

DINNER AND SHOW SET MENU

STARTERS

Freshly Prepared Soup of the Day

Served with fresh bread rolls. (VG) (1a,1b,1c,6,7,9,12)

Celtic Black Pudding Salad

Clonakilty black pudding with crumbed goat's cheese and baked Parma ham on a bed of mixed leaves with croutons, onion jam and an apple and balsamic vinaigrette.

(1a,1b,3,5,6,7a,7b,8,9,10,12)

Prawn Salad

Served with mixed leaves and porter bread.

(GF Available) (1a,1b,2,3,4,6,7,9,12)

Selection of Fresh Melon Segments

Served with a watermelon shot and crushed raspberry with lemon syrup. (VG) (Vegan Available) (7)

MAIN COURSE

Traditional Irish Lamb Stew

Irish lamb, root vegetables and baby potatoes, cooked in a herb broth, served with a puff pastry lid.

(GF Available) (1a,3,7,8,9,12)

24 Hour Braised Irish Beef and Guinness Hotpot

Served with vegetable and Guinness broth, roast garlic mash, horseradish cream and topped with parsnip crisps. (1a,3,6,8,9,10,12)

Traditional Irish Bacon and Cabbage

Served with creamy mashed potatoes, savoy cabbage and parsley sauce. (GF) (7,8,9,12)

Roast Chicken Supreme with a Honey and Thyme Glaze

Served with root vegetables, Irish colcannon, sweet and sour red onions, sugar snap peas and red wine gravy.

(1a,6,7,8,9,12)

Baked Fillet of Atlantic Coast Salmon

Served with fennel and apple salad, dill buttered country baby potatoes and basil oil. (GF) (4,7)

Roasted Vegetable Stew

Roasted seasonal vegetables in a garlic and basil tomato sauce with garlic potatoes, rocket, parmesan cheese served with garlic bread.

(1a,1b,3,5,6,7a,7b,9,12)

DESSERT

Arlington's Assiette of Desserts

SIDES

Roast Garlic Mash (7)

€4.50

House Salad (1,5,6,7,8,9,10,12)

€4.50

Root Vegetables (7,9)

€4.50

Dill Buttered Baby Potatoes (7)

€4.50

Selection of Breads

€4.50

Selection of Guinness bread, sourdough bread, beetroot bread and three cheese bread. (1,1a,3,5,6,7,8,10,12)

Selection of Dips

€3.00

Sundried tomato and roasted peppers.

Traditional Irish Cheese and Crackers €9.00

Smoked gubeen, Guinness portered cheddar, Irish Oak wood cheddar, Cashel Blue, celery sticks, grape chutney and crackers. (1,1a,3,5,6,7,8,9,12)



Allergens

GF - Gluten Free. VG - Vegetarian. V - Vegan

1 Gluten, 1a Wheat, 1b Barley, 1c Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soyabeans, 7 Lactose, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs
We use 100% Irish beef and pork. All meat is fully traceable to the farm and products. We cater for dietary requirements.