



# The Clubhouse

## Evening Menu

### Starters

- Soup of the Day** €8  
Toasted Sourdough (Wheat,3,7,9,12)
- Baby Gem Salad** €12  
Caesar Dressing, Smoked Bacon, Garlic Croutons (Wheat,9,4,13,7,8,12)
- Duck liver Pâté** €12  
Mixed Leaf, Toasted Sourdough, Apricot and Almond Chutney (1,2,7 Almonds)

- Prawn Cocktail** €13  
Champagne Poached Prawns, Marie Rose Sauce, Shredded Baby Gem, Brown Soda Bread (1,5 12)
- Sweet & Sticky Chicken Wings** €9.5  
Celery, Blue Cheese Dip (Wheat,Barley,9,13,7,3,10,12)
- Goats Cheese** €11  
Pickled Beetroot, Toasted Walnuts, Mesclun Leaf, Balsamic Dressing (Wheat,3,7,9,12)

### Main Course

- Spinach & Ricotta Tortellini** €20  
Sundried Tomato, Rocket, Basil Dressing (9,7,Wheat,12)
- Chicken Supreme** €22  
Fondant Potato, Creamed Leeks, Red Wine Jus (3,7,13,12)
- Roasted Halibut** €26  
Grilled Peppers, Courgettes, Aubergine, Basil & Cabernet Sauvignon Vinaigrette (4,7,12)
- Fish & Chips** €18  
Crushed Peas, Tartar Sauce, Fries (Wheat,Barley,9,4,13,7,12)

### The Grill

- 8oz Sirloin Steak** €30  
Peppercorn Sauce (7)
  - 140z T-Bone Steak** €35  
Peppercorn Sauce (7)
  - Grilled Irish Salmon** €19  
Sauce Verge  
All Served with Fries and Mixed Leaf (13,7,3,12)
  - Chargrilled Burger** €18  
Tomato Jam, Bacon, Cheddar, Fries (9,7,8,13,12,Wheat)
- All Our Beef is 100% Irish

### Sides €5

- Roasted Vegetables
- Green Salad
- Mashed Potato (7,Almonds)

### Sauces €2.5

- Red Wine Jus (3,12)
- Green Peppercorn (7,12,13)
- Garlic Butter (7)

Allergen Index					
① Gluten	② Nuts	③ Celery	④ Fish	⑤ Mollusc	⑥ Crustaceans
⑦ Lactose	⑧ Mustard	⑨ Eggs	⑩ Sesame	⑪ Peanut	⑫ Sulphates
⑬ Soya	⑭ Lupin				



## Desserts

**Chocolate & Salted Caramel Fondant** €10

Chocolate Ice Cream (Wheat,7,9)

**Lemon Tart** €7

Raspberry Sorbet (Wheat,7,9,12)

**Warm Apple Pie** €7

Vanilla Ice Cream (Wheat,7,9,almonds)

**Irish Cheese** €12

Selection of Farmhouse Irish Cheese,  
Homemade Chutney, Crackers, Walnut Oil (Wheat,7,Walnut,8,12)

