



A La Carte Menu

6.00pm – 9.00pm

APPETISERS

Soup of the Evening (Contains Dairy, Celery)	€9.00
Creamy Atlantic Seafood Chowder (Contains Crustaceans, Milk, Fish, Mollusks, Sulphites)	€12.00
Goats Cheese Bonbons Golden Beetroot Carpaccio, Rocket, Orange & Mint Yoghurt (Contains: Milk, Sulphites, Mustard, Wheat, Egg)	€14.00
Harissa & Lime Prawn Cocktail Baby Gem Lettuce, Avocado, Cherry Tomatoes (Contains: Crustaceans, Mustard, Sulphites, Egg)	€14.00
Beef Cheek Parsnip "Risotto", Parmesan Shavings, Chive (Contains: Milk, Sulphites)	€15.00
Vegan Fried Harissa Cauliflower Coriander Hummus, Hazelnut Dukkah (Contains: Sulphites, Mustard, Wheat, Sesame)	€13.00

MAIN COURSES

Baked Fillet of Salmon Smoked Haddock & Pea Risotto, Crispy Leeks (Contains: Milk, Fish, Sulphites, Wheat)	€29.00
Pan Seared Seabass Smoked Bacon, Wild Mushrooms & Peas, Samphire, Lemon Butter Sauce (Contains: Milk, Sulphites, Fish)	€29.00
Chargrilled 10oz Angus Sirloin Steak Sautéed Onion & Mushroom, Roast Broccoli Stem, Pink Peppercorn Sauce (Contains: Milk, Sulphites)	€37.00
French Duck Breast Potato & Herb Rosti, Celeriac Puree, Baby Spinach, Veal Gravy (Contains Milk, Sulphites, Egg, Mustard)	€32.00
Pan Seared Irish Chicken Supreme Sweet Potato Fondant, Braised Red Cabbage, Caramelised Shallot, Pickled Walnut Puree (Contains: Milk, Sulphites, Soya, Nuts: Walnuts)	€26.00



MAIN COURSES (continued)

Vegan Pinenut Pesto Rigatoni Pasta Parmesan Cheese, Sundried Tomatoes, Garlic Bread (Contains: Sulphites, Nuts: Pinenuts)	€22.00
Vegan Indian Spiced Chick Pea, Butternut Squash & Roast Vegetable Curry Lemongrass Infused Basmati Rice, Coriander & Garlic Naan Bread, Popadom Add Prawns €4.00 Add Chicken €3.00 (Contains: Sulphites, Wheat)	€22.00

IRISH COMFORT DISHES

Deep Fried Fillet of Cod Craft Beer & Herb Batter, Tartar Sauce, French Fries (Contains: Wheat, Fish, Mustard, Sulphites)	€22.00
Homemade Beef Burger or Cajun Chicken Burger Smoked Rasher, Smoked Applewood Cheese, Thousand Island Dressing French Fries (Contains: Eggs, Milk, Wheat, Mustard, Soya, Celery)	€22.00
Vegan Meat Plant Burger Beetroot Burger Bun, Vegan Cheddar Cheese, Sweet Tomato Relish, French Fries (Contains: Wheat, Sulphites, Soya, Mustard)	€20.00
Roast of the Day Seasonal Vegetables, Mash Potato, Veal Gravy (Contains: Milk, Sulphites)	€24.00

All Main Courses are served with Creamed Potatoes (Contains: Milk)

A supplement of €11 applies to Sirloin Steak & €7 for Duck Breast & Seabass

(this also applies to those on inclusive dinner package)

SIDE ORDERS

Homemade Onion Rings (Contains: Soy, Wheat)	€5.50
French Fries (Contains: Soy)	€5.50
Steamed Seasonal Vegetables	€5.50
Roast Mediterranean Vegetables	€5.50
Sweet Potato Fries (Contains: Soy)	€6.50
Homemade Cajun Spiced Wedges (Contains: Soy)	€6.00



DESSERT

Ginger Bread Spiced Tiramisu (Contains Milk, Wheat, Egg, Sulphites, Soya)	€9.00
Warm Hazelnut & Coconut Brownie (Contains Milk, Wheat, Egg, Sulphites, Soya)	€9.00
Tahini Crème Brûlée (Contains Milk, Egg, Sulphites, Sesame)	€9.00
Cheesecake of the Day (Contains Milk, Wheat, Nuts: Hazelnuts, Flaked Almonds, Egg)	€9.00
Warm Plum & Apple Crumble, Almond & Cinnamon Crumb Topping (Contains Milk, Wheat, Nuts: Hazelnuts, Flaked Almonds, Egg)	€9.00
Vegan Ginger Bread Sticky Toffee Pudding (Contains: Wheat, Sulphites)	€9.00

Please note all our food may contain traces of any of the 14 allergens

All of our beef and pork are originating from within Ireland

We are unable to split bills for parties of 6 or more

THE
ELLISON
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