



THE ARDILAUN

HOTEL, CONFERENCE CENTRE & LEISURE CLUB

A LA CARTE MENU

STARTERS

DOONCASTLE OYSTER, SHALLOT VINEGAR <small>M,SP</small>	3 €7.00 6 €14.00 12 €28.00
GOAT CURD & BEETROOT SALAD <small>SP</small>	€9.00
"MAGHERABEG" SEASONAL LEAVES AND VEG FROM UNCLE MATT'S FARM <small>SP</small>	€11.00
ORGANIC CURED SALMON, APPLE, CELERY, TROUT ROE <small>F MD SP CY</small>	€12.00
CREAM SOUP OF THE DAY <small>MK SP CY</small>	€8.00
PORK CHEEK SPRING ROLL, MISO MAYONNAISE <small>SP E G CY</small>	€9.00
SEARED SCALLOPS, MOULI, SESAME, SEAWEED & BLACK BEAN SAUCE <small>M SP</small>	€13.00
WILD ATLANTIC SEAFOOD CHOWDER <small>CY MK F SP C G L</small>	€8.50

MAIN COURSES

PRIME BEEF <small>SP CY E</small> 8oz FILLET	€32.00
10oz SIRLOIN	€26.50
COTÊ DE BOEUF FOR 2	€63.00
<i>All served with chunky chips, roast root veg, grilled mushroom, watercress & Sauce Bearnaise</i>	
BREAST OF SKEAGHANORE DUCK, salsify, braised <small>SP CY</small>	€26.50
ROAST HAKE, SAUTÉED GREENS, SEAWEED BEURRE BLANC <small>MK</small>	€19.00
CROCK OF KILLARY MUSSELS, GARLIC BREAD <small>G MK SP CY</small>	€19.00

Allergens apply to specific chosen ingredients

If you have any specified allergies, please contact your server.

#TasteofTheArdilaun

MAIN COURSES

TRUFFLE AND WILD MUSHROOM RISOTTO <small>MK SP CY</small>	€23.00
GLUTEN FREE PASTA WITH SEASONAL VEG AND PARMESAN <small>MK CY</small>	€19.00
GRILLED PLAICE WITH SWISS CHARD AND BEURRE NOISETTE <small>F SP MK</small>	€19.00
ROAST COD, BOULANGERE POTATOES, TENDER BROCCOLI, PAN JUS <small>F CY SP</small>	€21.00
LAMB RUMP, OLIVE CRUSHED POTATO, CONFIT GARLIC <small>CY SP</small>	€19.50
ORGANIC CHICKEN BREAST, PAK CHOI & GREEN TANDOORI THIGH <small>CY SP</small>	€19.50



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SIDES

GREEN SALAD <small>SP MD</small>	€4.50
CHUNKY CHIPS <small>SP</small>	€4.50
BUTTERED GREENS <small>SP MK</small>	€4.50
BABY NEW POTATOES <small>SP MK</small>	€4.50
MASH <small>SP MK</small>	€4.50
TOMATO & SHALLOT <small>MK</small>	€4.50

DESSERTS

CHOCOLATE FONDANT <small>G, E</small>	€8.50
CHEESECAKE OF THE DAY <small>MK, G</small>	€7.50
BREAD & BUTTER PUDDING <small>MK, E, G</small>	€7.50
SELECTION OF ICE-CREAM, CHOC SAUCE OR FRUIT COULIS <small>MK,</small>	€7.50
SEASONAL FRUIT PARFAIT, CARAMEL SAUCE <small>MK, E,</small>	€7.00
CHEESE FROM THE BOARD*	3 €9.00
	6 €18.00

*Cheese served with Quince, Plum
Chutney, Sheridan's Crackers*

AFTER DINNER DRINKS

AMERICANO	€2.80
GRANDE AMERICANO	€3.00
CAPPUCCINO	€3.00
GRANDE CAPPUCCINO	€3.20
IRISH COFFEE	€7.50
BAILEYS COFFEE	€7.50
BAILEYS	€5.00
CRÈME DE MENTHE	€5.00
HENNESSY VS	€5.60
SANDEMAN PORT	€4.20
BRANDY & PORT	€6.60

Allergen Information

** Nuts and gluten are present in our kitchen, all dishes may contain nuts and/or gluten traces.*

G - Contains Gluten	F - Contains Fish
C - Contains Crustaceans	Mb - Contains Mustard
M - Contains Molluscs/Shellfish	L - Contains Lupin
E - Contains Eggs	SP - Contains Sulphur Dioxide/Sulphites
Mk - Contains Milk	SS - Contains Sesame/Seeds
S - Contains Soya/Soya Product	Cy - Contains Celery/Celериac
P - Contains Peanuts	N* - Contains Nuts other than Peanuts

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