

ARNOLDS

— H O T E L —

Starters

Freshly Blended Soup of the Day Served with Homemade Wheaten Bread (1a,7,8,9)	€5.95	Goats Cheese Bonbon Salad With Roasted Beetroot, Pistachio Crumb, Baby Leaves & Balsamic Reduction (1a,3,7,8)	€8.45
Golden Crumbed Garlic Mushrooms Served with a Light Salad & Garlic Mayo (1a,3,7)	€6.95	Salt & Chilli Chicken Crispy Shredded Salt & Chilli Chicken tossed in a Sweet & Sticky Chilli Sauce, served with a light salad (1a,3,7,10)	€8.45
Creamy & Chunky Seafood Chowder Served with Homemade Wheaten Bread (1a,4,7,8,9)	€8.95	Hot & Spicy/BBQ Chicken Wings Served with Celery & Blue Cheese Dip (3,7)	€7.95
Mexican Fish Cakes Served with House Salad & Homemade Spicy Tomato Salsa (1a,3,4,7)	€8.65	Deep Fried Brie Served with Salad & Ballymaloe Relish (1a,3,7)	€7.95

Main Courses

'Arnolds Favourite' BBQ Slow Roast Beef Brisket Served with Creamy Mash & Roasted Vegetables (7) GF	€18.45	Kinnegar Battered Haddock Triple Cooked Chips, Homemade Tartar Sauce & Mushy Peas (1a,3,4)	€15.95
10oz Dry Aged Farm Sirloin Steak Crispy Onion Rings, Roasted Tomatoes, Brandy & Cracked Pepper Sauce & side of choice (1a,7)	€26.95	Pasta Carbonara Linguine tossed in a Creamy Garlic Sauce with Bacon, Mushroom & Onion. Served with Garlic Bread (1a,3,7) **Add Chicken €2.00**	€14.45
Catch of the Day Ask your server for details (4)		Healthy Bowl (Vegan Friendly) Butternut Squash, Butter Beans, Chilli & Garlic, with Italian Black Rice in a Curried Coconut Cream & Toasted Pumpkin Seeds (10) **Add Chicken €2**	€15.95
Arnolds Cajun Chicken Cajun Marinated Chicken Breast topped with Melted Cheddar Cheese and Tobacco Onions. Choice of Pepper Sauce or Chorizo Cream & side of choice (1a,7)	€16.45		

Goats Cheese Bonbon Salad €14.95

With Roasted Beetroot, Pistachio Crumb, Baby Leaves & Balsamic Reduction & side of choice (1a,3,7,8)

6oz Blue Cheese Steak Burger €13.95

Blue Cheese, Caramelised Red Onion, Rocket & House Relish with Chips (1a,6,7,10)

Avo Chicken Fillet Burger €13.95

Crushed Avocado, Crispy Bacon, Salad, Mayo and House Relish with Chips (1a,3,7,10)

Veggie Burger €12.95

Sweet Potato Pattie with Halloumi, Mango Chutney & Salad Leaves on a Brioche Bun with Chips (1a,6,7)

****Vegan Option Available****

On The Side

All €4.25

Creamy Mashed Potato (7)

Garlic Potatoes (7)

Roasted Vegetable Selection (7)

Parmesan & Truffle Chips (3,7)

Tossed Salad

Skinny Fries

Green Salad with Apple & Celery (9)

Tobacco Onions (1a,3,7)

French Fried Onions (1a,3,7)

Sweet Potato Fries (7)

Triple Cooked Chips

To Finish

All desserts are created in our kitchen

Crème Brûlée €6.75

Served with Homemade Shortbread (1a,3, 7)

Apple & Berry Crumble €6.75

Served with Custard & Ice Cream (1a,3,7,8)

Brownie Sundae €6.75

With Chocolate Sauce, Pecans, Ice Cream & Fresh Cream (1a,3,7,8)

Cheesecake of the Day €6.75

Served with Ice Cream (1a,3,7)

Selection of Ice Cream €5.70

Choose your favourite! Vanilla, Chocolate, Mint Choc Chip, Honeycomb, Strawberry, Salted Caramel (1a,3,7)

Wine List

WHITE WINE Glass Bottle

El Caminador	6.50	24.50
Sauvignon Blanc		
El Caminador	6.50	24.50
Chardonnay		
Il Bucco Pinot Grigio	7.00	28.50
Three Wooly Sheep	8.50	33.00
Sav Blanc, NZ		
Walnut Block		36.00
Collectables NZ Sav Blanc		
Atlantic Way		38.00
Albarino		
Sancerre		47.50

ROSE WINE Glass Bottle

Emillana Eco Syrah Rose		30.50
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RED WINE Glass Bottle

El Caminador Merlot	6.50	24.50
El Caminador Cabernet	6.50	24.50
Sauvignon		
Swallows Tale	7.50	27.50
Shiraz/Cabernet		
Rioja	8.00	32.00
Domaine Bousquet		33.00
Malbec		
Domaine St Mairedes		37.00
Croze		
Ripassa della Valpolicella		49.50

SPARKLING/CHAMPAGNE

Prosecco Frizzante Snipe		9.50
Bianco Piu Frizzante Calli		26.50
Champagne Gremillet Brut		83.00

Please ask your server for a list of allergens