jus*

(Contains: Dairy, Sulphites, Celery)

15

THAI STYLE GREEN CHICKEN CURRY

*Lemongrass, Ginger, Coconut Milk, Basmati Rice
and Papadum*

(Contains: Dairy, Sulphites, Celery, Gluten)

14

FISH & CHIPS

*Fresh Fillets of Fish, Light Tempura Batter, Crushed
Minted Peas, Skinny Chips & Homemade Tartare Sauce*

(Contains: Gluten, Dairy, Crustaceans, Egg, Fish, Sulphites, Molluscs)

15

VEGETARIAN

RIGATONI ARRABIATA

*Fresh Tomato Sauce, Courgette, Aubergine,
Chilli, Broad Beans & Parmesan*

(Contains: Gluten, Dairy, Egg, Celery)

15

DESSERTS

APPLE TART TATIN

Sauce Anglaise & Vanilla Ice Cream

(Contains: Gluten, Dairy, Egg)

ASSIETTE OF CHOCOLATE

*Marquis, Chocolate Fudge, Seville Orange Cream
& Chocolate Crumb*

(Contains: Gluten, Dairy, Egg)

VANILLA CHEESECAKE

Blackberry and Honeycomb

(Contains: Gluten, Dairy, Egg)

STRAWBERRIES, MERINGUE & CREAM

(Contains: Dairy, Egg)

ENGLISH CUSTARD TART

Muscovado Caramel Sauce

(Contains: Gluten, Dairy, Egg)

All desserts 6

SELECTION OF ARTISAN CHEESES

(Contains: Gluten, Eggs, Dairy, Tree Nuts, Sulphites)

10



COFFEE AND TEA SELECTION

COFFEE SELECTION

AMERICANO 3

ESPRESSO 3.25

CAPPUCCINO 3.50

LATTE 3.50

FLAVOURED LATTE 3.95

*Caramel, vanilla, chocolate mint,
hazelnut and ginger bread*

TEA SELECTION

TEA 2.75

HERBAL TEA 3.25

HOT CHOCOLATE 3.25

LOOSE LEAF TEA 3.50

*Earl Grey, Peppermint, Ginger Lemon,
Chamomile, Elderflower Lemon, Mango
& Strawberry, Green Tea*

SPECIALITY LIQUEUR COFFEES

HIGHLAND COFFEE (*Scotch Whisky*)

CALYPSO COFFEE (*Tia Maria Or Kahlua*)

BAILEYS COFFEE (*Baileys Irish Cream*)

RUSSIAN COFFEE (*Vodka*)

JAMAICAN COFFEE (*Dark Rum*)

MEXICAN COFFEE (*Tequila*)

IRISH COFFEE (*Irish Whiskey*)

FRENCH COFFEE (*Cognac or Armagnac*)

All Speciality Liqueur Coffees 6

If you suffer from a nut allergy or any other allergens, please do let a member of staff know, as nuts, wheat and dairy are used in our kitchens. All dishes featured on this menu can be tailored for those who follow a gluten free diet. Please ask your server for further details.

