

grain & grill

BAR & RESTAURANT

TABLE D'HÔTE MENU

2 course €21pp, 3 course €25pp

STARTER SELECTION

Chef's soup of the day

Accompanied with brown bread

Contains Allergens: 6 Oats & Wheat & Flour, 7, 13

Golden fried chicken wings

Marinated in Frank's buttery hot sauce or BBQ sauce served with a blue cheese dip and celery sticks

Contains Allergens: 7, 8, 12, 13

Traditional Caesar salad

Gem lettuce, creamy Caesar dressing, crispy bacon wafer, croutons and parmesan

Contains Allergens: 6 Oats & Flour, 7, 11, 12, 13

MAIN COURSE SELECTION

Traditional fish & chips

Crunchy battered fresh cod with salt & vinegar chips, Tartar sauce and caramelised lemon

Contains Allergens: 3 Cod, 6 Wheat & Flour, 7, 11, 12, 13

Herb fried chicken supreme

On a bed of sweet potato mash, mixed green vegetables, slowly roasted red pepper cream sauce

Contains Allergens: 7, 12, 13

Chilli dressed linguine

Homemade tomato sauce, cherry tomatoes, chillies, coriander, rocket leaves, parmesan

Contains Allergens: 7, 11, 12, 13

DESSERTS SELECTION

Seasonal fruit crumble

Served with crème anglaise and fresh cream

Contains Allergens: 5 nut traces, 6 wheat, 7, 8, 9, 11, 14

Chocolate brownie

Served warm with caramel sauce and vanilla ice-cream

Contains Allergens: 5 Almonds, 6 Flour, 7, 11

Selection of Ice-cream

Contains Allergens 7, 11

Allergen index:

No. 1 & 2 Shellfish, No. 3 Fish, No. 4 Peanuts, No. 5 Nuts, No. 6 Cereals containing Gluten, No. 7 Milk, No. 8 Soya, No. 9 Sulphur Dioxide, No. 10 Sesame Seeds, No. 11 Egg, No. 12 Celery and Celeriac, No. 13 Mustard, No. 14 Lupin

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Maldron Hotel Pearse Street