



## **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)

#### **French Onion Soup €9.50**

Garlic, white wine & Thyme infused onions in a rich  
vegetable broth, cheese crouton (2,7,14)

#### **Prawn & Chorizo Pil Pil €14.50**

Pan Fried Prawns in Olive Oil with Chorizo, Fresh  
Chillies and Garlic, served with Sourdough Toast  
(2,3,4,7)

#### **Goat's Cheese & Beetroot Salad €13.95**

Fivemiletown Goat's Cheese with Olly's Farm Honey,  
Tarragon, Fresh Pear and Julienne Beetroot (7,14) **V**

#### **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)

### **Chocolate & Coconut Tart**

Rich Belgian Chocolate and Coconut filled Date and  
Nut Pastry Case (10) GF VG

### **Warm Chocolate Brownie**

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

### **Buttermilk Pannacotta**

Seasonal Berries, Cherry Puree (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**

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8 Molluscs, 9 Mustard, 10 Nuts, 11 Peanuts, 12 Sesame seeds, 13  
Soya, 14 Sulphur Dioxide.