

Terrace Bistro
Dinner Menu
Served from 6pm - 9pm Daily

Starters

McCarren's Ham Hock & Vegetable Terrine €12

served with Homemade Piccalilli
& Brioche Toast (2,7,9,14)

Asparagus & Poached Egg €13

Grilled Spears of Fresh Asparagus, Poached Hen's
Egg, Parma Ham & Mustard Emulsion (4,7,9,14)

Burrata Salad €12

Creamy Cow's Milk Burrata served with Golden Beetroot
and Radish (7)

Smoked Chicken Caesar €11

Crisp Baby Gem Lettuce, Parmesan Herb Croutons, Bacon
Lardons and Caesar Dressing (2,4,7)

Sweetcorn Velouté €8

Creamy Chickpea Based Soup with Charred Corn and
Salted Popcorn

Poached Dublin Bay Prawns €16

with Pickled Carrot, Cauliflower Puree, Smoked
Pancetta Crisp (3,7,14)

Package supplement €6

Korean Chicken Wings €11

Crispy Chicken Wings coated in Homemade Korean BBQ
Sauce with Pickled Red Onion (7,12,14)



Allergens

1 Celery, 2 Gluten, 3 Crustaceans, 4 Eggs, 5 Fish, 6 Lupin, 7 Milk,
8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame seeds, 13
Soya, 14 Sulphur Dioxide.

Mains

Pan Fried Fillet of Hake €27

served on a bed of Saffron Risotto, Clams & Samphire
(2,5,8,14)

10oz Prime Irish Hereford Striploin Steak €32.50

with Triple Cooked Chips, Confit Onion, Green
Peppercorn & Whiskey Cream (7,13,14)

Package Supplement €15

Bistro Beef Burger €17

Irish Hereford Chuck Brisket, Hegarty's Farmhouse
Cheese, Fresh Tomato, Crisp Lettuce, French Fries
(2,7,13,14)

Roasted Cauliflower Steak €16

Smoked Cashew Cream, Pickled Carrot, Chilli
Chimichurri (10,14)

Rump of Slaney Valley Lamb €28

served with a Mint Hollandaise, Leeks and Peas
(4,7,9,14)

Seasonal Tempura of Fish €18

Golden Fried Fresh Fish with Pea Puree, Chunky
Remoulade, Grilled Lemon and Chunky Chips (2,5,7,13,14)

Braised Duck Leg €24

Chorizo & White Bean Cassoulet,
Sage & Thyme Reduction (2,13,14)

Supreme of Chicken €19

Pomme Puree, Pancetta, Snow Peas,
Port & Apple Reduction

(7,14)

Side Dishes €4

Bistro Side Salad (9,14)

Home Cut Chips (13,14)

Seasonal Vegetables (7)

Creamy Mash (7,14)

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Soya, 14 Sulphur Dioxide.

Selection of Homemade Desserts €8

Seasonal Berry Meringue (7,4)

Chantilly Cream, Gin Macerated Fruits, Berry Sorbet

Apple Tart Tatin (2,4,7,14)

Calvados Infused Apple with Buttery Puff Pastry

Chocolate Fondant (2,4,7)

Rich Belgian Chocolate, Vanilla Bean Ice Cream,
Seasonal Berry Compote

Conroy's Farm Raspberry Cheesecake (2,7)

Homemade Light & Creamy Cheesecake on a Buttery
Biscuit Base, Dark Chocolate Ganache

Trilogy of Artisan Ice Creams (2,7)

Glenown Select Ice Creams from Fermoy, Co. Cork

Irish Farmhouse Cheeseboard (2, 7, 10) €13

Wicklow Brie, Dublin Porter, Cashel Blue, St Tola
Goats, Smoked Gubbeen served with Red Onion
Marmalade, Mixed Nuts and Crackers

Package Supplement €7

McCabe's Freshly Brewed Coffee €3.30

Barry's Tea €3.00

Selection of Herbal Teas €3.30

Americano €3.30

Cappuccino €3.80

Latte €3.80

Irish Coffee €8

Bailey's Coffee €8

Calypso Coffee €8

French Coffee €8

Hot Whiskey €7

Hot Port €7

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Soya, 14 Sulphur Dioxide.**