

ROOM SERVICE MENU

SMALL BITES

Soup of the Day 2, 4, 11, 14	9.00
Seafood Chowder Smoked Haddock, Salmon, Prawns 2, 7, 10, 11, 12, 14	13.50
Garden Beetroot Salad Ardsallagh Goats Cheese, Organic Leaves, Croutons 1, 2, 4, 14	13.50
Cliff Toastie Ham, Cheese, Butter, Barron's Country Style Bread 1, 2, 4, 8, 14	10.00
Chicken Goujon Wrap Baby Gem, Caesar Dressing 1, 2, 4, 8, 10, 14	13.00

SIDES

Mixed Salad 4, 14	5.00
Spinach Nutmeg 14	5.00
Champ Potato 2	5.00
Twice Cooked Chips 1	5.00

BIG BITES

Fish & Chips Mushy Peas, Tartar Sauce 1, 4, 8, 10	26.00
Beef Ribeye Twice Cooked Chips, Spinach, Bone Marrow Butter, Red Wine Sauce 1, 2, 4, 11, 14	39.00
Fish of the Day Baby Potatoes, Prawns, Cabbage, Lemon & Chive Sauce 2, 8, 10, 11, 14	30.00
Tagliatelle Wild Mushroom, Parmesan, Truffle 1, 4, 8, 10	23.00

DESSERTS

Valrhona Chocolate Mousse White Coffee Ice Cream, Brandy Snap 1, 2, 8, 14	11.50
Caramelized Lemon Tart Blackberry Sorbet, Creme Fraiche, Blackberries 1, 2, 8, 14	11.50
Irish Farm House Cheese (3) Irish Whiskey Brack, Crackers, Grapes, Apple & Pear Chutney 1, 2, 8, 14	17.00

Allergens: 1-Gluten 2- Milk 3-Nuts 4- Mustard 5- Sesame Seeds 6- Peanuts 7- Molluscs 8- Eggs 9-Lupin 10-Fish 11-Celery 12- Crustacean 13- Soybeans 14- Sulphites

All our beef is locally sourced and 100% certified Irish.