

ROOM SERVICE MENU 12PM - 9PM

STARTERS CHEF'S FRESH SOUP OF THE DAY (V) €10.00

Served with House Guinness Brown Bread Contains Allergens: 1(Barley, Wheat), 7, 9, 10, 12

ARDSALLAGH GOAT'S CHEESE SALAD (Vg) €16.00

Mixed Leaves, Beetroot, Cherry Tomato, Carrot, High Banks Organic Cider Vinaigrette Contains Allergens: 3, 7, 9, 10, 12

CAESAR SALAD €15.00 Add Chicken €5.00

With Baby Gem Lettuce, Streaky Bacon, Roast Garlic, Anchovy Dressing, Sourdough Croutons, Parmesan Cheese Contains Allergens: 1(Wheat), 3, 4, 7, 12

WILD ATLANTIC SEAFOOD CHOWDER €15.00 Cod, Salmon, Prawns, Mussels Served with Home Made Guinness Brown Bread

Contains Allergens: 1(Barley, Wheat), 2, 3, 4, 7, 9, 10, 12, 14

SIDES

CHIPS (Vg) €5.00 SIDE VEGETABLES (Vg) €5.00 CHAMP POTATO (Vg) €5.00 MIXED LEAF SALAD (Vg) €5.00

MAIN COURSES CRONIN'S IRISH BEEF BURGER €24.00

White Cheddar, Streaky Bacon, Baby Gem Lettuce, Tomato, Red Onion, Paprika Mayonnaise, Brioche Bun,

Contains Allergens: 1 (Wheat), 3, 6, 7, 9, 10, 12

WILD MUSHROOM RIGATONI €24.00

Sauteed Wild Mushrooms, Baby Spinach, Parmesan Cheese, Truffle Scented Cream Sauce Contains Allergens: 1(Wheat), 7, 10, 12

ROAST SALMON €30.00

Champ Mash, Asparagus, Lemon Butter Sauce Contains Allergens:4, 7, 12

GRILLED LEMON ROSEMARY CHICKEN SUPREME €29.00

Grilled Sweet Pepper, Fennel, Tomato, Baby Potato, Chicken Jus Reduction Contains Allergens: 7, 10, 12

DESSERTS

BAILEY'S CHEESECAKE €11.00 Graham Crust, White Chocolate Sauce, Whiskey Ice Cream

Contains Allergens: 1 (Wheat), 6, 7, 8(Almonds)

BREAD & BUTTER PUDDING €11.00

Drunken Raisins, Crème Anglaise, Rum Raisin Ice Cream Contains Allergens: 1 (Wheat), 3, 6, 7, 12

ARTISAN IRISH CHEESE BOARD €25

4 Cheese Selection, Chutney, Grapes Contains Allergens: 1 (Wheat), 7, 8 (Almonds, Hazelnuts, Walnuts) 10, 12

Allergen List

1-Gluten | 2-Crusteaceans | 3-Eggs | 4-Fish | 5-Peanuts 6-Soyabeans | 7-Dairy | 8-Nuts | 9-Celery | 10-Mustard 11-Sesame Seeds | 12-Sulphites | 13-Lupins | 14-Molluscs

(V) Vegan (Vg) Vegetarian