speppermill

STARTERS

- SOUP OF THE DAY
 With our homemade bread
 *cfva
- SMOKED FISH €9.95
 POTATO CAKE
 Buttered spinach topped with a golden fried poached egg and Hollandaise
 *cfva
- HOUSE SALAD €8.95
 Mixed leaves, feta cheese,
 pomegranate, toasted pecan nuts, aged balsamic honey and orange dressing
 *cf
- GOATS CHEESE PUFF €9.5
 PASTRY TART
 With pear purée, caramelised pears
 and roasted hazelnuts *cfva
- BLACK PUDDING
 PARCEL
 Inch House Black Pudding, pear & lime
 chutney in filo pastry, kaffir lime jus
- PRAWNS IN LEMON €13.5
 & CHILLI BUTTER served with croutons and samphire
 *cfva

MAINS

 THAI RED CURRY With basmati rice *cf

CHICKEN €17.95

VEGETABLE €16.95

- ROAST CHICKEN €19.95
 SUPREME
 On buttered leeks & red cabbage,
 creamy mash & bacon cream

 sauce *cf
- sauce *cf

 TERIYAKI SALMON €21.5
 With pan fried veg, chargrilled
- 8HR BRAISED €23
 BLADE OF BEEF
 Creamy mash, roast root veg, rich red wine jus *cf

tenderstem broccoli & rice *cf

ROAST STUFFED €26.9
 DUCKLING
 On traditional potato stuffing with orange & ginger sauce, side of veg and potatoes *cf

If you have a food allergy or a special dietary requirement, please advise a member of staff.

STEAKS

Tipperary Hereford Beef served with chips, french fried onions and choice of sauce (Peppercorn, Garlic Butter or Irish Whiskey Mushroom) *cfva

SIRLOIN 10OZ

€28

€7.5

RIBEYE 10OZ

€27

- TRIO OF PORK €26.9 Stuffed Fillet of Pork, Belly of Pork & Black Pudding Bon Bon with leek, red cabbage, apple purée, baby carrot & gravy *cf
- GRILLED HAKE €24.95
 Fillet of Hake with Prawns in a creamy lobster sauce with a hint of tomato, served with saffron potatoes and petit pois *cf
- FILO PARCELS €18.95 Deep fried filo pastry parcels stuffed with wheat, quinoa & chickpea mince, served with chargrilled tenderstem broccoli & rich onion gravy

SIDES €4

- CREAMY MASH
 ROAST VEG
- CHIPS
- COLESLAW
- SIDE SALAD
- ONION RINGS

*cf - coeliac friendly *cfva - coeliac friendly version available