

ROOM SERVICE MENU AVAILABLE FROM 5PM - 8.30PM STARTERS

Homemade Soup of the Day Served with Butter Milk Soda Bread 1,6,7,9,12	€7.00
Atlantic Seafood Chowder Fresh Fish and Diced Vegetables in a Creamy Velouté served with Guinness Bread 1,4,7,9	€10.50
Greek Salad Baby Jem, Red Onion, Cherry Tomato, Black Olives, Cucumber and Feta 6,7,10 Add Grilled chicken €3,50 Add Grilled Prawns €4.50	€9.90
Breaded Camembert Wheel Seasonal Leaves, Cranberry Compote, Spicy Apple Chutney 1,3,6,7,9,10,12	€12.50
Oak Smoked Salmon Mill House Organic Leaves, Toasted Mix Seed, Lemon Aioli 4,7,9,10	€12.50
MAIN COURSES	
8oz Hereford Irish Beef Burger Bacon Lardon, Beef Tomatoes, Dublin Cheddar, Burger sauce on Toasted Brioche served with a Side of Chips 1,3,6,7,9.10	€19.50
Grilled Chicken Club Cajun Spicy Chicken Fillet, Bacon, Tomato, Organic Leaves, Dublin Cheddar on Garlic Ciabatta & with a Side of Chips 1,6,7,9,10	€18.90
80z Rump Steak Grilled Portobello Mushrooms, Slow Roast Vine Tomato, Triple Cooked Hand-Cut Chips & Whiskey Pepper Sauce 6 , 7 , 9 , 12	€26.00
Sri Lankan Chicken Curry Aromatic Sri Lankan, Mild Spicey, Finished with Coconut Milk, Yellow Basmati Rice & Naan 1,3,6,7 Add Chips €3.50	€18.90
Connemara Ale Beer Battered Cod Crispy Beer Battered Cod Fillet served with Chips, Tartar Sauce and Coleslaw 1,3,4,6,7,9,10,12	€20.00
6oz Steak Sandwich Prime Irish Steak on Ciabatta with Sauté Onions & Mushrooms with Pepper Sauce & Chips 1,3,7,9,10	€18.50

DESSERTS €8.50

Cheesecake of the Day

With Whipped Cream and Vanilla Ice Cream 1,3,7,8

Chefs Chocolate Brownie

With Whipped Cream, Chocolate Sauce and Vanilla Ice Cream 1,3,7,8

Homemade Apple Pie

With Whipped Cream, Custard and Vanilla Ice Cream 1,3,7,8

** PLEASE DIAL 424 FOR ROOM SERVICE ** ** TRAY CHARGE €7 **

Allergy Information – Product(s) Contain:

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Dairy, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs