



## Sample Lunch Menu

**Butternut Squash, Sweet Potato and Coconut Soup**, Chive Crème Fraiche (7.9)

**Crisp Puff Pastry “Feuillete” filled with Irish Chicken, Limerick Ham and Button Mushroom**,  
Tarragon Velouté (1.3.7.9)

**Garlic King Prawn & Chorizo Risotto**, Rainbow Chard & Baby Spinach, Parmesan Cheese Galette (1.2.7)

**Baby Gem Salad Cups with St. Tola Greek Style Goats Cheese, Tabbouleh and Pomegranate**,  
Harissa Yoghurt, Tomato & Cucumber Sauce Vierge, Garlic Croute (1.7.10)

**“Aisette” of Honeydew Melon and Minted Fruit Salsa**, Mango Sorbet (12)

**Free Range Egg Mayonnaise and Smoked Salmon Salad**, Saffron “Rouille”, Sundried Tomato,  
Creamy Ranch and Black Pepper Dressing (3.4.7)



**Grilled Peppered 8oz Sirloin Steak**, Portobello Mushroom, Tomato and Caramelized Onion, Garlic Mash,  
Béarnaise and Black Pepper Sauce (1.3.7.9) *Cooked to your liking Rare, Medium or Well Done*

**Roast Irish Chicken, Breast & Leg**, Stuffing, Roast Potato, Carrot Puree, Baby Spinach,  
Shallot and Thyme Scented Jus (1.3.7.9)

**Tempura Style Fish & Chips**, Wild Atlantic Haddock, Minted Mushy Peas, Tartare Sauce & Lemon (1.3.4.7)

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

**Pan Seared Fillets of Seabass, Sautéed Garlic King Prawns**, Wilted Garlic Greens,  
Buttered “Pomme Puree”, Tarragon and Lemon Emulsion (2.4.7)

**Massaman Thai Chicken, Vegetable & Chickpea Curry** with Steamed Basmati Rice, Coriander,  
Naan Bread and Pappadoms (1.2.3.4.5.6.7.8) **or Make it Vegetarian**



**Belgian Chocolate Fondant**, Vanilla Salt, Rum & Raisin Ice-Cream, Chocolate Sauce (1.3.6.7)

**Crème Brulee**, Sesame & Cinnamon Shortbread Biscuit (1.3.6.7.8.9)

**The Inn at Dromoland’s Ice-Cream Sundae** with all the trimmings (1.3.6.7.8)

**New York Style Baked Cheesecake** with Lemon Curd, Crispy Oat Topping, Berry Compote (1.3.6.7)

**Sticky Toffee Pudding**, Vanilla Ice-Cream & Butterscotch Sauce (1.3.6.7)

**Warm Apple and Berry Crumble**, Balsamic, Bourbon Vanilla Bean Ice-Cream and Custard (1.3.7.8)



**Freshly Brewed Robert Roberts Tea or Sumatra Blend Filter Coffee**

(Dairy free and Gluten Free options available on request)

(All our Beef is 100% Certified Irish and 21 Day Aged)

**€32.50**

**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



## Sample Children's Lunch Menu

Freshly Made Soup of the Day (7.9)

Honeydew Melon and Fruit

Garlic Ciabatta Bread with Mozzarella Cheese (1.7)

Crispy Irish Chicken Wings, Lemon and Herb Dip (1.3.7)



Seasonal Vegetable Risotto with Cheddar Cheese (7.9)

Stone Baked 8" Margarita Pizza (1.7)

Penne Pasta Bake with Bolognese Sauce and Irish Cheddar Cheese (1.3.6.7)  
(o make it plain with just butter)

Crispy Tempura Style Fish & Chips, Mayonnaise and Lemon (1.3.4.7)

4oz Irish Angus Cheese Beef Burger, Lettuce, Tomato, Brioche Bun, Chips & Garlic Mayo. (1.3.7)

Crispy Fried Chicken Goujons, Baked Beans, Chips or Mash (1.3.7.8)

Loughnane's Irish Pork Sausages with Vegetables, Rooster Mash and Gravy (1.7)

Baby Bowl (Mash, Vegetables and Soup or Gravy) (7.9)



Belgian Sugar Waffle, Vanilla Ice-Cream and Chocolate Sauce (1.3.6.7.8)

Warm Apple Pie & Custard (1.3.6.7)

Ice-Cream Waffle Cone with Vanilla Ice-Cream (1.7)

Chocolate Brownie, Mint Flake Ice-Cream & Chocolate Sauce (1.3.7)



**2 Course €13.50 or 3 Course €17.00**

**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