

Dinner Menu

Starter

Chicken Liver Parfait €7.50, Red Onion Marmalade, Cumberland Sauce, Toasted Country Loaf (1.3.6.7.8.10)

Freshly Made Soup of the Day €5.50 (7.9)

Puff Pastry “Feuillete” of Irish Chicken €7.50, Limerick Ham and Button Mushroom, Tarragon Veloute (1.3.7.9)

Carrot & Wild Mushroom Vegetable Risotto €8.50, Chard, Baby Spinach, Lemon Rapeseed and Parmesan (7.9)

The Inn at Dromoland’s Caesar Salad €8.00 with Vine Cherry Tomatoes, Organic Quinoa, Hass Avocado, Croutons and Parmesan (1.3.4.6.7.8.10)

“Aisette” of Honeydew Melon €6.50, Minted Fruit Salsa, Mango Sorbet



Mains

Roast Irish Chicken, Breast & Leg, Sage & Onion Stuffing €17.00, Carrot Puree, Rosti Potato, Shallot & Thyme Scented Jus (1.3. 7.8.9)

Pan Seared Fillet of Atlantic Wild Hake €17.50, Wilted Garlic Greens, Creamy Fennel “Pomme Puree”, Dill & Lemon Beurre Blanc (1.4.7)

Roast Leg Lamb €17.00, Stuffing, Fondant Potato, Rosemary Jus (1.3.7)

The Inn at Dromoland’s Chicken Curry €17.50, Roasted Peanuts & Chilli, Fresh Coriander, Steamed Basmati Rice & Flat Bread & Pappadoms (1.2.3.4.5.7.8) **or make it Vegetarian €14.50**

Grilled Bacon Double Cheese Angus Beef Burger €16.50, Caramelised Onion, Tomato Relish, Baby Gem and Beef Tomato, Irish Cheddar, Skin on Fries (1.3.6.7)

Fish & Chips €17.50, Wild Atlantic Haddock in a Light Tempura Style Batter, Crushed Minted Peas, Rustic Skin on Chips, Tartare Sauce and Lemon (1.3.4.7)

Tortellini of Ricotta & Spinach €15.00, Baby Spinach and Mushroom, Basil Pesto & Parmesan Cheese (1.3.7.8)

Flamed Grilled Irish Steak (1.7.9)

8oz Striploin €29.00 or 8oz Rib Eye €29.00

(Cooked to your liking Rare, Medium or Well Done. All our Beef is 100% Certified Irish from Co Clare and 21 Day Aged) Onion, Mushroom & Bacon Lardons, Baby Spinach, Creamy Garlic Mash, Skin on Fries, and Creamed Black Pepper & Red Wine Sauce

Guests on inclusive Dinner Packages will have a steak supplement of €20.00

Sides €3.95 each

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)

Desserts

Crème Brulee €6.50 & Biscotti (1.3.6.7.8)

Sticky Toffee Pudding €6.50, Butterscotch Sauce, Vanilla Ice-Cream and Custard (1.3.6.7.8)

New York Style Baked Cheesecake €6.50 and Mixed Berry Compote (1.3.6.7.8.11)

Selection of Glenown Ice-Cream & Sorbet €5.50 (3.7)

Baked Lemon Tart €6.50, Raspberry Sorbet (1.3.6.7)

Chocolate Brownie €6.50, Salted Caramel Ice-Cream and Berry Coulis (1.3.7)

Warm Apple & Berry Crumble €6.50, Strawberry Ice-Cream and Custard (1.3.7.8)



Freshly Brewed Robert Roberts Tea or House Blend Filter Coffee €2.25

***Americano €2.75**

***Cappuccino €3.50 (7)**

***Latte €3.50 (7)**

***Hot Chocolate €3.50 (7)**

(*denotes a supplement of €2.00 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