

## ROOM SERVICE MENU

**Served Daily between Midday and 9:00pm**  
**Breakfast Served Between 7:30am and 10:00am Daily.**  
**Please see Breakfast Card on door.**  
**To place an order, please dial 1**

A delivery charge of €7.50 pp will be added to your bill

**Please Note: If you have not given your credit/debit card details on check-in at reception,  
 you will be required to pay on delivery of your food or drink items.**

### STARTERS

**Chef's Soup of the Day** €10.50  
 Brown Soda Bread or Gluten Free Bread  
WH/MK/EG

**Buffalo Chicken Wings** €14.00  
 Served with Hot Sauce, Blue Cheese Dip, Celery  
WH/MK/EG

### SALADS

**Heritage Tomato Salad** Rocket, Pesto, Baby Mozzarella, Balsamic Reduction €16.00  
MK/SP

**Tupper's Salad** €19.50  
 Falafel, Hummus, Beetroot & Red Cabbage Slaw, Quinoa, Mediterranean Vegetable Salad, Olives, Guacamole, Lebanese Bread  
TN/MK/SP/MD

### GOURMET SANDWICHES

**Smoked Salmon** Soda Brown Bread, Cream Cheese, Fresh Dill, Baby Capers with Hand cut Chips €19.50  
WH/EH/MK/MD/SP

### SIDE ORDERS

Mash Potato (MK) €7.50  
 Hand Cut Chips Seasonal  
 Vegetables (MK) Garden  
 Salad (MD/SP)

### LATE NIGHT MENU

Served from 9:00PM

**Sandwich** Choose from Chicken, Ham, Cheese, Tuna, Egg Mayonnaise, or Salad. White, Brown or Granary Bread €9.00  
WH/EG/MK/FH/MS/MD

**Pizza Margherita** (Please allow 25 mins) Tomato Sauce, Toonsbridge Mozzarella and Basil €22.00

**Pepperoni Pizza** (Please allow 25 mins) €24.00  
 Tomato Sauce, Toonsbridge Mozzarella and Basil, and Pepperoni

### THE MAIN EVENT

**Beer Battered Catch of The Day** €27.00  
 Rosemary Salted Hand Cut Chips, Peas Tartar Sauce  
WH/MK/FH/SP/SE

**8oz Irish Beef Burger** €27.00  
 Toasted Brioche Bun, Burger Sauce, Baby Gem Lettuce, Beef Tomato, Smoked Applewood Cheese, Bacon, Hand Cut Chips  
WH/MK/EG/SP

**Rigatoni Pasta** €29.00  
 Nduja Sauce, Lemon Breadcrumbs, Grana Padano, Garlic Bread  
CY/MK/WH/EG

### VEGETARIAN AND VEGAN

**Sweet & Sour Vegetable Stir Fry** €24.00  
 Mixed Peppers, Baby Corn, Chilli, Sweet & Sour, Aromatic Rice  
SY/SP/SE/PN

**Chef's Soup of the Day** €10.50  
WH/MK/EG

**Tupper's Salad** €19.50  
 Falafel, Hummus, Beetroot & Red Cabbage Slaw, Quinoa, Mediterranean Vegetable Salad, Olives, Guacamole, Lebanese Bread  
TN/MK/SP/MD

#### ALLERGENS

Peanuts PN Tree nuts TN Sesame SE Wheat WH Lupin LP Eggs EG Milk  
 MK Soya SY Fish FH Crustaceans CS Molluscs MS Celery CY Mustard MD  
 Sulphites SP

## SWEETS TREATS

<b>Berry Crumble Sundae</b>	<b>€10.50</b>
Berry Compote, Oat Crumble WH/EG/MK/TN	
<b>Selection of Irish Artisan Cheeses</b>	<b>€17.00</b>
Cashel Blue, Heggerty Cheddar, Wicklow Brie, Durras, Fig Chutney, Grapes, Quince Celery, Walnuts, Artisan Crackers WH/CY/MK/MD	
<b>Caramel Roulade</b>	<b>€10.50</b>
Salted Caramel, Chantilly Cream EG/MK/SP	
<b>Chefs Cheesecake of the Day</b>	<b>€10.50</b>
WH/LP/EG/MK/SY/SP	

## BEVERAGES

Soft Drinks	<b>€3.50</b>
Still/Sparkling Water	<b>€3.20</b>
Heineken	<b>€6.00</b>
Budweiser	<b>€6.00</b>

## RED WINE

	<i>Glass</i>	<i>Bottle</i>
<b>Santuario, Malbec, Argentina</b>	<b>€ 10.00</b>	<b>€40.00</b>
<i>Tasting Note: Plum, blueberry and blackcurrant with plenty of complexity and a harmonious finish.</i>		
<b>Finca Del Marquesado, Rioja, Spain</b>	<b>€10.50</b>	<b>€42.00</b>
<i>Visually Celera has a colour with violet tones. Aromas of ripe black fruit and aromas are enhanced, leaves tasty and persistent fruity notes.</i>		
<b>Cabernet Sauvignon, Herbe Sainte, France</b>	<b>€8.50</b>	<b>€32.00</b>
<i>Harmoniously elaborated, full-bodied, powerful, easy-drinking, evoking menthol and garrigue.</i>		
<b>Rose D'Anjou, France</b>	<b>€ 10 . 50</b>	<b>€37.00</b>
<i>Typical aromas red fruits, notes of bananas, candy and rose petals.</i>		

## ROSE WINE

## KIDS CORNER

<b>Chicken Goujons and French Fries</b>	<b>€8.50</b>
WH/EG/MK/SP	
<b>Sausages and Mash with Beans</b>	<b>€8.50</b>
WH/SP	
<b>Mini Fish and Chips</b>	<b>€8.50</b>
WH/SP/EG/MK/FH	
<b>Cheeseburger and French Fries</b>	<b>€8.50</b>
WH/SE/MK/SP	
<b>Penne Pasta and Tomato Sauce</b>	<b>€8.50</b>
WH/MK/SP	

## HOT BEVERAGES

Tea	<b>€5.00</b>
Espresso	<b>€5.00</b>
Cappuccino	<b>€5.00</b>
Latte	<b>€5.00</b>

## WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
<b>Pinot Grigio, Villa Cerro, Italy</b>	<b>€9.00</b>	<b>€34.00</b>
<i>A charming white wine with delicate flavours of green apple, pear, and white flowers.</i>		
<b>Chardonnay, De Martino, Chile</b>	<b>€10.00</b>	<b>€42.00</b>
<i>A real crowd pleaser, with friendly tropical and stone fruit characters and a zingy lemon bite.</i>		
<b>Sauvignon Blanc, Greenough, NZ</b>	<b>€12.00</b>	<b>€48.00</b>
<i>Freshly aromatic, it is medium-bodied with strong, vigorous tropical fruit and herbaceous flavours, woven with appetising acidity and a dry finish.</i>		
<b>Prosecco Spumante</b>	<b>€55.00</b>	<i>Bottle</i>
<b>Prosecco Spumante Snipe</b>	<b>€13.50</b>	<i>Glass</i>
<i>Extra dry, with typical notes of apple, pear, citrus, white peach, honeydew melon, and honeysuckle.</i>		

## SPARKLING WINE