



Courtyard Restaurant Evening Menu

Served From 17:00 – 22:00

Starters

Soup of the Day <i>Served with Freshly Baked Soda Bread (1, 2 wheat, 8)</i>	€6.50
Autumn Vegetable Minestrone Soup (vegan) <i>Fresh Shaved Posciano, pesto and potato dumplings (1, wheat 2)</i>	€8.90
Five Mile Town Goats Cheese <i>Beetroot and Goats Cheese Croquette, Goats Cheese Puree, mulled wine poached pear and candied pecan salad (1, 2 Wheat, 6, 8, 13)</i>	€10.90
Pan-Seared King Scallops and Twice Cooked Andarl Farm Pork Belly <i>Cauliflower Textures, Cauliflower and Vanilla Puree, tempura, Roasted Cauliflower and Black Pudding Crumble (1, 2 wheat, 6, 8, 13)</i>	€14.50
Sauteed Wild Mushroom and Crispy Hens Egg Crostini <i>Chargrilled Sourdough, Aged Parmesan, Rocket oil (2wheat, 3, 8)</i>	€11.50
Jameson and Beetroot Cured Organic Salmon and Dressed Crab <i>Citrus Dressed Crab meat, Pickled Fennel, Compressed Cucumber, Horseradish Aioli Micro Leaves (3, 4, 5, 13, 14)</i>	€12.90
Charcuterie <i>Sliced Chorizo, Parma Ham Lomo, Garlic Focaccia, Charred Flat Bread and Sourdough, Olives and Slow Roasted Tomato and dips (2 wheat, 3, 8, 9pine nuts, 12, 13, 14)</i>	€10.00

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Mains

Charred Piri Piri Spiced Corn Fed Chicken <i>Potato and Chorizo gratin, Smokey corn and cocoa bean succotash, Chicken jus (1, 8, 13)</i>	€21.50
Pan-Roasted Silver Hill Duck Breast <i>Duck Beetroot, and Cherry Pithivier, Cumin Spiced Butternut Puree, Fondant Potato Rhubarb jus (1, 2wheat, 3, 8)</i>	€24.50
Pan-Roasted Curried Monkfish <i>Red Lentil Chickpea and Butternut dahl, Roasted Pak Choy, Mango and Cucumber Salsa (4, 8, 12, 13)</i>	€25.90
Chargrilled dry aged 10oz Hereford Sirloin Steak <i>Hand Cut Steak Chips, Slow Roasted Tomato and Shallot, dressed Rocket Pepper Sauce (1,2 wheat, 3, 8, 14)</i>	€28.00
Pan-Seared Fillet of Seabass €22.50 <i>Rosti Potato Savoy Cabbage, Green Beans peas, Roaring Bay Mussel beurre blanc (4, 6, 8,13)</i>	
Honey and Cumin Roasted Pumpkin and Corn Risotto (vegan) <i>Coconut Cream, Spiced Cauliflower, Shaved Prosciano</i>	€14.50
Wild Mushroom Leek and Smoked Cheese Carbonara (vegetarian) <i>Fresh Homemade Tagliatelle, Garlic bread, Aged Parmesan 2 wheat, 3, 8</i>	€14.50
Red Lentil Chickpea and Butternut Dahl (Vegetarian) <i>Basmati Rice, Natural Yoghurt, naan bread, mango coriander Chutney (2, 3, 8, 12,)</i>	€13.90

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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
Chocolate Fudge Brownie and Caramelised Banana Sunday <i>Served with Vanilla Ice Cream and Butterscotch Sauce</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
Raspberry and Frangipane Tart (Vegan) <i>Served with lemon sorbet and toasted coconut</i> (9 Almonds, 13)	€10.00
Selection of Irish Cheeses <i>Smoked Waterford Knocknore Cheddar, Wicklow Farm House Blue Brie, Cork Carrigaline Farm House Cheese, Cahills Irish Whiskey Cheese from Limerick, Sheridan's Crackers, Sliced Apples, Grapes, and Granny Smith Apple Chutney</i> (1, 2, wheat, 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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