

# DINNER MENU

## Starters

### BAKED FIVE MILE TOWN GOATS CHEESE

*Lavender and Walnut Crumb, Purée and Cube of Candied Beetroot*

1, 2, 5, 6, 11

€8.90

### FLAKED WHITE CRAB MEAT SALAD

*Pickled Fennel, Citrus Segments and Ceviche Dressing*

2, 7, 11, 12

€11.50

### HOUSE SMOKED PHEASANT TERRINE

*Served Warm with Tarragon Remoulade, Bacon & Almond Dressing*

2, 5, 6, 7, 8, 11, 13

€9.50

### ROULADE OF CHICKEN AND MILLEENS

*Pea Shoot Salad, Tomato & Chilli Jam*

1, 2, 4, 5, 6, 11

€8.50

### LOUGHNANES BLACK PUDDING AND APPLE RISSOLE

*Caramelized Apple, Mileeve Honey and Mustard Dressing*

1, 2, 4, 5, 6, 7, 8, 11

€8.90

### HOMEMADE SOUP OF THE DAY

*Freshly Made Daily*

4, 5

€6.50

### MARINATED HEIRLOOM TOMATOES

#### & MOZZARELLA CHEERIES

*Basil & Pine Nut Pesto, Picked Rocket Leaves*

2, 5, 7, 8, 11

€9.00

*Some of our dishes contain items from below list of allergens or additives:*

1 Cereals containing gluten 2 Soya 3 Lupin 4 Celery 5 Dairy 6 Egg 7 Sulphites

8 Mustard 9 Sesame Seeds 10 Peanuts 11 Nuts 12 Shellfish/Crustaceans 13 Fish 14 Molluscs

*If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.*

# DINNER MENU

## Main Courses

### SEARED CHICKEN SUPREME

*Sage & Onion Stuffing Wrapped in Parma Ham, Crispy Chicken Skin,  
Creamed Vegetables and Rosemary Essence*

1, 2, 4, 5, 6, 7, 11

€23.50

### CRISPY CONFIT OF DUCK

*Puy Lentil, Tomato & Cumin Reduction, Baby Sweet Carrots, Tangy Orange Crisp*

2, 4, 5, 7, 11

€25

### BUTTERNUT SQUASH & GOATS CHEESE RISOTTO

*Parmesan Pieces, Picked Pea Shoot and Sunburst Tomato Pesto*

2, 4, 5, 7, 11

€22.50

### GRILLED 10 oz SIRLOIN STEAK OR 8 oz FILLET STEAK

*Aubergine Caviar, Braised Red Cabbage, Onion Purée and String Fries*

1, 2, 4, 5, 7, 11

€28.50

### PAN FRIED MEDALLIONS OF MONKFISH

*Provençal Quinoa, Black Olive Paste and Piperade Dressing*

2, 4, 11, 13

€27

### GRILLED SALMON PAVE

*Crushed Pea & Mint, Smoked Salmon Croquette and Sauce Vierge*

1, 2, 4, 5, 6, 7, 11, 13

€24.50

### PORK TRIO

*Braised Cheek, Belly and Arancini served with Roast Granny Smith,  
Grain Mustard Mash and Braising Jus*

1, 2, 4, 5, 6, 7, 8, 11

€26.50

*All of our main courses come as complete dishes,  
if you require any additional items, please see our side orders available*

*Some of our dishes contain items from below list of allergens or additives:*

1 Cereals containing gluten 2 Soya 3 Lupin 4 Celery 5 Dairy 6 Egg 7 Sulphites

8 Mustard 9 Sesame Seeds 10 Peanuts 11 Nuts 12 Shellfish/Crustaceans 13 Fish 14 Molluscs

*If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.*

# DINNER MENU

## Side Orders

€3.50

CREAMED POTATOES

5

TOSSED BABY SPINACH WITH SEA SALT

5, 11

HOUSE FRIES

1, 9, 10, 11

SELECTION OF MARKET FRESH VEGETABLES

4, 5, 11

CRISPY ONION RINGS

1, 5, 9, 10, 11

TENDERSTEM BROCCOLI

5

TOSSED SIDE SALAD

8, 9

*Add 2 Side Orders & A large bottle of San Pellegrino or Aqua Panna to any meal for €10*

*Some of our dishes contain items from below list of allergens or additives:*

*1 Cereals containing gluten 2 Soya 3 Lupin 4 Celery 5 Dairy 6 Egg 7 Sulphites*

*8 Mustard 9 Sesame Seeds 10 Peanuts 11 Nuts 12 Shellfish/Crustaceans 13 Fish 14 Molluscs*

*If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.*

# DINNER MENU

## Desserts

### WARM APPLE & CINNAMON CRUMBLE

1, 3, 5, 6, 11

€6.50

### GLAZED LEMON TART

*Raspberry Sorbet*

1, 5, 6, 11

€6.50

### HOMEMADE CHOCOLATE & CROSSIANT PUDDING

*Warm Custard*

1, 2, 3, 5, 6, 11

€6.50

### SALTED CARAMEL ICE-CREAM

*Topped with Brownie Cream*

1, 2, 5, 6, 11

€6.50

### Meringue Nest

*Filled with Cream and Fresh Fruit*

5, 6, 11

€6.50

### PORTERS CHEESE SLATE

*Irish Cheeses, Nuts, Fruit & Biscuits*

1, 5, 6 11

€8.50

*Some of our dishes contain items from below list of allergens or additives:*

1 Cereals containing gluten 2 Soya 3 Lupin 4 Celery 5 Dairy 6 Egg 7 Sulphites

8 Mustard 9 Sesame Seeds 10 Peanuts 11 Nuts 12 Shellfish/Crustaceans 13 Fish 14 Molluscs

*If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.*

## To Follow

<i>Americano</i>	€3.00	<i>Mocha</i>	€3.50
<i>Cappuccino</i>	€3.50	<i>Hot Chocolate</i>	€3.50
<i>Cafe Latte</i>	€3.60	<i>Irish Tea - Assam Bari</i>	€3.00
<i>Vanilla Latte</i>	€3.60	<i>Selection of Herbal Tea</i>	€3.25
<i>Hazelnut Latte</i>	€3.60	<i>Irish Coffee</i>	€6.50
<i>Espresso</i>	€3.50	<i>Baileys Coffee</i>	€6.50
<i>Double Espresso</i>	€4.50	<i>French Coffee</i>	€6.50
<i>Macchiato</i>	€3.50	<i>Calypso Coffee</i>	€6.50
<i>Caramel Macchiato</i>	€3.50		

# Boards

## PORTERS CHEESEBOARD

€8.60

*Selection of Irish cheeses with crackers & fruit chutney*

*ADD A COCKBURNS LBV PORT (SHOT 30ML) FOR €2.50*

1, 5, 6, 11

## JAMESON EXPERIENCE TASTING BOARD

€12.00

*Taster of Jameson Irish Whiskey, Jameson Cakmates*

*and Jameson Black Barrel with white chocolate, dark chocolate truffle and blue cheese*

2, 5, 11

## THE GLENDALOUGH WHISKEY EXPERIENCE

€12.95

*Taster of Glendalough Single Barrel Irish Whiskey, Glendalough Single Malt 7 Years Old Irish Whiskey and Glendalough Single Malt 13 Years Old Irish Whiskey with white chocolate, dark chocolate truffle and blues cheese*

2, 5, 11

*Some of our dishes contain items from below list of allergens or additives:*

1 Cereals containing gluten 2 Soya 3 Lupin 4 Celery 5 Dairy 6 Egg 7 Sulphites

8 Mustard 9 Sesame Seeds 10 Peanuts 11 Nuts 12 Shellfish/Crustaceans 13 Fish 14 Molluscs

*If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.*