



ATRIUM BAR

DINNER MENU

TO BEGIN

Wholesome Soup of the Day €7.25

homemade brown soda bread

Contains allergens: 9, 7 / Soda bread 1c, 1e, 3, 7

House Seafood Chowder €9.95

homemade brown soda bread

Contains allergens: 2, 4, 7, 9, 14 / Soda bread 1c, 1e, 3, 7

also available as a main course €12.00

Tempura Tiger Prawns €9.95

with crispy vegetable fritters and chilli dipping sauce

contains allergens: 1c, 2, 6

Sticky Fried Chicken Wings €10.50

house sauce, blue cheese dip, celery sticks

Contains allergens: 1c, 3, 6, 7, 10, 12

Classic Caesar Salad €9.50

little gem lettuce, pancetta, parmesan

shavings, croutons, roast garlic dressing

Contains allergens: 1c, 3, 4, 7

add Plain Chicken €2.00 • add Cajun Chicken €3.00

Warm Irish Goats Cheese Salad (GF) €9.50

roasted rainbow beets, squash, walnuts,

mixed leaves & pomegranate dressing

contains allergens: 8e, 10

SIDE ORDERS

House Fries €4.00 Creamy Mash €4.00

Gluten free option available

Contains allergens: 7

Sweet Potato Fries €5.00 Mixed Leaf Salad €5.00

Gluten free option available

Contains allergens: 10

Steamed Rice €4.00 Beer Battered €5.00

Steamed Vegetables €4.00 Onion Rings

Contains allergens: 1(a), 1(c), 7

ALLERGENS

1 Gluten (a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats 2 Crustaceans
3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts (a) Cashew
(b) Almond (c) Pistachio (d) Pecan (e) Walnut (f) Hazelnut 9 Celery
10 Mustard 11 Sesame 12 Sulphur Dioxide 13 Lupin 14 Mollusc

SUPPLIER INFORMATION

- All our fish is sourced from Wexford in Kilmore Quay and is part of Responsible Irish Fish
- Our Beef is sourced from Pallas Foods and is of Irish origin from the Golden Vales (Cork, Tipperary & Limerick)
- Specialist oils, spices & pulses are sourced from Larousse Foods and are NSAI Certified
- Our fresh vegetables are provided by Total Produce and are BRC Food Certified

TO FOLLOW

- 10^{oz} Sirloin Steak*** €30.50
grilled flat mushroom, sauté bok choy, house fries with garlic butter or pink peppercorn sauce
Contains allergens: 7, 12
- 7^{oz} Beef Fillet** €35.50
pulled beef croquet, grilled flat mushroom, sauté bok choy, house fries with garlic butter or pink peppercorn sauce
Contains allergens: 1c, 3, 7, 12
- Half Roast Chicken** €22.95
lemon & thyme stuffing, orange carrots, roast gravy
Contains allergens: 1c, 7, 12
- Cavan Crystal 7^{oz} Irish Steak Burger** €19.95
crispy fried brie, homemade onion rings, ballymaloe relish, gherkin, brioche bap, house slaw, house fries
Contains allergens: 1c, 3, 7, 9, 10, 12
- Marinated Cajun Spiced Chicken Burger** €19.95
house tomato sauce, thinly sliced chorizo, cheddar, parmesan, toasted brioche, house slaw, house fries
Contains allergens: 1c, 3, 7, 10, 12
- Vegan Burger** €17.50
relish, mayonnaise, tomato, onion rings, charcoal style burger bun, house slaw, sweet potato fries
Contains allergens: 1c, 6, 9, 10, 11
- Beer Battered Cod** €20.95
tartar sauce, mushy peas, house fries
Contains allergens: 1c, 3, 4, 12
- Cavan Crystal Chicken Curry** €19.95
lemongrass, coconut milk, lime, garlic, vegetables, long grain rice
Contains allergens: 2, 7
- Carbonara** €17.50
tagliatelle, creamy carbonara sauce, bacon, garlic bread
Contains allergens: 1a, 3, 6, 7, 12
- Teriyaki Style Stir Fry** €17.95
stir fried vegetables, teriyaki sauce, boiled rice or fine noodles
Contains allergens: 1a, 1c, 6
add chicken €3 add prawns (2) €4
- Cider Apple & Honey Glazed Pork Chops** €22.95
wholegrain mustard potatoes, natural jus, vegetables
contains allergens: 7, 10, 12
- Half Roast Silver Hill Duck*** €28.95
new potatoes, oranges, pomegranate, roast gravy, vegetables
contains allergens: 7, 9, 12
- Baked Fillet of Salmon** €22.95
carrot purée, creamy mash, spinach sauce
contains allergens: 4, 7, 12
- Slow Cooked Beef** €23.50
button onion & red wine gravy, yorkshire pudding, vegetables, creamy mash
Contains allergens: 1c, 3, 7, 12

DESSERT

Cavan Crystal Chocolate Brownie <i>chocolate sauce, vanilla ice cream</i> Contains allergens: 1c, 3, 7	€8.25
Apple & Cinnamon Crumble <i>custard, vanilla ice cream</i> Contains allergens: 1c, 3, 7	€8.25
Cheesecake of the Day <i>fresh cream</i> Contains allergens: 1c, 1e, 7, 8b	€8.25
Crème Brûlée <i>homemade shortbread, berry compote</i> contains allergens – 1c, 3, 7, 12	€8.25
Pavlova <i>fresh fruit, cream</i> Contains allergens: 3, 7	€8.25
Selection of Ice Creams Contains allergens: 7	€8.25
Selection of Irish Farmhouse Cheese <i>fig chutney, selection of artisan crackers, grapes</i> contains allergens: 1c, 1b, 1d, 6, 7, 0, 11, 12	€12.95

WINE BY THE GLASS

Please note all our wines contain sulphites (12)

Red Wine Selection

Fuego Tempranillo, 2022 (SPAIN)	€7.00
Sire Cochet, Merlot/Grenache, 2022 (FRANCE)	€8.00
Château Lagrance, Saint -Emilion, 2019 (FRANCE)	€12.00
Beau Chêne, Cabernet Sauvignon 2021/2022 (FRANCE)	€9.00
El Caminador, Cabernet Sauvignon 2021 (CHILE)	€8.00

White Wine Selection

Fuego, Verdejo Blanco, 2022 (SPAIN)	€7.00
Sire Cochet, Sauvignon Blanc/Grenache, 2022 (FRANCE)	€8.00
Beau Chêne, Chardonnay 2018 (FRANCE)	€9.00
Isoletta Lucido, Pinot Grigio 2022 (ITALY)	€9.00
Villa Huesgen, Riesling 2021 (GERMANY)	€12.00
El Caminador, Sauvignon Blanc 2022 (CHILE)	€8.00

Rose

Bellefontaine Grenache Rosé 2021 (FRANCE)	€8.00
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Sparkling

Maschio Prosecco Frizzante (ITALY) (200ml)	€11.00
Maschio Frizzante Pinot Rosé (ITALY) (200ml)	€11.00