

STARTERS

Wild Mushroom Bruschetta Spinach & Parmesan on Sourdough Crostini <i>(5, 7, 14)</i>	€9.00
Traditional Salted Mini Cod Fishcakes Panko Crumb, Saffron Garlic Aioli, Pickled Cucumber <i>(1, 5, 7, 13)</i>	€8.50
Chicken & Chorizo Brochette Mint Yoghurt <i>(5)</i>	€7.00
Gorgonzola Cheese filled Ballinwillin Wild Boar Black Pudding Onion Jam & Crispy Pancetta <i>(5, 7, 14)</i>	€9.50
Chefs Freshly Prepared Soup of the Day Herb Croutons	€5.50
Golden Fried Soft Brie Homemade Red Currant Jam <i>(5, 7, 13)</i>	€8.00
Seafood Bisque Soup Mussels, Calamari & Tiger Prawns <i>(11, 12, 14)</i>	€9.50
Duck Confit & Foie Gras Terrine Spicy Plum Chutney & Brioche Toast <i>(5, 7, 14)</i>	€10.50

MAIN COURSES

Thai Red Curry Basmati Rice & Shrimp Crackers <i>(2, 4, 5, 7, 9, 10)</i>	Prawn - €18.00 Chicken - €17.00
8oz Steak Burger* Brioche Bap, Pancetta, Smoked Cheddar, Onion Rings & House Coleslaw <i>(1, 4, 5, 7, 13, 14)</i>	€16.50
Thyme Marinated Chicken Supreme Duck Fat Roast Potato, Roast Chunky Vegetables & Onion Gravy <i>(14)</i>	€16.00
Prime 10oz Sirloin Steak* Sauté Onion & Mushrooms, Onion Rings <i>(Cooked to your liking)</i> <i>(4, 5, 7, 14)</i>	€24.00
Beer Battered Fish & Chips Pea Purée, Green Salad & Tartar Sauce <i>(4, 5, 10, 12, 13, 14)</i>	€17.00
Springfort Signature Beef* Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Seasonal Vegetables <i>(5, 7, 9, 14)</i>	€18.50
Fruity Lamb Tagine Moroccan Style Cous-Cous & Naan Bread <i>(5, 6, 7, 14)</i>	€18.50

VEGETARIAN COURSES

Vegetable Curry (5)	€14.00
Spinach Ricotta Ravioli Blue Cheese Cream Sauce, Garlic Bread (5, 7)	€16.00

SANDWICHES

Locally Smoked Salmon Homemade Brown Soda Bread, Cream Cheese & Capers (5, 7, 12, 13)	€12.00
Classic Toasted Special Mixed Greens & House Relish & Thick Cut Fries (5, 7, 13)	€11.95
Chicken & Mozzarella Open Sandwich Aioli, Lettuce, Tomato & Side Fries (5, 7, 13)	€10.95

ALLERGENS

Listed below are the 14 major food allergens

1 – Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products /
6-Tree Nuts / 7-Gluten / 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

Chips
Seasonal Vegetables
House Salad
Beer-Battered Onion Rings
€3.50 per Portion

HOMEMADE DESSERTS

Meringue Roulade Chantilly Cream & Berry Jam GF (1, 5)	€6.50
Lemon Tart Italian Meringue (1, 5, 7)	€6.50
Warm Poached Pear Mascarpone Vanilla Cream GF (5, 14)	€6.50
Bramley Apple Pie Crème Anglaise & Ice Cream (1, 5, 7)	€6.50
Chocolate & Caramel Biscuit Cake Dulce de Leche (1, 5, 7, 14)	€6.50
Brioche Bread & Butter Pudding Candied Walnuts & Crème Anglaise (1, 5, 6, 7, 14)	€6.50
Tiramisu Boudoir Biscuit & Italian Mascarpone (1, 7, 14)	€6.50
Board of Local Farmhouse Cheeses Fresh Fruit, Mini Toasts & Homemade Chutney (5, 6, 14)	€9.00

BEVERAGES

Tea	€2.50
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green, Speciality Tea)	
Coffee	
Americano	€2.80
Double Shot Americano Coffee	€3.30
Espresso	€2.80
Double Shot Espresso	€3.30
Latte	€3.30
Double Shot Latte	€3.80
Cappuccino	€3.20
Double Shot Cappuccino	€3.70
Decaf Coffee	€2.80
Irish Coffee	€7.00
French Coffee (Brandy)	€6.50
Calypso Coffee (Tia Maria)	€6.50
Swiss Coffee (Cointreau)	€6.50
Springfort Coffee (House Special)	€6.50
Springfort Hot Chocolate	€3.50

COCKTAILS

Cosmopolitan	€9.50
Strawberry Margarita	€9.50
Margarita	€9.50
Strawberry Daiquiri	€9.50
Mojito	€9.50

ECHO Triple Filtered Water
Still / Sparkling

€3.50
(750 ml Bottle)

WHITE WINES

GLASS BOTTLE

ITALY

Colline Pescaresi, Pinot Grigio €7.00 €28.00

Elegant style offering golden apple and creamy pear nuances, it has a long lingering aftertaste with honey shadings. It is a well balanced and delicious wine.

CHILE

Senora Rosa, Chardonnay €7.00 €28.00

Ripe peach and other tropical fruits jump out of the glass. This is an extremely modern style of Chardonnay, which is sure to be a crowd-pleaser. Best with fish and pasta

CHILE

Senora Rosa, Sauvignon Blanc €7.00 €28.00

Fresh, ripe, tropical fruits are underpinned by zesty citrus flavours, this is a gorgeous, lively and fruit driven white.

NEW ZEALAND

Fat Bird, Sauvignon Blanc €8.00 €32.00

Classic Tropical fruit scents leading to grapefruit and melon notes. Soft full flavours of peach and pineapple ending with fresh toast.

RED WINES

GLASS BOTTLE

CHILE

Senora Rosa, Merlot €7.00 €28.00

This Merlot is fresh, fruity and bursting with ripe plums and cherries-smooth and easy to drink. Best with red meats and pasta.

CHILE

Senora Rosa, Cabernet Sauvignon €7.00 €28.00

A medium-bodied Cabernet Sauvignon with fresh, fruity flavours and a smooth finish. Best with white meats, cheese and pasta.

SPAIN

Dom Ramos Crianza, Rioja €8.00 €32.00

90% Tempranillo / 10% Graciano

A classy Crianza with red berries and vanilla flavours and luscious tannins.

Cherry red with ruby rim of medium intensity. Elegant with fine tannins and persistence.

ARGENTINA

Beefsteak Club, Malbec €8.00 €32.00

This deep, vibrant Malbec has an intense nose of plum and dark chocolate.

Spicy, juicy and richly layered with well integrated oak and fine-grained tannins.

Ideal with rich cheeses, spiced dishes and, of course, juicy steaks.

SPARKLING WINE

ITALY

Sacchetto Prosecco - 200 ml €9.50

A full Wine List is available
Please ask your server