

Abbey Restaurant

Starters

Soup of the Day, 1, 1c, 3, 7, 9, 12

Guinness Bread & Salted Butter

Warm Teriyaki Duck 5, 7, 11

Sesame Bok Choy, Spring Vegetables, Citrus Crème Fraiche

Crispy Buttermilk Chicken 1, 3, 7

Smoked Bacon Crumb, Baby Gems, Ranch Dressing, Poached Hens Egg

Whipped Galway Goats Cheese 7

Black Pepper Honeycomb & Salt Baked Beetroot

Mains

Locally Sourced Prime Irish 10oz Sirloin Steak, 1, 3, 7, 12

Served with Parmesan Fries, Grilled Plum Tomato & Creamy Mushroom Ragout

Choice of Pepper Sauce or Garlic Butter (6 Euro Supplement)

Braised Short Rib of Beef 7, 9, 12

Caramelised Onion Petals, Celeriac Puree, Fondant Potato

Supreme of Free Range Irish Chicken 7, 12

Wild Mushroom Duxelle stuffing, Confit Butternut Squash, Butternut Squash Puree, Madeira Jus

Pan - Seared Fillet of Hake 4, 7

Spring Greens, Cauliflower Puree, Sauté Potatoes & Pancetta

Risotto Primavera

Cooked in a cream Velouté with Summer Micro Greens

All main Courses are served with market fresh vegetables & Potatoes

Desserts

Sticky Toffee Pudding 1, 3, 7

Caramel and Calvados Sauce, Vanilla Ice Cream

Chocolate and Hazelnut Brownie 1, 3, 8

Cherry Gel & Cherries

Coconut Panna cotta 7

Passion Fruit Jelly and Summer Berries

Traditional Crème Brulee 1, 3, 7

Sable Biscuit

Selection of Ice Creams 1, 3, 7

Chocolate Wafer Basket, Butterscotch Sauce

Selection of Fine Tea's & Coffee

*Our Ethos as a company is to support **Irish Farmers** and procure **From Local Irish Producers** as a priority. Purchase with confidence knowing that our meats are farm to fork traceable and supporting local, regional and Irish food producers and jobs.*



4 Course Dinner €39.50 per guest

Dinner for 2 with a Bottle of House Wine €99.00