
CEDAR BRASSERIE MENU

TO START...

CRISPY CHICKEN WINGS Served with a Choice of 3 sauces; Maple and Chilli, BBQ & Spicy Sauce, served with a Blue Cheese Dip (1a,3,6)	7.95
ITALIAN BRUSCHETTA Toasted Ciabatta Bread, Dressed with Plum Tomatoes, Shallots, Shredded Basil, Shaved Parmesan & a Baby Leaf Salad (1a,7,10,12)	8.25
HOMEMADE SOUP OF THE DAY Served with Dina's Freshly Baked Brown Bread & Real Butter (1a,7,9)	5.95
TOASTED GARLIC BREAD Glazed with Mozzarella, Chef's Salad (1a,7,10,12)	5.95
SEAFOOD CHOWDER A Mix of Smoked and Fresh Fish, Infused with Dill & White Wine Cream, Served with Brown Soda Bread (1a,2,4,7,9,10,12)	7.95
CRISPY DUCK SPRING ROLL Toasted Sesame Seeds, Picked Pak Choi, Oriental Dipping Sauce (1a,6,9,11,10,12)	8.95
GOLDEN FRIED FISH CAKE Cucumber Salsa, Baby Leaf Salad and Tartar Sauce (1a,3,4,7,10,12)	8.95

FROM THE GARDEN...

FIVE MILE TOWN GOAT'S CHEESE Cold Pickled Beets, Crushed Walnuts and Balsamic Dressing (1a,7,10,12)	13.95
CLASSIC CAESAR SALAD Herb Croutons, Shaved Parmesan, Smoked Bacon Lardons, Grilled Spicy Chicken topped with Caesar Dressing (1.1,2,9)	STARTER: 7.75 13.95

TO FOLLOW...

BEEF LASAGNE Topped with Cheese Sauce, Served with Fries, Tossed Salad & Garlic Bread (1a,7,9)	14.95
TRADITIONAL ROAST OF THE DAY Champ Mashed Potato, Seasonal Vegetables & Homemade Gravy (1a,6,7,9,12)	14.95
SLOW ROAST CHICKEN CROWN Finished with Sage & Onion Stuffing, Chasseur Sauce (1a,5,6,7,9,12)	14.95
BRAISED ROSCOMMON LAMB SHANK Mashed Potato, Roasted Vegetables, Redcurrant & Rosemary Jus (6,7,9,12)	17.95
GRILLED 10OZ IRISH SIRLOIN STEAK Sautéed Mushrooms & Onion, Crispy Beer Battered Onion Rings. Choice of Sauces: Garlic butter, Peppercorn Sauce or Wild Mushroom & Whiskey Sauce (1a,6,7,9,12)	24.95
ATHLONE SPRINGS STEAK SANDWICH Sautéed Strips of Beef, Julien of Onions & Mushrooms, Dressed Salad & Wholegrain Mustard Aioli (1a,3,7,10,12)	16.95
TRADITIONAL FISH AND CHIPS Tartar Sauce, Mint Crushed Peas & Lemon Sauce (1a,4,6,5,9)	16.95

GRILLED CATCH OF THE DAY Sautéed Potatoes, Green Vegetables, Lemon and Caper Butter (4,7)	16.95
KING PRAWN LINGUINI Sweet Chilli Cream, Shaved Parmesan, Toasted Garlic Bread (1a,7,9,12)	16.95
WILD MUSHROOM SPINACH AND CHERRY TOMATO RAVIOLI Crushed Hazelnuts, Shaved Parmesan (1a,3,7,8,9,12)	14.95
PASTA CARBONARA Smoked Pancetta & Mushroom Bound in White Wine and Garlic Cream topped with Toasted Garlic Bread (1a,7,9,12)	14.95 ADD CHICKEN: 16.95
GRILLED 8OZ BEEF BURGER Melted Cheddar, Toasted Brioche Bap, Triple Cooked Chips (1a,3,6,10)	15.95
THE WORKS BURGER GRILLED 8OZ BEEF BURGER Sautéed Onions & Mushroom, Crispy Bacon Glazed Cheddar with French Fries (1a,3,6,10)	17.95
SOUTHERN SPICED CHICKEN BURGER Ranch Dressing, Baby Gem topped with Jalapeno Relish and Finished with Fries (1a,3,6,7,10)	15.95
ORIENTAL CHICKEN STIR-FRY Strips of Chicken, Crispy Vegetables, Toasted Sesame Seeds, served with Herb Infused Basmati Rice and Prawn Crackers (1a,3,4,7,8,13)	16.95
TRADITIONAL INDIAN BUTTER CURRY Soft Herbs Saffron Rice Chicken Or Vegetable with Naan Bread (1a,3,7,12)	14.95 OR 16.95

SIDES 3.95 EACH

- SWEET POTATO FRIES (1a,6)
- CHUNKY CHIPS (1a,6)
- SELECTION OF SEASONAL VEGETABLES (2)
- BEER BATTERED ONION RINGS (1a,6,12,13)
- CHAMP MASHED POTATOES (2)
- HOUSE SIDE SALAD

LOADED SKINNY FRIES 5.95

- PARMESAN AND GARLIC AIOLI LOADED FRIES (7,3,10,6,1a)
- TACO LOADED FRIES TOPPED WITH MATURE CHEDDAR & TACO MAYONNAISE (1a,3,6,7,9,10)
- SMOKED PAPRIKA AIOLI SMOKED GUBBEN CHEESE (1a,3,6,7,10)

TO FINISH...

POTTED APPLE CRUMBLE Vanilla Bean Ice-Cream with Real Custard (1a,7,3)	6.50
CHEESECAKE OF THE DAY (Please ask your server) Berry Compote & Chantilly Cream (1a,3,7,8)	6.50
WARM CHOCOLATE FONDANT Coconut Ice Cream (1a,3,7)	6.50
STICKY TOFFEE PUDDING Warm Toffee Sauce Rum and Raisin Ice Cream (1a,2,5,14)	6.50
HOMEMADE CRÈME BRÛLÉE Shortbread Biscuit Berry Compote, Ice Cream (1,3,7,8)	6.50