

LIGHT BITES

COD & HAKE FISHCAKE

Fennel Salad, Panko Breadcrumbs, Lime & Sriracha Aioli

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

7.00

CHICKEN LIVER & FOIE GRAS PARFAIT

Seasonal Chutney, Toasted Sourdough

(Contains: Gluten, Egg, Dairy, Sulphites)

7.00

CARAMELISED FRENCH ONION TART

Smoked Knockanore Cheese, Rocket Salad

(Contains: Gluten, Egg, Dairy, Sulphites)

7.50

DEEP-FRIED CALAMARI RINGS

Sea Salt, Basil & Chilli, Lime & Sriracha Aioli

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

7.50

HOMEMADE SOUP OF THE DAY

Homemade Irish Brown Soda Bread

(Contains: Gluten, Dairy, Celery)

5.50

ORMONDE SEAFOOD CHOWDER

Pastis, Guinness & Oatmeal Bread

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

6.50

FRESH SOURDOUGH, GLUTEN FREE OR GUINNESS & OATMEAL BREAD

Whipped Salted Butter

(Contains: Gluten, Dairy, Egg)

2.00

SALAD AND HEALTHY OPTIONS

ORMONDE CAESAR SALAD

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

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

11

QUINOA SALAD

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

(Contains: Dairy, Tree Nuts, Sulphites)

11

CLASSIC COBB SALAD

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

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

13



THE GOURMET SANDWICH CORNER

BRASSERIE CLUB SANDWICH

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

(Contains: Gluten, Egg)

9

PASTRAMI & RYE

Sauerkraut, Pickle, Emmental & Dijon Mustard, Rye Bread

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

9

WARM KNOCKDRINNA CHEESE

Roast Red Pepper, Pesto & Walnuts, French Sourdough

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

9

FRESH CRAB & SMOKED SALMON

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

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

10

ORMONDE CLASSIC CHEESE BURGER

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

(Contains: Gluten, Egg, Mustard, Dairy)

11

ADD HOMEMADE FRENCH FRIES

2.00

SIDES

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

CREAMY MASHED POTATOES (Contains: Dairy)

SEASONAL VEGETABLES (Contains: Dairy)

HOMEMADE FRENCH FRIES, ROSEMARY & THYME SALT

RED ALE BATTERED SCALLIONS (Contains: Gluten, Egg, Sulphites)

SWEET POTATO FRIES, CHILLI & LIME SALT

BROCCOLI W/ BEARNAISE (Contains: Dairy, Egg)

All sides 3.50



MAINS

CONFIT DUCK LEG

Truffle Mash, Roast Carrot & Parsnip, Rich Port Jus
(Contains: Dairy, Sulphites, Celery)

16

THAI STYLE GREEN CHICKEN CURRY

Lemongrass, Ginger, Chilli, Coconut Milk, Coriander, Basmati Rice & Poppadom
(Contains: Fish, Crustaceans, Molluscs, Sulphites, Celery, Gluten)

15

FISH & CHIPS

Fresh Fillets of Fish, Light Tempura Batter, Crushed Minted Peas, French Fries & Homemade Tartare Sauce
(Contains: Gluten, Dairy, Crustaceans, Egg, Fish, Sulphites, Molluscs)

16

VEGETARIAN

RIGATONI ARRABIATA

Fresh Tomato Sauce, Courgette, Aubergine, Chilli, Broad Beans & Parmesan
(Contains: Gluten, Dairy, Egg, Celery)

16

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, Tree Nuts, Egg)

STRAWBERRIES, MERINGUE & CREAM

(Contains: Dairy, Egg)

ENGLISH CUSTARD TART

Muscovado Caramel Sauce
(Contains: Gluten, Dairy, Egg)

All desserts 6.50

SELECTION OF ARTISAN CHEESES

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

11



COFFEE AND TEA SELECTION

COFFEE SELECTION

AMERICANO 3.00

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 6.50

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.

