

# ARNOLDS

H O T E L

## Starters

<b>Freshly Blended Soup of the Day</b> Served with Homemade Wheaten Bread (1a,7,8,9) <b>GF Available</b>	<b>€5.95</b>	<b>Pan Fried King Prawns</b> King Prawns Pan Fried in a Garlic & Herb Butter. Served with House Salad (2,7,10)	<b>€9.45</b>
<b>Creamy Chunky Seafood Chowder</b> Served with Homemade Wheaten Bread (1a,4,7,8,9) <b>GF Available</b>	<b>€8.95</b>	<b>Salt &amp; Chilli Chicken</b> Crispy Shredded Salt & Chilli Chicken tossed in a Sweet & Sticky Chilli Sauce. Served with a light salad (1a,7,10)	<b>€8.95</b>
<b>Deep Fried Brie</b> Served with Salad & Ballymaloe Relish (1a,3,7,10)	<b>€7.95</b>	<b>Golden Crumbed Garlic Mushrooms</b> Served with a Light Salad & Garlic Mayo (1a,3,7,10)	<b>€6.95</b>

## Main Courses

<b>'Arnolds Favourite'</b> <b>BBQ Slow Roast Beef Brisket</b> Served with Creamy Mash & Roasted Root Vegetables (6,7,10) <b>GF &amp; DF Available</b>	<b>€18.95</b>	<b>Arnolds Cajun Chicken</b> Cajun Marinated Chicken Breast topped with Melted Cheddar Cheese, Tobacco Onions a Choice of Pepper Sauce or Chorizo Cream & a side of Chips/Mash (1a,7) <b>GF &amp; DF Available</b>	<b>€16.95</b>
<b>10oz Dry Aged Farm Sirloin Steak</b> Crispy Onion Rings, Roasted Tomatoes, Cracked Pepper Sauce Served with a side of Chips/Mash (1a,7) <b>GF &amp; DF Available</b>	<b>€26.95</b>	<b>Classic 6oz Beef Burger</b> Topped with Bacon, Cheese, Sautéed Onions, Tomato Sauce Served with a side of Chips (1a,3,7) (1a,3,7,10) <b>GF &amp; DF Available</b>	<b>€14.95</b>
<b>Catch of the Day</b> Ask your server for details (4)		<b>Homemade Chicken Tenders</b> Panko Breaded Chicken tenders cooked until golden, served with Chunky Chips, House Salad & a Sweet Chilli or Garlic Mayo Dip (1a,3,7,10)	<b>€15.95</b>
<b>Kinnegar Battered Haddock</b> Triple Cooked Chips, Homemade Tartar Sauce & Mushy Peas (1a,3,4,10) <b>DF</b>	<b>€16.95</b>	<b>Veggie Burger <b>**Vegan Option Available**</b></b> Sweet Potato Pattie with Halloumi, Mango Chutney & Rocket & Tomato on a Brioche Bun with a side of Chips (1a,3,6,7)	<b>€14.95</b>
<b>Steak Ciabatta</b> Strips of Succulent Sirloin tossed in a Pepper Sauce with Onion & Mushrooms Served with Skinny Fries & Side Salad (1,3,7,9)	<b>€19.95</b>	<b>Healthy Bowl (Vegan Friendly)</b> Butternut Squash, Butter Beans, Chilli & Garlic, with Italian Black Rice in a Curried Coconut Cream & Toasted Pumpkin Seeds (11) <b>**Add Chicken €2**</b>	<b>€15.95</b>
<b>Arnolds Shredded Beef Burger</b> Slow Cooked Beef coated in sticky BBQ Sauce, served on a Brioche Bun topped with Homemade Ruby Slaw & Rocket with a side of Chips (1a,3,7,10) <b>GF &amp; DF Available</b>	<b>€15.50</b>	<b>Vegetarian Carbonara</b> Onions, Green Beans, Mushrooms, Spinach, topped with Cheddar, served with Garlic Bread (1a,3,7,9)	<b>€14.95</b>
<b>Pasta Carbonara</b> Linguine tossed in a Creamy Garlic Sauce with Bacon, Mushroom & Onion Served with Garlic Bread (1a,3,7,9) <b>**Add Chicken &amp; Bacon €2.00**</b>	<b>€14.95</b>		

(GF – Gluten Free - DF – Dairy Free)

## To Finish

**All desserts are created in our kitchen**

**Silkie Whiskey Panna Cotta €6.95**

Topped with Berry Compote, Pistachio Nuts (7,8)

**Homemade Apple Pie €6.95**

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

**Homemade Chocolate Brownie €6.95**

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

**Chef's Meringue Mess €6.95**

Ask your server for today's special (7)

**Selection of Ice Cream €5.95**

Choose your favourite! Vanilla, Chocolate, Mint Choc Chip, Honeycomb, Strawberry, Salted Caramel Served in a Wafer Basket (1a,6,7)

## Wine List

### **WHITE WINE**

	<b>Glass</b>	<b>Carafe</b>	<b>Bottle</b>
El Caminador Sauvignon Blanc	€6.50	€17.00	€24.50
El Caminador Chardonnay	€6.50	€17.00	€24.50
Il Bucco Pinot Grigio	€7.50	€19.00	€28.50
Three Wooly Sheep Sauv Blanc	€8.50	€21.00	€33.00
Carbonneau Margot Bordeaux			€37.00
Atlantic Way Albarino			€39.00
Sancerre			€49.50

### **ROSE WINE**

Croix Des Vents Rose	€7.80	€20.00	€30.50
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### **RED WINE**

EL Caminador Merlot	€6.50	€17.00	€24.50
El Caminador Cabernet/Sauvignon	€6.50	€17.00	€24.50
Swallows Tale Shiraz/Cabernet	€7.75	€23.00	€29.00
Domaine Bousquet Organic Malbec	€9.00	€28.00	€35.00
Corbieres Les Pipelettes			
Domaine St Mairesdes Croze Organic			€37.00
Luis Canas Rioja Crianza			€40.00
Rispassa della Valpolicella Superiore Zenato			€49.50

### **SPARKLING/CHAMPAGNE**

Prosecco Frizzante Snipe	€9.50		
Banco Piu Frizzante Calli			€28.00
Cava Brut, Villa Conchi			€47.00
Champagne Gremillet Brut			€83.00

## On The Side

**All €4.25**

Creamy Mashed Potato (7)

Garlic Potatoes (7)

Roasted Vegetable Selection (7)

Parmesan & Truffle Mayo Chunky Chips (3,7)

Tossed Salad (10,9)

Fries

Tobacco Onions (1a,7)

French Fried Onions (1a)

Sweet Potato Fries

Chunky Chips

## Dips & Sauces

**€1.00**

Garlic Mayo (3)

Cajun Mayo (3)

BBQ Sauce (10)

Hot Sauce

Chilli Jam

Truffle Mayo (3,7)

Tomato Relish (10)

Blue Cheese (3,7,10)

**€1.50**

Ruby Slaw (3)

Pepper Sauce (7)

Gravy (7)

Chorizo Cream (7)

Warm Sweet Chilly