

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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**

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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**

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

ALLERGENS

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Flourless Chocolate Brownie (GF)	€8.90
Chocolate Sauce & Ice Cream (1, 5, 6a)	
Wild Berry Meringue Roulade (GF)	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
Lemon Meringue Pie	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

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STARTERS

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Mixed Leaf Salad, Garlic Croutons & Caesar Salad Dressing <i>(3, 4, 7, 13)</i>	
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Brown Soda Bread <i>(5, 7, 9, 14)</i>	
Golden Fried Soft Brie	€10.50
Red Currant Jam <i>(1, 5, 7, 13)</i>	
Goat's Cheese Tartlet	€10.90
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear <i>(1, 4, 5, 6c, 7a, 13, 14)</i>	
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MAIN COURSES

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10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
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Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

ALLERGENS

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Chocolate Sauce & Ice Cream (1, 5, 6a)	
Wild Berry Meringue Roulade (GF)	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
Lemon Meringue Pie	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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Mixed Leaf Salad, Garlic Croutons & Caesar Salad Dressing <i>(3, 4, 7, 13)</i>	
Chefs Freshly Prepared Soup of the Day	€7.00
Brown Soda Bread <i>(5, 7, 9, 14)</i>	
Golden Fried Soft Brie	€10.50
Red Currant Jam <i>(1, 5, 7, 13)</i>	
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Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear <i>(1, 4, 5, 6c, 7a, 13, 14)</i>	
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Fish of the Day (GF)	
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Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
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Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

ALLERGENS

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BEVERAGES

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Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

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Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
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Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

ALLERGENS

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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**

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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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HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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**

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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**

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

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**

HOMEMADE DESSERTS

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

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

STARTERS

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

MAIN COURSES

8oz Steak Burger*	€19.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish <i>(1, 3, 4, 5, 7, 13, 14)</i>	
Thyme Marinated Chicken Supreme (GF)	€22.80
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce & Roast Potatoes <i>(5, 9, 14)</i>	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings <i>(Cooked to your liking)</i> <i>Served with Crispy Skinny Chips or Side Order</i> <i>(5, 7, 14)</i>	
Beer Battered Fish & Chips	€ 22.00
Petit Pois, Green Salad & Tartar Sauce <i>(Wheat free option available)</i> <i>(1, 7, 10, 12, 13)</i>	
Springfort Signature Beef* (GF)	€24.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables <i>(5, 9, 14)</i>	
Fish of the Day (GF)	
<i>Please ask server for more details (4, 5, 10, 12, 14)</i>	
Roast Leg of Lamb	€23.50
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potato <i>(4, 5, 9, 14)</i>	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.80
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread <i>(1, 5, 7a, 7d, 14)</i>	
Vegan Madras Curry	€20.00
Basmati Rice <i>(13)</i>	

SIDE ORDERS

Crispy Skinny Chips / Seasonal Vegetables / Crispy Onion Rings

€4.50 per Portion

Sweet Potato Chips / House Salad

€4.50 per Portion

ALLERGENS

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Chocolate Sauce & Ice Cream (1, 5, 6a)	
Wild Berry Meringue Roulade (GF)	€8.90
Berry Sauce & Fresh Chantilly Cream (1, 5, 6b, 6d, 14)	
Lemon Meringue Pie	€8.90
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

BEVERAGES

Tea	€3.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
Coffee	
Americano	€3.75
Double Shot Americano Coffee	€3.90
Espresso	€3.75
Double Shot Espresso	€3.90
Latte	€4.00
Double Shot Latte	€4.50
Cappuccino	€4.00
Double Shot Cappuccino	€4.50
Decaf Coffee	€3.30
Irish Coffee	€8.00
French Coffee (Brandy)	€8.00
Calypso Coffee (Tia Maria)	€8.00
Swiss Coffee (Cointreau)	€8.00
Springfort Hot Chocolate	€3.80

SUNDAY LUNCH MENU

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