

ARNOLDS

H O T E L

Winter Menu

Served from 12:30pm

(Main course €18/2 course €23/3 course €27)

To Begin

Homemade Soup of the Day

Served with Arnolds Wheaten Bread (1a,3,7,9)

Cheesy Garlic Ciabatta

Toasted garlic ciabatta topped with melted cheddar, finished with house salad (1,3,7)

Chilli Beef Nachos

Homemade Chilli Beef, Cheddar Cheese, Sour Cream (1,3,7)

Creamy Chunky Seafood Chowder *€5 Supplement*

Served with Annmarie's homemade Guinness bread (1a,4,7,8,9) GF Available

To Follow

10oz Dry Aged Farm Sirloin Steak *€12 Supplement*

Crispy onion rings, grilled tomato, chef's pepper sauce & served with a side of choice (1a,7) GF & DF Available

Bangers 'n' Mash

Creamy Mashed Potato, Roast Gravy & Tobacco Onions (1a,7)

Classic 6oz Beef Burger

Topped with bacon, cheese, sautéed onions & tomato sauce served with a side of chips (1a,3,7,10) GF & DF Available

Plaice Goujons

Fries, Homemade Tartar Sauce & Mushy Peas (1a,3,4,10)

Pan Fried Salmon Fillet *€10 Supplement*

Pan fried seared salmon served on a bed of crushed baby boiled potatoes, topped with a lemon citrus dill beurre blanc and asparagus spears (4,7)

Sweet Chilli Chicken Stir Fry

Served with Rice (1a,7,9,10)

Buttermilk Chicken Stack *€5 Supplement*

Breast of chicken coated in our blend of herbs & spices. Fried until golden, Served on a bed of creamy mash. Topped with bacon, cheese, tobacco onions & pepper sauce (1,3,7,9)

Vegetarian Curry

Served with Rice (1,7,9,10)

To Finish

Oreo Eton Mess (1a,7)

Homemade Brownie

Served with ice cream & chocolate sauce (1a,3,7,8)

Selection of Ice Creams (7)

1. Cereal (a. Wheat; b. Barley; c. Oats) 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk
8. Nuts (a. Walnuts; b. Cashew; c. Hazelnut; d. Almonds) 9. Celery 10. Mustard 11. Seeds (a. Sesame; b. Pinenut) 12. Sulphur 13. Lupin 14. Molluscs