



ATRIUM BAR

DINNER MENU

TO BEGIN

Wholesome Soup of the Day €8.00

homemade brown soda bread

contains allergens celery, milk

soda bread contains wheat, oats, eggs, milk

House Seafood Chowder €10.95

homemade brown soda bread

contains allergens crustaceans, fish, eggs, milk, celery, mollusc

soda bread contains wheat, oats, eggs, milk

also available as a main course €12.00

Tempura Tiger Prawns €12.50

with crispy vegetable fritters and chilli dipping sauce

contains wheat, crustaceans, soya, sulphites

Sticky Fried Chicken Wings €10.95

house sauce, blue cheese dip, celery sticks

contains allergens wheat, eggs, soya, milk

Classic Caesar Salad €10.50

little gem lettuce, pancetta, parmesan,

croutons, roast garlic dressing

contains allergens wheat, eggs, milk

add Plain Chicken €2.00 • add Cajun Chicken €3.00

Warm Irish Goats Cheese Salad (GF) €11.50

roasted beets, squash, walnuts,

mixed leaves & pomegranate dressing

contains allergens milk, walnut, mustard

SIDE ORDERS

House Fries €4.00 Creamy Mash €4.50

gluten free option available

contains allergens milk

Sweet Potato Fries €5.50 Mixed Leaf Salad €5.00

gluten free option available

contains allergens mustard

Steamed Rice €4.00 Beer Battered €5.00

Steamed Vegetables €4.00 Onion Rings

contains allergens barley, wheat

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*** €32.50
grilled flat mushroom, sauté bok choy, house fries with garlic butter or pink peppercorn sauce
contains allergens milk, sulphites
- 7^{oz} Beef Fillet**** €37.75
pulled beef croquet, grilled flat mushroom, sauté bok choy, house fries with garlic butter or pink peppercorn sauce
contains allergens wheat, eggs, milk, sulphites
- Half Roast Chicken** €23.95
lemon & thyme stuffing, orange carrots, roast gravy
contains allergens wheat, milk, sulphites
- Cavan Crystal 7^{oz} Irish Steak Burger** €21.95
crispy fried brie, homemade onion rings, ballymaloe relish, gherkin, brioche bap, house slaw, house fries
contains allergens wheat, eggs, milk, celery, mustard, sulphites
- Marinated Cajun Spiced Chicken Burger** €21.95
house tomato sauce, thinly sliced chorizo, cheddar, parmesan, toasted brioche, house slaw, house fries
contains allergens wheat, eggs, milk, mustard, sulphites
- Vegan Burger** €18.50
relish, mayonnaise, tomato, onion rings, charcoal style burger bun, house slaw, sweet potato fries
contains allergens wheat, soya, celery, mustard, sesame
- Beer Battered Cod** €21.95
tartar sauce, mushy peas, house fries
contains allergens wheat, eggs, fish, sulphites
- Cavan Crystal Chicken Curry** €19.95
lemongrass, coconut milk, lime, garlic, vegetables, long grain rice
contains allergens crustaceans, milk
- Carbonara** €18.50
tagliatelle, creamy carbonara sauce, bacon, garlic bread
contains allergens wheat, eggs, soya, sulphites
- Teriyaki Style Stir Fry** €18.95
stir fried vegetables, teriyaki sauce, boiled rice or fine noodles
contains allergens barley, wheat, soya
add chicken €3 add prawns contains crustaceans €4
- Glazed Pork Ribs** €22.95
corn on the cob and house fries
contains allergens milk, mustard, sulphites
- Half Roast Silver Hill Duck*** €28.95
new potatoes, oranges, pomegranate, gravy
contains allergens milk, celery, sulphites
- Baked Fillet of Salmon** €24.95
carrot purée, creamy mash, spinach sauce
contains fish, milk, sulphites
- Slow Cooked Beef** €23.50
button onion & red wine gravy, yorkshire pudding, vegetables, creamy mash
contains allergens wheat, eggs, milk, sulphites

* €10 Guest Supplement / **€15 Guest Supplement

DESSERT

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| Cavan Crystal Chocolate Brownie <i>chocolate sauce, vanilla ice cream</i> contains allergens wheat, eggs, milk | €9.25 |
| Apple & Cinnamon Crumble <i>custard, vanilla ice cream</i> contains allergens wheat, eggs, milk | €9.25 |
| Cheesecake of the Day <i>fresh cream</i> contains allergens wheat, eggs, milk, may contain nuts for additional allergens please ask your server | €9.25 |
| Crème Brûlée <i>homemade shortbread, berry compote</i> contains allergens wheat, eggs, milk, sulphites | €9.25 |
| Pavlova <i>fresh fruit, cream</i> contains allergens eggs, milk | €9.25 |
| Selection of Ice Creams contains allergens milk | €9.25 |

WINE BY THE GLASS

Please note all our wines contain sulphites

Red Wine Selection

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

White Wine Selection

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| Fuego, Verdejo Blanco, 2022 (SPAIN) | €7.00 |
| Sire Cochet, Sauvignon Blanc/Grenache, 2022 (FRANCE) | €8.00 |
| Beau Chéne, 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

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| Bellefontaine Grenache Rosé 2021 (FRANCE) | €8.00 |
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Sparkling

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| Maschio Prosecco Frizzante (ITALY) (200ml) | €12.00 |
| Maschio Frizzante Pinot Rosé (ITALY) (200ml) | €11.00 |