

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	



## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
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<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
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Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
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Chocolate Sauce & Ice Cream (1, 5, 6a)	
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Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

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<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
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Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
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<b>Springfort Signature Beef* (GF)</b>	€24.00
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Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice <i>(13)</i>	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables <i>(1, 7, 14)</i>	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise <i>(1, 5, 7)</i>	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream <i>(5, 7a, 7c, 14)</i>	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream <i>(1, 5, 6a)</i>	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream <i>(1, 5, 6b, 6d, 14)</i>	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit <i>(1, 5)</i>	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue <i>(1, 2, 5, 6a, 7a)</i>	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	



## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice <i>(13)</i>	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables <i>(1, 7, 14)</i>	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise <i>(1, 5, 7)</i>	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream <i>(5, 7a, 7c, 14)</i>	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream <i>(1, 5, 6a)</i>	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream <i>(1, 5, 6b, 6d, 14)</i>	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit <i>(1, 5)</i>	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue <i>(1, 2, 5, 6a, 7a)</i>	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	



## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	



## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	



## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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13-Mustard / 14-Sulphites

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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

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1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
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### SIDE ORDERS

**Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings**  
€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

<b>Warm Bramley Apple Deep Dish Pie</b>	€8.90
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

## STARTERS

<b>Thai Fishcake</b>	€10.60
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
<b>Chicken Caesar Salad</b>	€10.90
Mixed Leaf Salad, Garlic Croutons, Caesar Salad Dressing (3, 4, 7, 13)	
<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
Brown Soda Bread (5, 7, 9, 14)	
<b>Goat's Cheese Tartlet</b>	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
<b>Golden Fried Soft Brie</b>	€10.50
Red Currant Jam (1, 5, 7, 13)	
<b>Confit Duck Leg</b>	€12.60
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
<b>BBQ Sauce Chicken Wings</b>	€10.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	<b>2 to share</b> €14.00
	<b>Main Course Portion</b> €17.50

## MAIN COURSES

<b>Madras Curry</b>	<b>Prawn - €22.50</b>
Basmati Rice, Naan Bread (7a, 10, 14)	<b>Chicken - €21.50</b>
<b>8oz Steak Burger*</b>	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
<b>Thyme Marinated Chicken Supreme (GF)</b>	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes (5, 9, 14)	
<b>10 oz Sirloin Steak*</b>	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
<b>Beer Battered Fish &amp; Chips</b>	€ 22.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
<b>Springfort Signature Beef* (GF)</b>	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
<b>Roast Leg of Lamb</b>	€22.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b>	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
<b>Vegan Madras Curry</b>	€20.00
Basmati Rice (13)	
<b>Vegan Linguini</b>	€20.50
Rich Tomato Sauce, Mixed Roast Vegetables (1, 7, 14)	

### ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /  
6a-Nuts, Almond; 6b-Walnut; 6c-Cashew; 6d-Hazelnut / 7a-Gluten, Wheat; 7b-Barley;  
7c-Oat; 7d-Rye / 8- Peanuts / 9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish /  
13-Mustard / 14-Sulphites

*Please ask the server if you would like any further information regarding the dish of your choice.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

### SIDE ORDERS

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€4.50 per Portion

**Sweet Potato Chips / House Salad**  
€4.50 per Portion

### HOMEMADE DESSERTS

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Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
<b>Salted Caramel Cheesecake</b>	€8.90
Caramel Sauce & Fresh Cream (5, 7a, 7c, 14)	
<b>Flourless Chocolate Brownie (GF)</b>	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
<b>Wild Berry Meringue Roulade (GF)</b>	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
<b>Vanilla Crème Brûlée (GF)</b>	€8.90
Shortbread Butter Biscuit (1, 5)	
<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	



## STARTERS

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<b>Chefs Freshly Prepared Soup of the Day</b>	€7.00
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<b>Lemon Meringue Pie</b>	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	