



Terrace Bistro

Dinner Menu

Served from 6pm - 9pm Daily

Starters

Slow Cooked Tomato & Mozzarella Bruschetta €13.50

Confit Heirloom Tomato with Wild Garlic,
Macroom Buffalo Mozzarella, Crispy Basil,
On Grilled Sourdough Pochon (2,7,10)

Slow Cooked Pork Belly €12.50

Slow Braised in Apple Cider, Confit Cheek,
Black Pudding, Grilled Peach & Apple Puree (2,4,7)

Glendalough Pink Gin Cured Salmon €14.50

Pickled Vegetables, Beetroot & Crème Fraiche (5,14)

Muskmelon Carpaccio & Prosciutto Crudo €12.00

Italian Prosciutto, Whipped Feta Mousseline,
Cantaloupe Melon, Toasted Pine Nuts, Mint Dressing
(10)

Celeriac & Smoked Haddock Chowder €12.95

Rich & Creamy with Fresh Flakes of Haddock finished
with a lightly Poached Egg (5,7)

Mediterranean Tartlet €13.95

Provençal vegetables, Wild Garlic Pesto,
St Tola Goats Curd,
Roast Red Pepper Coulis (2,7,10)

Hot Honey & Garlic Chicken Wings €12.50

Crispy Chicken Wings coated in Chefs Secret Sauce
with Toasted Sesame Seeds (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

Organic Crispy Skin Salmon Fillet €24.95

Caramelised Shallot Puree, Capers & Lemon, Shaved Fennel, Saffron Dressing (5,7)

10oz Irish Hereford Prime Striploin Steak €34.50

Triple Cooked Chips, Roast Bone Marrow, Confit Onion, Pink Peppercorn & Whiskey Cream (7,13,14)

Vegan option Available € 17

Package Supplement €19.50

Bistro Beef Burger €18.50

Irish Hereford Chuck Brisket, Hegarty's Farmhouse Cheese, Fresh Tomato, Crisp Lettuce, French Fries

Vegan Option Available (2,7,13,14)

Potato Rendang Curry €17.50

Aromatic and Rich Flavors of Malaysia with Fresh Tofu, peppers & Coconut (1,5,11)

Seasonal Tempura of Fish €18.50

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

Confit Duck Leg €24

Braised Red Cabbage, Pressed Potato, Orange & Cumin Jus (13,14)

Supreme of Free Range Chicken €22.50

Creamed Cabbage, Gubeen Chorizo, Sweet Potato Puree, Aspall Cider Jus (7,14)

Side Dishes €4

Bistro Side Salad (9,14)

Home Cut Chips (13,14)

Seasonal Vegetables (7)

Creamy Mash (7,14)

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.



Selection of Homemade Desserts €8.50

Summerhill Black Forest Plate

Kirsch Soaked Sponge, Sour Cherry Puree,
Chocolate Mousse, Crème Chantilly (2,7)

Elderflower Poached Pear

Gently infused with elderflower syrup,
Lime & Macha Cheesecake, Chocolate Cigar (2,7)

Warm Chocolate Brownie

Our Signature Chocolate & Raspberry Brownie,
Morelli's Salted Caramel Ice Cream, Butterscotch
(2,4,7)

Buttermilk Pannacotta

Seasonal Berries, Sesame & Maple Shard (7,12)

Trilogy of Artisan Ice Creams

Glenown Select Ice Creams from Fermoy, Co. Cork (7)

Irish Farmhouse Cheeseboard €16.00

Wicklow Brie, Dublin Porter, Cashel Blue, St Tola
Goats, Smoked Gubbeen served with Red Onion
Marmalade, Mixed Nuts and Crackers (2,7,10,14)

Package Supplement €10

Vegan Desserts Available upon request

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

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.