



EVENING MENU

A WARM WELCOME

soup of the day with garlic croutons, homemade bread	€ 10,95
seafood chowder with garlic croutons & homemade brown bread	€ 12,50

FRESH & HEALTHY

flamed goat's cheese salad, roasted beetroot & peppers, garlic croutons and balsamic reduction	€ 18,50
classic caeser salad, chicken & bacon, boiled egg, garlic croutons, pine nuts and parmesan cheese	€ 18,50

WINGS & BURGERS

spicy chicken wings, seasonal salad, fries, celery stick, blue cheese dip	€ 16,00
home made 7oz watergrasshill angus beef burger, brioche bun, streaky bacon, bandon vale cheddar, smoked onion mayo, coleslaw salad, french fries	€ 23,50
grilled chicken burger, brioche bun, coleslaw salad, smoked onion mayo, french fries	€ 19,50
vegan burger, beetroot bun & french fries	€ 19,95

HEARTY MAINS

baked westcoast salmon, chive mash, roasted vegetables, lemon buerre blanc	€ 25,50
crispy beer battered cod, chunky chips, sauce tartare, mint pea puree	€ 24,50
dublin bay fish and leek pie, mashed potato, roasted vegetables	€ 18,50
black angus sirloin 8oz steak, french fries, salad, peppercorn sauce	€ 34,50
sautéed tiger prawns with stir fry vegetables on egg noodles	€ 25,50
cape malay chicken curry, steamed basmati rice, pita bread & side salad	€ 23,50
wicklow lamb cutlets, chive mash, roasted vegetables, thyme jus	€ 34,95





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FOR PASTA LOVERS

tagliatelle with smoked chicken, mushrooms & white wine cream sauce, parmesan cheese, pesto	€ 23,50
beef lasagna with side salad & pesto	€ 20,50

A LITTLE ON THE SIDE

parmesan truffle fries	€ 5,90
green leafy salad	€ 5,90
sauteed mushrooms	€ 5,90
creamy mashed potato	€ 5,90
dauphinoise potato	€ 5,90

SWEET ESCAPE & FROMAGE

irish baileys crème brûlée, berry compote	€ 9,95
apple tart fine, caramelita ice cream and butterscotch sauce	€ 9,95
warm chocolate fondant, vanilla ice cream, fresh berries, chocolate sauce	€ 9,95
pear and almond crumble, vanilla bean, crème anglaise	€ 9,95
fresh fruit salad, ice cream or fresh cream	€ 9,95
cheese board: goat's cheese, cooleeney, hegarty's cheddar, cashel blue, grapes, walnuts, chutney & biscuits	€ 14,00

YOUR CUP OF TEA...OR COFFEE

choice of tea/ filtered coffee per pot	€ 5,10
cappuccino/ double espresso/ hot chocolate/ latte	€ 5,10
espresso	€ 4,30

many of the above dishes are gluten free. if you have any allergies or dietary requirements, please advise your server or request for an allergen menu.

all of our beef is of irish origin and our fresh produce is sourced from the highest quality irish suppliers.

we respectfully ask to all children to remain seated and under adult supervision.

all the above prices are quoted per person.

charges apply for car parking, please pay at hotel reception prior to departure.

