



## **DINNER MENU**

Available in the Urban Kitchen Restaurant

5pm - 9:30pm Monday to Sunday

## **STARTERS**

Homemade Soup of the Day - €7.00

Guinness brown bread (Contains: 1 wheat, 7, 9)

Beetroot Salmon Gravadlax - €10.00

With creamed cucumber and fennel (Contains: 4, 7)

Ham Hock and Smoked Applewood Cheese Croquette - €9.50

Tomato marmalade (Contains: 1 wheat, 3, 7)

VEGAN

Falafel Homemade Flat Bread - €9.00

Topped with tomato hummus (Contains: 1 wheat)

Seared Queen Scallops - €14.00

With parsnip puree & hazelnut gremolata (Contains: 7, 8, 14)

## **MAINS**

Slow Cooked Irish Short Rib - €27.00

Spring onion mash, seasonal vegetable, Yorkshire pudding, roasted gravy (Contains 1 wheat, 3, 7, 9, 12)

Honey Roast Half Duck - €28.50

Fondant potato, seasonal vegetable, Griottines cherries (Contains: 7, 9)

Medallion of Pork Tenderloin & Black Pudding Bon Bons - €21.50

Roasted garlic mash, cider poached apple, cranberry compote & calvados sauce, seasonal vegetable (*Contains: 1 wheat 3, 7, 9, 12*)

Paupiette of Fresh Plaice Fillet - €28.00

Steamed in parchment with white wine and butter, served with Béarnaise sauce, seasonal vegetable, creamed potatoes (Contains: 3, 4, 7, 9, 12)

Grilled Irish Sirloin Steak - €36.00

Roasted flat top mushroom, tomatoes, onion rings, Brandy pepper sauce or garlic butter (*Contains: 1 wheat, 3, 7, 9, 12*)

Corn Fed Supreme of Chicken - €26.00

Wild mushroom ragu and creamy polenta (Contains: 7, 9)



Pumpkin & Sage Ravioli - €26.00

With cashew cream, squash puree, garlic croutons (Contains: 1 wheat, 8, 9)

## **DESSERTS**

Buttermilk Panna Cotta - €9.00

Pineapple salsa (Contains: 7)



Chocolate and Hazelnut Fondant - €9.00

With vegan vanilla bean ice cream (Contains: 1 wheat, 8 hazelnut)

Burnt Basque Vanilla Cheesecake - €9.00

Topped with blueberry compote (Contains: 3, 7)

White Chocolate and Raspberry Eton Mess - €9.00

(Contains: 3, 7)

Homemade Sticky Toffee Pudding - €9.00

With Chantilly cream (Contains 1 wheat, 3, 7)