

  
★ LIGHT BITES  
& STARTERS ★

  
★ MAIN COURSES ★

  
★ NIGHT OWL ★

  
★ DESSERTS ★

# ROOM SERVICE MENU

## Desserts €8.50

**Crème Brûlée**  
With a bourbon vanilla ice cream.  
(3,7)

**Chocolate & Coconut Vegan Tart**  
With a glenown raspberry sorbet.  
(6,8,12) GF

**Potted Cheese Cake**  
Please ask for chefs choice.  
(1 Wheat,3,7,12)

## ALLERGENS

- |                |                     |
|----------------|---------------------|
| 1. Gluten      | 9. Celery           |
| 2. Crustaceans | 10. Mustard         |
| 3. Eggs        | 11. Sesame Seeds    |
| 4. Fish        | 12. Sulphur Dioxide |
| 5. Peanuts     | 13. Molluscs        |
| 6. Soybeans    | 14. Lupin           |
| 7. Milk        | GF. Gluten Free     |
| 8. Nuts        | V. Vegetarian       |

**SERVED FROM**  
12 NOON UNTIL 10 PM DAILY  
TRAY CHARGE €5.00 PER PERSON



★ MAIN COURSES ★

### Steaks

**14oz Rib Eye Steak on the Bone €41.00**

**10oz Salt Aged Sirloin Steak €38.00**

**8oz Centre Cut Fillet Steak €38.00**

Homemade chips, baby leaf salad and your choice of brandy pepper sauce, red wine jus, blue cheese sauce, garlic butter.

(7,10,12)

Add Prawns €5.50

### Mains

**Vegan Madras Curry €18.00**

With black forest smoked tofu. Served with wild rice.

Add Chicken €3.00 (6,9,12) - Add Wild Tiger Prawns €5.50 (2,4,6,9,12)

(6,9,12) (v)

**Salt Aged 8oz Prime Irish Beef Burger €19.50**

Smoked streaky bacon, monterey cheese a red pepper relish and a chipotle aioli. Served with homemade chips.

(1 wheat,3,7,12)

**Southern Fried Chicken Burger €19.50**

Smoked paprika aioli with gouda cheese, romaine lettuce and sweet sundried tomatoes. Served with homemade chips.

(1 wheat,3,7,12)

**Traditional Beer Battered Fish N Chips €22.50**

Minted mushy peas, chunky chips and homemade tartar sauce.

(1 wheat,4,12) GF

### Light Bites & Starters

**Soup of the Day €6.50**

Ask your server for allergens.

**Brie & Parma Ham Parcels €12.50**

Apple, red onion, and cherry tomato chutney.

(1 wheat,3,7,12)

**Jackfruit Bao Buns €11.50**

Pickled onion, rocket and sweetcorn salsa, sriracha vegan mayonnaise.

(1 wheat,6,9) (v)

**Seafood Chowder €13.50**

Dublin bay prawns with mussels, haddock and salmon. Guinness brown bread.

(1 wheat,2,4,7,9,12)

GF bread available on request.

There are nuts present in our kitchen, therefore all dishes may contain slight traces.

Please alert a member of our team if you can have any food allergy or intolerance. Our food is prepared in kitchens that contain all allergens & there is a risk of cross contamination.



★ MAIN COURSES ★

### Mains

**Aubergine, Courgette & Chickpea Stew €17.00**

Rich tomato stew sauce with peppers, red onion & topped with fresh coriander.

(9,12) (v)

**Smoked Chicken Caesar Salad €18.50**

Crispy bacon, garlic herb croutons, homemade caesar dressing and shaved parmesan.

(1 Wheat,3,4,7,12)

**Smoked Tofu Salad €16.50**

Vine cherry tomatoes, cucumber, avocado, roasted pine nuts.

(5,10) (v)

**Sides €5.50**

Mashed potato (3,7), Roasted vegetables (9), Skinny chips (1),

Chunky chips (1), Parmesan fries with truffle oil (1,3,7,12).

**Sauces €2.50**

Brandy pepper sauce, Red wine jus (10,12), Blue cheese sauce (7,12),

Garlic butter (3,7).

**Night Owl 10pm until 2am**

**PIZZA €10**

Four cheese pizza or pepperoni.

(1 wheat,7)

**Freshly Made Sandwiches €8.50**

Ham, cheese, tomato, lettuce, onion on brown or white bread.

Served with crisps.