

# SHARING PLATE AND PLATTER

## TASTING PLATE OF IRISH CURED MEATS

Connemara Air-dried Pork, Gubeen Chorizo, Homemade Country Paté, Chicken Liver Parfait, Fig & Prune Chutney, Olives, Fresh Sourdough Bread

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

17

## WHOLE BAKED COOLEENEY CAMEMBERT

Fresh Sourdough, Cherry Tomatoes, Spring Onions, Walnuts

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

16

## SEAFOOD SHARING PLATTER

Smoked Salmon, Crab Salad, Deep-fried Calamari, Smoked Mackerel Paté, Char-grilled Pink Atlantic Prawns, Guinness & Oatmeal Bread

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

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## LIGHT BITES

### CHICKEN LIVER & FOIE GRAS PARFAIT

Seasonal Chutney, Toasted Sourdough

(Contains: Gluten, Egg, Dairy, Sulphites)

8.50

### COD & HAKE FISHCAKE

Fennel Salad, Panko Breadcrumbs, Lime & Sriracha Aioli

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

8.50

### DEEP-FRIED CALAMARI RINGS

Sea Salt, Basil & Chilli, Lime & Sriracha Aioli

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

8.50

### HOMEMADE SOUP OF THE DAY

Homemade Irish Brown Soda Bread

(Contains: Gluten, Dairy, Celery)

6.50

### ORMONDE SEAFOOD CHOWDER

Pastis, Guinness & Oatmeal Bread

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

7.50

### BREAD

Fresh Sourdough, Gluten Free Or Guinness & Oatmeal Bread, Whipped Salted Butter

(Contains: Gluten, Dairy, Egg)

2.00

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## SALAD AND HEALTHY OPTIONS

### ORMONDE CAESAR SALAD

Crunchy Sourdough Croutons, Streaky Bacon Crisp, Char-grilled Whole Chicken Fillet, Homemade Caesar Dressing & Parmesan Shavings

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

13

### QUINOA SALAD

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

(Contains: Dairy, Tree Nuts, Sulphites)

13

### LARGE CLASSIC COBB SALAD

Romaine & Watercress, Char-grilled Whole Chicken Fillet, Blue Cheese, Eggs, Tomatoes, Avocado, Sweetcorn, Crispy Bacon & Buttermilk Ranch Dressing

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

15



# THE GOURMET SANDWICH CORNER

## WARM KNOCKDRINNA CHEESE

Roast Red Pepper, Pesto & Walnuts, French Sourdough  
(Contains: Gluten, Egg, Mustard, Dairy, Tree Nuts)

11

## 6oz SIRLOIN STEAK SANDWICH

on French Sourdough Bread, Baby Gem,  
Bacon & Onion Jam, Mushrooms,  
Dijon Mustard & French Fries  
(Contains: Gluten, Egg, Mustard, Dairy, Tree Nuts, Sulphites)

17

## FRESH CRAB & SMOKED SALMON

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

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

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## BURGERS

### ORMONDE CLASSIC DOUBLE CHEESE BURGER

Two 4oz Burgers, Bacon & Onion Jam, Monterey Jack &  
Hegarty's Cheddar, Brioche Bun, Skinny Chips

(Contains: Gluten, Egg, Mustard, Dairy)

16

### BUTTERMILK & CAJUN FRIED CHICKEN FILLET

Crisp Baby Gem, Sriracha & Lime Mayo, Brioche Bun,  
French Fries

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

15

### POLENTA & HERB VEGGIE BURGER

Roast Red Pepper, Crisp Baby Gem, Sweet Chilli Sauce,  
Brioche Bun, Skinny Chips

(Contains: Gluten, Egg, Mustard, Dairy)

15

### ADDITIONAL BURGER SAUCES

Sriracha & Lime Mayo, Sweet Chilli Sauce,  
Pepper Sauce, Roast Garlic Butter

50c

### ADDITIONAL BURGER TOPPINGS

Streaky Bacon, Blue Cheese, Portobello  
Mushroom, Red Ale Battered Scallions,  
Bacon & Onion Jam, Fried Egg

(Contains: Egg, Mustard, Dairy, Sulphites)

1.50

## 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



# STEAKS

8oz FILLET	30
8oz SIRLOIN	24
10oz SIRLOIN	26

**SAUCES:** Béarnaise, Mixed Peppercorn,  
Roast Garlic Butter  
(Contains: Dairy, Sulphites, Mustard, Egg, Celery)

All Served with Homemade French Fries, Red Ale Battered Scallions, Portobello Mushroom, Cherry Tomato & Sauce of Choice (Contains: Dairy, Sulphites, Mustard, Egg, Gluten)

All our Beef is 100% Irish Grass Fed

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# MAINS

## HALF ROAST BABY CHICKEN

Rosemary & Thyme Meat Glaze, Creamy Mash,  
Roasted Root Vegetables, Roasting Jus

(Contains: Dairy, Sulphites, Mustard)

19

## CONFIT DUCK LEG

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

(Contains: Dairy, Sulphites, Mustard, Celery)

18

## 24 HOUR SLOW COOKED LAMB

Globe Artichoke, Braised Carrots, Tomato Compote,  
Madeira Jus

(Contains: Dairy, Sulphites, Celery)

19

## THAI STYLE CHICKEN GREEN CURRY

Lemongrass, Ginger, Chilli, Coconut Milk, Coriander, Basmati  
Rice & Poppadom

(Contains: Fish, Crustaceans, Molluscs, Sulphites, Celery, Gluten)

16

## FISH

### FISH & CHIPS

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

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

17

### FISH OF THE DAY DISH

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

19

## VEGETARIAN

### RIGATONI ARRABIATA

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

(Contains: Dairy, Sulphites, Celery, Gluten, Egg)

16

### CARAMELISED FRENCH ONION TART

Smoked Knockanore Cheese, Rocket Salad,  
Homemade French Fries

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

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, Tree Nuts, Dairy, Egg)*

## STRAWBERRIES, MERINGUE & CREAM

*(Contains: Dairy, Egg)*

## ENGLISH CUSTARD TART

*Muscovado Caramel Sauce*

*(Contains: Gluten, Dairy, Egg)*

All desserts 7.50

## SELECTION OF ARTISAN CHEESES

*(Contains: Gluten, Dairy, Egg, Sulphites, Tree Nuts)*

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# DRINKS

## 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 7.50

*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.*

