

ROOM SERVICE MENU

12PM – 10PM

DIAL 3352

STARTERS & SNACKS

Spiced butternut squash & coconut soup, pumpkin muffin V €9.50

Dill cured Clare Island salmon, capers & lemon €17

Macroom buffalo mozzarella, warmed winter tomatoes, smoked red pepper & pesto V €16

Irish beef fillet carpaccio, rocket aged parmesan & olive oil €19

Ruby salad, heritage beetroots, orange, pomegranate, Galway goats curd & seeded crackers V €14

SANDWICHES

(All served with choice of fries or green side salad)

Wicklow brie & ham toastie, cranberry relish €19

Chargrilled sirloin, Beara blue, rocket & red onion marmalade on toasted ciabatta €25

Prawn, avocado & gem heart, soft brioche roll, cocktail sauce €26

Classic Clubhouse €23

DESSERTS

Seasonal cheese plate: V fruit chutney & brown bread crackers €15

Classic vanilla crème brûlée, blackberries & butter shortbread V €9.50

Bramley apple & cranberry crumble pie, clotted cream V €9.50

Profiteroles, griottine cherries & dark chocolate sauce V €9.50

Golden pineapple, passion fruit & pomegranate VE €9.50

Scúp natural ice cream & sorbets €9.50

SALADS

Classic Caesar salad, sourdough croutons, bacon & aged parmesan €15
add chicken €5

Raw cauliflower tabbouleh, golden raisins, pomegranate, preserved lemon & grilled halloumi V/VE €16

Endive salad, Cashel blue, pear, walnut & wholegrain mustard dressing V €14

MAINS

John Stone grass fed Irish beef fillet 200g, hand-cut chips, béarnaise or peppercorn sauce €42

Roasted bronze free-range turkey breast, maple glazed ham, sage & apricot stuffing & Christmas trimmings €30

Massaman tiger prawn curry, steamed jasmine rice & toasted cashews €34

Dry aged beef burger, Coolea Gouda, crispy maple bacon & caramelised onions €26

Blackened organic miso salmon fillet, sesame & soy glazed aubergine €32

SIDES

Potatoes: fries, heritage, hand-cut chips or mashed €6

Tenderstem broccoli, olive oil & toasted almonds €7

Spinach: steamed, buttered or olive oil €6

Baby spinach, avocado, blue cheese & pine nuts €8

Rocket, parmesan & aged balsamic €6

NIGHT MENU FROM 10PM

Dill cured Clare Island salmon, capers & lemon €17

Aubergine & spinach massaman curry, steamed jasmine rice & toasted cashews VE €23
add chicken €5

Wicklow brie & ham toastie, cranberry relish €19

Profiteroles, griottine cherries & dark chocolate glaze V €9.50

Prices are inclusive of VAT & subject to a tray delivery charge of €5

V - Vegetarian | VE - Vegan

All our Meat and Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know about the ingredients used, please refer to our allergen book available from your server