

GOURMET FOOD PARLOUR

DINNER MENU

SMALL PLATES / TAPAS SHARING

Salt & Pepper Calamari: €8.50
Chipotle aioli [1.1, 4, 5, 8, 9.3]

Garlic & Chilli Sauteed Prawns: €10.00
Rustic bread [1.1, 7.2]

Beef & Chorizo Meatballs: €10.00
Rich Marinara sauce, parmesan shavings,
pesto drizzle, rustic bread [1.1, 4, 5, 10, 12, 14]

Patatas Bravas: €7.00
Salsa, garlic aioli [V] [1.1]
Add chorizo +€1

Rustic Breads & Dips: €7.00
Hummus, pesto, sundried tomato pesto
[1.1, 2.1, 2.3, 2.4, 3, 4, 8, 11]

**Fig, Parma Ham & Crumbled
Goats Cheese Bruschetta: €9.00**
Rocket, honey drizzle [1.1, 4]

Toasted Falafel: €9.00
Hummus, sundried tomato pesto, rustic breads
[1.1, 11] [VE]

Irish Hereford Prime Beef Sliders: €12.00
Smoked applewood, tomato chutney, garlic aioli, mini
brioche buns [1.1, 4, 5, 8, 10]

GFP Chicken Wings Small: €8.00
Louisiana or bourbon sauce, blue cheese dip
[1.1, 4, 5, 8, 10, 11, 12, 14]

Boneless Chicken Bites: €7.00
Louisiana or bourbon sauce, blue cheese dip
[1.1, 4, 5, 8]

Vegan Louisiana Boneless Bites: €7.00
Louisiana sauce [VE] [1.1]

Charcuterie Board: Small €15.00
(The perfect starter for sharing or as a main for one!)

Selection of cured meats and cheeses, olives,
sundried tomatoes, stuffed peppers, crackers, basil
pesto, hummus & rustic breads, sundried tomato pesto
[1.1, 2.1, 2.3, 2.4, 3, 4, 8, 11]

LARGE PLATES

Pan Roast Chicken Supreme: €20.00
Creamy garlic mash potato, asparagus, crumbled Clonakilty black pudding, prosecco cream sauce [1.3, 4, 8, 12]

10oz Ribeye: €28.00
Sautéed mushrooms & onions, pepper sauce, rustic fries [1.1, 4, 12]
Add Prawns for Surf & Turf option +€3.00

Pan Fried Salmon: €20.00
Asparagus, creamy mash potato, citrus cream sauce [4, 6, 8, 12, 14]

GFP Chicken Wings Large: €15.00
Louisiana or bourbon sauce, blue cheese dip
[1.1, 4, 5, 8, 10, 11, 12, 14]

Thai Red Sweet Potato & Red Pepper Curry: €13.00
Steamed basmati rice [VE] [GF] [8, 14, 15]
Add Chicken +€2, Add Prawns [7.2]+€3

Hereford Beef Burger: €17.00
Cheese, red onion, lettuce, tomato, relish & aioli, rustic fries
[1.1, 4, 5, 10, 12] Add bacon €1.50

Micil Poitín Battered Fish N' Chips: €16.00
Fresh hake, hand cut chips, seaweed aioli [1.1, 6, 12]

Crispy Chicken Burger: €16.00
Brioche bun, chipotle aioli, lettuce, tomato & red onion, rustic fries
[1.1, 4, 5, 10, 12] Add Bacon +€1.50

SIDES

Rustic Fries €4.50
Garlic aioli [1.1]

Waffle Fries €5.00
Garlic aioli [1.1, 4, 5, 8]
Add cheese & bacon +€2.00

Sweet Potato Fries €5.00
Chipotle aioli [1.1]

Mashed Potato €4.00
[1.1]

Seasonal Vegetables €4.50

ALLERGEN KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts
2.7 Pistachio Nuts 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS
9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY 15. VARIES

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment

GOURMET FOOD PARLOUR

DINNER MENU