

# Lunch menu

## STARTERS

<b>CRISPY CHICKEN WINGS</b>	10.75/18.50
choose from; BBQ, spicy or chilli maple sauce, served with a blue cheese dip [1a,3,6,7,10,12]	
<b>BRUSCHETTA MOZZARELLA</b>	9.50
toasted sourdough, dressed cherry tomatoes, shredded basil & baby leaf salad [1a,3,6,7,8,10]	
<b>HOMEMADE SOUP OF THE DAY</b>	6.95
served with Dina's freshly baked brown bread & country butter [1a,3,7,9,12]	
<b>HEARTY SEAFOOD CHOWDER</b>	10.95
smoked & fresh fish, infused with dill & white wine cream, served with brown soda bread [1a,2,4,7,9,10,12,13,14]	
<b>CRISPY DUCK SPRING ROLL</b>	8.95
sweet chilli & soya dressing house salad [1a,3,6,7,9,10,11,12]	

## FROM THE GARDEN

<b>CLASSIC CHICKEN CAESAR SALAD</b>	10.50/18.95
herb croutons, shaved parmesan, bacon lardons, grilled spicy chicken, caesar dressing [1a,3,6,7,10]	
<b>TEMPURA OF THAI BEEF SALAD</b>	10.50/19.50
marinated irish beef strips, lemongrass, ginger, peanut & chilli aioli [1a,3,5,6,7,8,10,12]	
<b>BAKED GOATS CHEESE SALAD</b>	10.95/18.95
pickled beetroot, seasonal leaves, toasted nuts, balsamic reduction [5,6,7,8,10,12]	
<b>FRESHLY BAKED SODA BREAD</b>	11.95
topped with caramelized red onion, baked goats cheese, rocket leaves and walnut salad	
<b>CHARIZO &amp; BLACK PUDDING SALAD</b>	9.50/16.95
honey & mustard dressing [1a,3,6,7,10,12]	

## SANDWICH CORNER

*add soup of chips 4.00*

<b>TUNA AND THREE CHEESE MELT</b>	10.95
on a crispy sub, served with salad and a lemon wedge [1a,3,4,7,10,12]	
<b>SLOW-COOKED BEEF BRISKET</b>	15.95
paired with crunchy onions, peppery arugula and ranch dressing, presented on a toasted ciabatta roll served with crispy golden fries [1a,6,7,10,12]	
<b>CAPRESE, SEA SALT &amp; ROSEMARY FOCACCIA</b>	9.75
dressed with basil pesto, vine tomato, grilled mozzarella & wild rocket [1a,6,7,8,10,12]	
<b>BUTTERMILK CHICKEN CAESAR</b>	16.95
toasted brioche stack, gem lettuce, shaved parmesan, caesar dressing, with hand cut chips [1a,3,6,7,12]	
<b>SPRINGS TRIPLE DECKER CLUB</b>	15.95
bacon, tomato, lettuce, turkey, hard-boiled egg, and cheddar cheese, toasted and served with a seasonal salad and crispy hand cut chips [1a,3,6,7,10,12]	
<b>CHEFS TOASTED SANDWICH</b>	13.95
home-cooked carved ham, red cheddar cheese, red onion, tomato relish on organic sourdough bread, served with salad & crispy hand cut chips [1a,6,7,10,12]	

## MAINS

<b>SMOKED BACON CARBONARA</b>	17.95
mushroom, garlic bread & shaved parmesan [1a,6,7,9,12]	
<b>SMOKED HADDOCK AND CHORIZO PIE</b>	17.95
cheese sauce potato gratin, seasonal salad and hand cut chips [4,6,7,12]	
<b>CHEF'S TRADITIONAL ROAST OF THE DAY</b>	18.95
champ mashed potato, seasonal vegetables, homemade gravy [1a,6,7,9,12]	
<b>WILD MUSHROOM, SPINACH &amp; CHERRY TOMATO RAVIOLI</b>	17.95
hazelnut dust, parmesan shavings [1a,3,5,7,8,9,12]	
<b>BEER BATTERED FRESH FISH &amp; CHIPS</b>	21.95
tartar sauce, crushed peas, lemon wedge [1a,3,4,6]	
<b>IRISH ANGUS BEEF BURGER</b>	19.95
crispy bacon & melted mature cheddar [1a,3,6,7,10,12]	
<b>ESCALOPE OF PARMESAN CHICKEN</b>	17.95
tomato ragu, & penne pasta [1a,3,6,7,12]	
<b>ORIENTAL CHICKEN &amp; VEGETABLE STIR FRY</b>	19.95
marinated chicken, crispy vegetables, toasted sesame seeds & prawn crackers [1a,2,3,7,8,11,12,13]	
<i>choose rice or noodles</i>	
<b>AUTHENTIC BEEF LASAGNA</b>	18.95
served with a side salad, garlic bread & chips [1a,3,6,7,9,12]	

## SIDES

<b>HAND CUT SKIN ON CHIPS</b> [1a,6]	4.50
<b>TRUFFLE, GARLIC &amp; PARMESAN LOADED FRIES</b>	8.95
<b>CAJUN FRIES WITH CAJUN AIOLI</b>	8.95
<b>SELECTION OF SEASONAL VEGETABLES</b> [7]	4.50
<b>CHAMP MASHED POTATO</b> [7]	4.50
<b>HOUSE SIDE SALAD</b> [6,10]	4.50
<b>GARLIC CHEESE BREAD</b> (1a,6,10)	4.50

## DESSERTS

<b>WARM CHOCOLATE &amp; HAZELNUT BROWNIE</b>	8.50
belgian chocolate sauce, chantilly cream, vanilla ice cream [1a,3,5,6,7,8]	
<b>ETON MESS</b>	7.95
seasonal fruits, whipped cream, berry compote [3,7,12]	
<b>COCONUT &amp; MANGO PANNA COTTA</b>	7.95
seasonal berries with fresh cream, shortbread biscuit [1a,5,7,8]	
<b>COOKIE SUNDAE</b>	7.95
cookie crumble with Belgian chocolate sauce [1a,3,5,6,7,8,12]	
<b>O'REILLY'S HOMEMADE APPLE PIE</b>	8.50
cinnamon sugar, Chantilly cream, custard and vanilla ice cream [1a,3,7]	
<b>BISCOFF CHEESECAKE</b>	7.95
biscoff salted caramel ice cream, berry compote [1a,2,7]	



ATHLONE SPRINGS  
HOTEL & LEISURE CLUB  
★★★★

