



Evening Menu

Served From 17:00 – 22:00

Starters

Soup of the Day	€6.50	
<i>Served with Freshly Baked Soda Bread</i>		
1, 2 wheat, 8		
Irish Seafood Chowder	€8.95	
<i>Selection of Fresh, Smoked & Shellfish in a Vegetable & Potato broth</i>		
1, wheat 2, 4, 5, 6, 8, 13		
Sauteed Wild Mushroom and Crispy Hens Egg Crostini	€11.50	
<i>Chargrilled Sourdough, Aged Parmesan, Rocket oil</i>		
2, wheat, 3, 8		
Five Mile Town Goats Cheese	€10.90	
<i>Beetroot and Goats Cheese Croquette, Goats Cheese Puree, mulled wine poached pear and candied pecan salad</i>		
1, 2 Wheat, 6, 8, 13		
Pan-Seared King Scallops and Twice Cooked Andarl Farm Pork Belly	€14.50	
<i>Cauliflower Textures, Cauliflower and Vanilla Puree, tempura, Roasted Cauliflower and Black Pudding Crumble</i>		
1, 2, wheat, 6, 8, 13		
Trinity Chicken Wings	Small €9.95	Large €14.50
<i>Blue Cheese Mayo, Celery & Frank's Hot Sauce</i>		
1, 3, 8, 13		
Classic Caesar Salad	Small €8.50	Large €10.95
<i>Baby Gem, Bacon Lardons, Croutons, Parmesan Shavings & Anchovy Dressing.</i>		
<i>Add Chargrilled lime and chilli Chicken €5.50</i>		
2, wheat, 3, 4, 8		

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TRINITY
CITY HOTEL
Mains

Buttermilk Chicken Burger <i>Topped with Cheddar Cheese, Tomato, Lettuce Ruby Slaw and Franks Hot Sauce Served with Skinny Fries 2, 3, 8, 12, 13, 14</i>	€15.50
Chargrilled Beef Burger <i>Topped with Smoked Bacon, Cheddar Cheese, Burger Sauce, Lettuce & Tomato Served with Skinny Fries 2, 3, 8, 12, 13</i>	€16.50
Beer Battered Fish & Chips <i>Haddock, Pea Puree, Tartar Sauce and Hand Cut Chips 2 wheat, 4, 8</i>	€16.50
Crispy Chicken Massaman Chicken Curry <i>Crunchy Stir fry Vegetables, Basmati Rice and Naan Bread 2 wheat, 4, 5, 8</i>	€14.95
Chargrilled Dry Aged 8oz Hereford Rib Eye Steak <i>Hand Cut Steak Chips, Slow roasted Tomato and Shallot, dressed Rocket Pepper Sauce 1, 2 wheat, 3, 8, 14</i>	€27.95
Slow Cooked Short Rib of Beef <i>Spring Onions and Chive Mash, Bourguignon Jus, Green Bean 1, 2, wheat, 3, 8, 13, 14</i>	€15.90
Pan-Seared Fillet of Seabass <i>Rosti Potato Savoy Cabbage, Green Beans peas, Roaring Bay Mussel and saffron cream 4, 6, 8, 13</i>	€22.50
Honey-Baked Limerick Ham & Organic Bronze Turkey <i>Herb & Onion Stuffing, Champ Mash, Duck Fat Roasted Potato, roasted sprouts and carrots Natural Gravy 2, wheat, 3, 4, 8, 13, 14</i>	€16.90
Pan-Roasted Silver Hill Duck Breast <i>Tenderstem Broccoli, Butternut Puree, Fondant Potato, Cherry jus 1, 2wheat, 3, 8</i>	€24.50
Wild Mushroom Leek and Smoked Knocknore Cheese Carbonara <i>Fresh Homemade Tagliatelle, Grated Parmesan Served with Bread 2, wheat, 3, 8)</i>	€13.50

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Side Portions

Twice Cooked Chips	€5.00
Baked Sweet Potato Fries	€5.00
Rocket, Red Onion & Parmesan Salad (Allergens 8)	€5.00
Buttered Greens (Allergens 8)	€5.00
Skinny Cut Fries	€5.00
Green Salad (Allergens 1 & 14)	€5.00

Desserts

Apple & Caramel Tarte Tatin <i>Served with Salted Caramel Ice Cream</i> 2 wheat, 3, 8	€10.00
Warm Chocolate Fondant <i>Served with White Chocolate Ice Cream</i> (2 wheat, 3, 8)	€10.00
Home Baked Vanilla and Cookie Dough Cheesecake <i>Served with Glenowen Strawberry ice cream,</i> 2 wheat, 3, 8	€10.00
Selection of Irish Cheeses <i>Smoked Waterford Knocknore Cheddar, Wicklow Farmhouse Blue Brie, Cork Carrigaline Farmhouse Cheese, Cahills Irish Whiskey Cheese from Limerick, Sheridan's Crackers, Sliced Apples, Grapes, and Granny Smith Apple Chutney</i> (1, 2wheat, 3, 8, 11, 13)	€14.50

Allergen List

1 Celery
4 Fish
7 Lupins
10 Peanuts
13 Sulphur Dioxide

2 Cereals
5 Crustaceans
8 Dairy
11 Sesame
14 Mustard

3 Eggs
6 Molluscs
9 Nuts
12 Soya

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