

ROOM SERVICE MENU

7AM - 10PM

STARTERS & SNACKS

Piri-Piri chicken skewers with Cajun slaw & charred lemon €14

Dill cured organic Irish salmon, granary bread & lemon €15

Buratta with datterini tomatoes, basil pesto & seeded crackers v €15

Cured meat charcuterie plate with olives, pickles & house bread €23

Soup of the day, house brown bread v €9

SANDWICHES

Club sandwich with fries €21

Classic steak sandwich, melted onions, provolone, mustard aioli €23

Grilled Swiss cheese & baked ham with tomato relish €17

DESSERTS

Apple & blackberry crumble pie with clotted cream v €9.5

Vanilla crème brûlée with figs, raspberries & pistachios v €9.5

Baked lemon cheesecake with blueberry compote v €9.5

Griottine cherries with a glazed dark chocolate bar & crème fraîche v €9.5

Sheridans cheese board, black grapes & warm baguette €14

Selection of homemade ice creams & sorbets v/VE €9.5

NIGHT MENU FROM 10PM

Dill cured organic Irish salmon, soda bread & lemon €15

Grilled ham & aged Irish cheddar cheese OR tomato & aged Irish cheddar on sourdough, tomato jam & crisps €17

Coconut masala with chicken basmati rice, chickpea poppadoms & mango chutney €26

Baked lemon cheesecake with blueberry compote v €9.5

DIAL 3352

SALADS

Classic Caesar salad with garlic croutons, anchovies & bacon €15

Add chicken €5

Mixed heritage beetroot salad with St Tola goat's cheese, rocket & truffled walnuts v €13

Endive & Cashel Blue cheese salad with apples, hazelnuts & mustard vinaigrette v €13

MAINS

Orecchiette with pesto Calabrese & toasted almonds v €19

Miso-glazed organic Clare Island salmon fillet with tenderstem broccoli & black bean sauce €27

Roasted cod fillet, braised haricot beans, chorizo & padron peppers €28

Hereford beef burger with Coolea Gouda, gherkins, Wilde relish & fries €26

Grilled spatchcock chicken, sweetcorn, girolles & maple glazed guanciale €27

Grass fed Irish beef fillet 200g, chips & Béarnaise €38

Charred Romano pepper & freekeh salad with spiced nuts & crispy onions VE €12

Add grilled halloumi v €6

Add chickpea falafel VE €5

SIDES

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

Gem heart, tomato & avocado salad €8

Roasted beetroots with shallot, orange & toasted seeds €6

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

V - Vegetarian | VE - Vegan

Desserts & pastries are made in house. 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