

STARTERS

Thai Fishcake	€9.90
Harissa Mayo, Soy & Ginger Glaze (1, 4, 5, 7, 12, 13)	
Chicken & Bacon Salad	€10.00
Mixed Leaf Salad, Cherry Vine Tomatoes, Garlic Croutons, Balsamic Reduction Glaze (3, 4, 7, 13)	
Chefs Freshly Prepared Soup of the Day	€6.50
Brown Soda Bread (5, 7, 9, 14)	
Goat's Cheese Tartlet	€10.00
Pickled Beetroot, Cashew Nut, Red Onion Marmalade & Candy Pear (1, 4, 5, 6c, 7a, 13, 14)	
Golden Fried Soft Brie	€9.90
Red Currant Jam (1, 5, 7, 13)	
Confit Duck Leg	€11.90
Pickled Beetroot, Vinaigrette Salad & Red Wine Jus (4, 9, 13, 14)	
BBQ Sauce Chicken Wings	€8.50
Carrot & Celery Sticks, Blue Cheese Dip (1, 4, 9, 13, 14)	

MAIN COURSES

Madras Curry	Prawn - €21.50
Basmati Rice, Naan Bread	Chicken - €20.50
(7a, 10, 14)	
8oz Steak Burger*	€18.50
Brioche Bap, Smoked Bacon, Cheddar Cheese, Homemade Onion Rings, Tomato, Lettuce & Ballymaloe Relish (1, 3, 4, 5, 7, 13, 14)	
Thyme Marinated Chicken Supreme (GF)	€21.50
Roast Vegetables, Buttered Cabbage, White Wine & Bacon Cream Sauce, Roast Potatoes (5, 9, 14)	
10 oz Sirloin Steak*	€30.00
Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) Served with Crispy Skinny Chips or Side Order (5, 7, 14)	
Beer Battered Fish & Chips	€ 21.00
Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	
Springfort Signature Beef* (GF)	€23.00
Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	
Grilled Chicken Salad	€18.50
Mixed Leaf Salad, Fried Potatoes, Cherry Vine Tomatoes, Balsamic Reduction Glaze (3, 4, 13)	
Roast Leg of Lamb	€22.00
Creamy Mashed Potato, Chunky Roast Vegetables, Mix Garden Green Vegetables, Duck Fat Roast Potatoes (4, 5, 9, 14)	

VEGETARIAN & VEGAN COURSES

Spinach & Ricotta Ravioli	€22.00
Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7a, 7d, 14)	
Vegan Madras Curry	€19.50
Basmati Rice (13)	
Vegan Linguini	€20.00
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
€4.00 per Portion

Sweet Potato Chips / House Salad
€4.50 per Portion

HOMEMADE DESSERTS

Warm Bramley Apple Deep Dish Pie	€8.25
Vanilla Ice Cream & Crème Anglaise (1, 5, 7)	
Cherry, Brandy & Chocolate Cheesecake	€8.25
(5, 7a, 7c, 14)	
Flourless Chocolate & Walnut Brownie (GF)	€8.25
Chocolate Sauce & Ice Cream (1, 5, 6a)	
Praline & Caramel Meringue Roulade (GF)	€8.25
Toffee Sauce (1, 5, 6b, 6d, 14)	
Espresso Crème Brûlée (GF)	€8.25
Shortbread Butter Biscuit (1, 5)	
Lemon Meringue Pie	€8.25
Lemon Curd & Fresh Meringue (1, 2, 5, 6a, 7a)	

BEVERAGES

Tea (Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	€3.50
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

COCKTAILS

Cosmopolitan <i>Vodka, Cointreau & Cranberry Juice</i>	€12.50
Margarita <i>Tequila, Lime Juice & Cointreau</i>	€12.50
Strawberry Daiquiri <i>Bacardi, Strawberry Syrup, Lime Juice & Sparkling Water</i>	€12.50
Mojito <i>Bacardi, Mint Leaves, Sugar, Lime & Sparkling Water</i>	€12.50
Manhattan <i>Canadian Club, Red Martini & Angostura</i>	€12.50
Rusty Nail <i>Scotch Whiskey & Drambuie</i>	€12.50
Negroni <i>Campari, Vermouth & Gin</i>	€12.50
Espresso Martini <i>Vodka, Tia Maria & Coffee</i>	€12.50

PUREZZATM
PREMIUM WATER

Freshly filtered, premium chilled
still & sparkling water in bottle

0.75L bottle

€3.50

WHITE WINES

GLASS BOTTLE

CHILE

Santa Luz Alba Sauvignon Blanc €8.00 €32.00

Fruity and a crisp palate with notes of herb and lemon curd culminating in a lively finish.

ITALY

La Maglia Rosa Pinot Grigio €8.00 €32.00

Peach and citrus fruits and soft white floral notes. Dry and crisp on the palate.

AUSTRALIA

Little Eden Chardonnay €8.50 €34.00

Shaped by a precise balance between fine white nectarine fruit and tight lemon-curd like acidity.

NEW ZEALAND

Stoneburn Sauvignon Blanc €8.50 €34.00

Attractive and elegant on the nose, with sappy gooseberry and citrus notes and a smooth refreshing palate.

RED WINES

GLASS BOTTLE

CHILE

Santa Luz Alba Cabernet Sauvignon €8.00 €32.00

Juicy blackcurrant, cherry and cassis flavours, supported by well-rounded, velvety tannins

FRANCE

Les Oliviers Merlot €8.00 €32.00

Lusciously fruity red wine and a palate that is supple and lithe. The deep, smooth tannins wholly integrated to form a rich, satisfying finish.

AUSTRALIA

Mad Fish Shiraz €8.50 €34.00

Spicy, ripe berry characters with a rich, fleshy palate.

ARGENTINA

Las Moras Malbec €8.50 €34.00

Unwooded Malbec bursting with fruit, as well as a hint of violet. This wine is wonderfully fresh on the pallet.

SPARKLING WINE

ITALY

Sacchetto Prosecco - 200 ml €10.00

A full Wine List is available
Please ask your server