



THE INN AT  
DROMOLAND

## *A La Carte Dinner Menu*

### **STARTERS**

A La Carte starters will have a supplement of €7.50 for inclusive dinner guests)

Grilled Connemara Smoked Salmon Salad €12.50 with Marie Rose, Lemon and Tomato Sauce Vierge (4.6.7.10)  
*(supplement of €9.00)*

Wild Mushroom Ravioli €9.50 Wilted Baby Spinach, Shallot & Basil Cream topped with Freshly Grated  
Parmesan Cheese (1.3.6.7.8.12)

Garlic King Prawn "Piri Piri" €10.00 with Dressed Organic Leaves and Dipping Baguette (1.2.7.10)

Caesar Salad €9.00 with Crispy Bacon Lardons, Avocado, Organic Quinoa, Parmesan Cheese and Crispy Garlic  
Croutons, Creamy Caesar Dressing (1.3.4.6.7.8.10)

Plum Tomato, Mozzarella and Avocado Salad €9.00 with Balsamic and Pesto (7.8.10)

Liscannor Fish & Shellfish Chowder Bowl with Dill & Lemon, Homemade Soda Bread €9.00 (1.3.4.7)

Chicken Liver Parfait €9.00 Fig & Apple Chutney, Balsamic and Crusty Loaf (1.3.7.10.12)



### **MAIN COURSES**

A La Carte main courses will have a supplement of €12.50 for inclusive diners)

12" Stone Baked Tapas Style Pizza €16.00 with Pepperoni, Chorizo, Sundried Tomato,  
Olives and Fresh Mozzarella finished with Peppery Rocket Leaves (1.7.9.)

Roast Striploin of 21-Day Aged Irish Beef €28.00, Celeriac Puree, Red Cabbage, Yorkshire Pudding,  
Red Wine Sauce (1.3.7.12)

Pan Seared Fillet of Seabass €28.00, Garlic Prawns, Sautéed Garlic Greens, Garden Pea Puree  
& "Pomme Puree", Tarragon Foam (4.7.12)

Massaman Chicken Curry €18.50 with Steamed Basmati Rice, Roasted Peanuts and Coriander,  
Naan Bread & Pappadoms (1.2.3.4.5.6.7.8) *or make it Vegetarian €15.50*

Grilled Irish Angus Beef Burger €17.50, Brioche Bun, Tomato Relish, Crispy Smoked Streaky Bacon, Dubliner  
Cheddar Cheese, Dressed Green Salad and Rustic Skin on Chips (1.6.7.11)

Fish & Chips €18.50, Wild Atlantic Haddock in a Light Tempura Style Batter, with Chips, Dressed Green Salad,  
Tartare Sauce, Crushed Garden Peas and Lemon (1.3.4.7)

#### **Grilled 21-Day Aged Irish Steak (1.3.6.7.9.12)**

10oz Rib Eye Steak €37.00 (supplement of €18 for inclusive guests)

8oz Striploin Steak €34.00 (supplement of €18 for inclusive guests)

Sautéed Mushroom, Onion and Spinach, Cherry Vine Tomato, Creamy Garlic Rooster Mash, Skin on Rustic  
Fries, Béarnaise & Red Wine & Pepper Sauce

#### **Sides-€3.95**

Bucket of Rustic Skin on Fries (1) Sweet Potato Fries (1), Garlic & Herb Ciabatta Bread (1.7), Dressed  
Organic Green Salad Leaves (7.10), Buttered Rooster Mash (7), Gratin Potatoes (7)

## **CHEESE**

A La Carte cheese course will have a €7.50 supplement for inclusive guests

Irish Farmhouse Cheese & Fruit Plate €12.00 with Chutney, Crispy Loaf and Biscuits (1.3.7.12)



## **DESSERTS**

A La Carte desserts will have a supplement of €5.00 for inclusive desserts

Warm Chocolate Fondant €7.00, Salted Caramel Ice-Cream and Chocolate Sauce (1.3.6.7.8)

New York Style Baked Vanilla Cheesecake €7.00, Lemon Curd and Crispy Oat Topping (1.3.6.7.8)

Chocolate & Coconut Tart €7.00, Mango Sorbet & Fruit Salad Brunoise (6.8) *(vegan)*

Belgian Chocolate Brownie €7.00, Rum & Raisin Ice-Cream (1.3.7.12)

Warm Apple and Berry Crumble €7.00, JJ Corry Whiskey Anglaise and Strawberry Ice-Cream (1.3.6.7.8)



Freshly Brewed Robert Roberts Tea or Filter Coffee €2.25



## **SELECTION OF COFFEES & HOT CHOCOLATE**

\*Americano €2.75

\*Cappuccino €3.50 (7)

\*Latte €3.50 (7)

\*Hot Chocolate €3.50 (7)

(\*denotes a supplement of €2 for our inclusive dinner guests)

**Allergens List:**- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts, 9 Celery,  
10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

Dishes may include ingredients not listed, please inform your server if you have allergy concerns