

# Dinner

menu

## STARTERS

<b>SOURDOUGH BRUSCHETTA (V)</b>	<b>9.95</b>
cherry tomatoes, fresh basil, red onion, mozzarella, dressed leaves, basil pesto (1a,3,6,7,10)	
<b>GOLDEN CRUMBED GARLIC STUFFED MUSHROOMS (V)</b>	<b>9.95</b>
cream cheese, garlic and chive dip, side salad (1a,3,6,7,10,12)	
<b>CRISPY CHICKEN WINGS</b>	<b>10.75/18.50</b>
choose from; BBQ, spicy or chilli maple sauce, with a blue cheese dip (1a,3,6,7,10,12)	
<b>HOMEMADE SOUP OF THE DAY (V)</b>	<b>7.50</b>
served with Dina's freshly baked brown bread (1a,3,6,7,9,12)	
<b>HEARTY SEAFOOD CHOWDER</b>	<b>10.95</b>
smoked and fresh fish, infused with dill & white wine cream, Dina's freshly baked brown bread (1a,2,3,4,6,7,9,10,12,13,14)	
<b>CLASSIC PRAWN COCKTAIL</b>	<b>10.95</b>
brandy-spiked marie rose sauce, crisp iceberg lettuce & lemon (1a,2,4,6,10,12)	
<b>SMOKED HADDOCK &amp; CHORIZO CAKES</b>	<b>10.95</b>
baby leaf salad & lemon aioli (1a,3,4,6,7,10,12)	
<b>BAKED GOATS CHEESE &amp; RED ONION TARTLET</b>	<b>10.75</b>
toasted walnuts, pesto & balsamic seasonal leaves (1a,1c,3,6,7,8,10,12)	
<b>CLASSIC CHICKEN CAESAR SALAD</b>	<b>10.50/18.95</b>
herb crouton, shaved parmesan, bacon lardons, grilled spicy chicken, caesar dressing (1a,3,6,7,10)	
<b>TEMPURA OF THAI BEEF SALAD</b>	<b>9.95/19.50</b>
lightly battered marinated Irish beef strips, glass noodles, peppers, red onion, thai spices, peanut butter and chilli dressing (1a,3,5,6,7,8,10,12)	
<b>WARM BLACK PUDDING &amp; BACON SALAD</b>	<b>9.95/18.95</b>
smoked bacon & caramelised black pudding, toasted cashew nuts, balsamic dressing (1a,1c,6,10,11,12)	
<b>BAKED GOATS CHEESE SALAD</b>	<b>10.95/18.95</b>
Toasted walnuts, beetroot, cherry tomato, whole grain mustard, vinaigrette (5,6,7,8,10,12)	

## MAINS

<b>ORIENTAL CHICKEN &amp; VEGETABLE STIR FRY (V)</b>	<b>19.95</b>
marinated chicken, crispy vegetables, toasted sesame seeds, fine noodles and prawn crackers (1a,2,3,7,8,11,12,13) <i>choose from rice or noodles</i>	
<b>NEW YORK STYLE STEAK SANDWICH</b>	<b>23.95</b>
garlic toasted ciabatta, tender irish beef strips, sautéed onions, cheddar cheese, dijon mustard mayo, salad and skin on skinny chips (1a,3,6,7,10,12)(strips cooked mw)	
<b>GILLIGAN'S IRISH ANGUS BEEF BURGER</b>	<b>19.95</b>
melted mature cheddar, crispy onion ring, house relish, toasted brioche bap, skin on skinny chips (1a,3,6,7,10,12)	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	<b>19.95</b>
vine tomato, baby gem, pickled red onion, sriracha mayo, skin on skinny chips (1a,3,6,7,10,11,12)	
<b>CHEF'S TRADITIONAL ROAST OF THE DAY</b>	<b>18.95</b>
champ mashed potato, roasted potato, red wine jus (1a,6,7,9,12)	
<b>GRILLED 10oz IRISH SIRLOIN STEAK</b>	<b>33.95</b>
sautéed mushroom and onions, crispy onions, skin on skinny chips choice of sauce; garlic butter or peppercorn sauce (1a,6,7,9,12) (€8.00 supplement for inclusive dinner package)	
<b>BEER BATTERED MARKET FRESH FISH &amp; CHIPS</b>	<b>21.95</b>
tartar sauce, mushy peas, petit salad (1a,4,6,9,12)	
<b>SLOW BRAISED FEATHER BLADE OF BEEF</b>	<b>25.95</b>
champ mashed potato, glazed roasted root vegetables, Guinness and pearl onion jus (1a,6,7,9,12)	
<b>THE DOUBLE SMASH BEEF BURGER</b>	<b>20.95</b>
two 4oz irish beef patties, streaky bacon, mature cheddar, caramelised onions, tomato relish, crispy onions and skin on skinny chips (1a,3,6,7,10,12)	
<b>CHICKEN, CHORIZO &amp; SPINACH TAGLIATELLE</b>	<b>18.95</b>
parmesan shavings, crispy garlic bread (1a,3,6,7,9,12)	
<b>KING PRAWN &amp; SMOKED SALMON TAGLIATELLE</b>	<b>19.95</b>
white wine velouté, garlic bread (1a,3,6,7,9,12)	
<b>FAJITAS (CHOICE OF CHICKEN 19.95 BEEF 21.95 VEGETABLE 19.95)</b>	
served with four tortillas, guacamole, sour cream and grated cheese (1a,6,7,9,10,12)	
<b>SPICED LENTIL &amp; VEGETABLE BURGER (V)</b>	<b>18.95</b>
toasted brioche bun, tomato sambal yogurt & lime dressing (1a,3,6,7,9,12)	
<b>GRILLED FILLET OF SEA BASS</b>	<b>24.95</b>
ratatouille vegetables, waffle potatoes, dressed salad & basil oil (1a,3,6,7,9,12)	
<b>KING PRAWN RISOTTO</b>	<b>19.95</b>
parmesan cream, lemon oil, peas, crispy leeks (2,6,7,9,12)	
<b>VEGETABLE RISOTTO (V)</b>	<b>18.95</b>
courgette, tender-stem broccoli, peas, spinach, crispy leeks, truffle glazed with fresh parmesan & lemon oil (6,7,9,12)	
<b>SEARED FILLET OF SALMON</b>	<b>20.95</b>
wilted greens, crushed new potatoes, lemon butter sauce & fried capers (3,6,7,9,12)	

## SIDES

<b>SKIN ON SKINNY CHIPS</b> (1a,6)	<b>4.50</b>
<b>SELECTION OF SEASONAL VEGETABLES</b> (7)	<b>4.50</b>
<b>BEER BATTERED ONION RINGS</b> (1a,6,12,13)	<b>4.50</b>
<b>CHAMP MASHED POTATO</b> (7)	<b>4.50</b>
<b>HOUSE SIDE SALAD</b> (6,10)	<b>4.50</b>
<b>GARLIC CHEESE BREAD</b> (1a,6,10)	<b>4.50</b>

## DESSERTS

<b>WARM CHOCOLATE &amp; HAZELNUT BROWNIE</b>	<b>8.50</b>
belgian chocolate sauce, chantilly cream, vanilla ice cream (1a,3,6,7,8)	
<b>RASPBERRY &amp; WHITE CHOCOLATE ROULADE</b>	<b>8.50</b>
berry compote, chantilly cream, vanilla ice cream (3,7,6)	
<b>LEMON POSSET</b>	<b>8.50</b>
chantilly cream, berry compote, biscuit crumble (6,7,8)	
<b>AUTHENTIC ITALIAN TIRAMISU</b>	<b>8.50</b>
cookie crumble with belgian chocolate sauce (1a,3,6,7,8)	
<b>O'REILLY'S HOMEMADE APPLE PIE</b>	<b>8.50</b>
cinnamon sugar, Chantilly cream, custard and vanilla ice cream (1a,3,7)	
<b>BISCOFF CHEESECAKE</b>	<b>8.50</b>
biscoff salted caramel ice cream, berry compote (1a,6,7,8)	

## DIGESTIF

<b>IRISH COFFEE</b>	<b>7.00</b>
<b>BAILEYS COFFEE</b>	<b>7.00</b>
<b>FRENCH COFFEE</b>	<b>7.00</b>
<b>AMARETTO COFFEE</b>	<b>7.00</b>
<b>RUSSIAN COFFEE</b>	<b>7.00</b>
<b>CALYPSO COFFEE</b>	<b>7.00</b>



ATHLONE SPRINGS  
HOTEL & LEISURE CLUB  
★★★★

