

The Weir Evening Menu

STARTERS

IRISH SMOKED SALMON
AND PRAWN COCKTAIL DUO
Lime & horseradish crème fraiche
and mini soda bread

€10.50

WHIPPED IRISH GOATS CHEESE
Grilled pesto bread, chunky tomato
and olive salad, truffle honey

€10.50

CHICKEN, SMOKEY BACON
AND APRICOT TERRINE
Butternut squash purée and basil oil.

€10.50

MOULES MARINIÈRES
Mussels cooked with white wine, garlic,
shallots, parsley and fresh cream

€10.50

TOMATO AND ROAST
RED PEPPER GALETTE
With rocket, parmesan shavings and pesto

€8.50

DUCK LIVER PARFAIT
Red onion marmalade and toasted brioche

€9.50

SPRING PEA AND HAM HOCK SOUP

€6.50

RIVER LEE SALADS

SUPER FOOD SALAD
Broccoli, baby spinach, quinoa,
alfa alfa sprouts, toasted pumpkin seeds, peas,
avocado, rocket salad, rapeseed oil dressing

€9.50

RIVER LEE CAESAR SALAD
Baby gem, chicory, bacon, egg, anchovies
and herb croutons

€10.00

ASIAN NOODLE SALAD
Prawns and spring vegetables

€10.50

GRILLED VEGETABLE COUSCOUS SALAD
Goats cheese, tomato and a basil dressing

€10.50

BURGERS

“THE FULL WORKS”
Cured bacon, Irish cheddar cheese, mayo,
baby gem, slice beef tomato, red onion slaw
and a tomato relish

€15.50

VEGETARIAN FALAFEL BURGER
Baby gem, hummus, red onion slaw,
tomato relish and a cucumber yoghurt dip

€13.50

GRILLED CAJUN CHICKEN BURGER
Baby gem, red onion slaw,
tomato relish and sour cream

€14.50

All of the above burgers are served with fries

SIDES

Spring vegetables
Fries
Baby potatoes and chive
Battered Onion Ring Stack
Spring salad and herbs
Buttery mash

€3.00

MAINS

BEER BATTERED FRESH
HADDOCK AND FRIES
With mint garden pea puree and
a homemade citrus tartare sauce

€15.50

GRILLED SAUSAGE AND MASH
Buttered mash, red onion gravy
and onion rings

€15.50

BAKED WHOLE SEA BREAM
Stuffed with fennel & orange,
crushed baby potatoes and herb butter

€22.50

DUO OF LAMB
Rack and braised shoulder with thyme rosti,
confit cherry tomatoes and a red wine jus

€26.50

PAN FRIED CHICKEN BREAST
Butternut squash, polenta cake
and a 3 tomato & mint salsa

€19.50

RISOTTO
Feta cheese, pea & mint

€18.00

CHAR GRILLED SIRLOIN OF BEEF
Gratin potato, honey roasted shallots,
confit cherry tomato and green beans

€24.50

CHAR GRILLED FILLET OF BEEF
Gratin potato, honey roasted shallots,
confit cherry tomato and green beans

€26.50

Please choose one of the following sauces for your beef
Béarnaise
Red Wine Jus
Pepper & Chive
Blue Cheese and Walnut

SWEET THINGS

VANILLA CRÈME BRULÉE
With biscotti

€8.50

KAFFIR LIME AND GINGER
SCENTED PARFAIT
With spiced red wine syrup

€8.50

CHOCOLATE TART
Fresh raspberries and chantilly cream

€8.50

HOMEMADE APPLE & BERRY CRUMBLE
Vanilla ice-cream

€8.50

WEIR CHOCOLATE
AND PECAN BROWNIE
Pistachio ice-cream

€8.50

SEASONAL FRUIT VERRINE
Granola and natural yoghurt in a glass

€6.50

SELECTION OF IRISH CHEESES
With apricots, sliced apple,
black grapes and celery

€9.50

TRIO OF ICE-CREAM AND SORBET

€8.50

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