

# Dinner Menu

## Starters

**Duck Confit & Foie Gras Terrine** €12  
Spicy Plum Chutney & Brioche Toast (5, 7, 14)

**Golden Fried Soft Brie** €9  
Homemade Red Currant Jam (5, 7, 13)

**Traditional Salted Mini Cod Fishcakes** €8.50  
Panko Crumb, Saffron Garlic Aioli, Pickled Cucumber (1, 5, 7, 13)

**Gorgonzola Cheese filled Ballinwillin Wild Boar Black Pudding** €9.50  
Onion Jam & Crispy Pancetta (5, 7, 14)

**Seafood Bisque Soup** €10.50  
Mussels, Calamari & Tiger Prawns (11, 12, 14)

**Chicken & Chorizo Brochette** €8.50  
Mint Yoghurt (5)

**Soup of the Day** €6

## Main Courses

**Thyme Marinated Chicken Supreme** €21  
Duck Fat Roast Potato, Roast Chunky Vegetables & Onion Gravy (14)

**Fish of the Day**  
Please ask server for details (4, 5, 10, 12, 14)

**Springfort Signature Beef\*** €22  
Feather Blade of Beef Slowly Braised for Twelve Hours (5, 7, 9, 14)

**Prime 10oz Black Angus Sirloin Steak\*** €26  
Sauté Onion & Mushrooms *Cooked to your liking* (4, 5, 7, 14)  
*Served with Chunky Chips or Side Order*

**Spinach Ricotta Ravioli** €21  
Blue Cheese Cream Sauce, Garlic Bread (5, 7)

**Lamb Cannon Pistachio Crusted** €29  
Pear Gratin Potato, Asparagus Spears & Berry Jus (5, 6, 14)

**Chef's Special Main Course**  
Please ask server for details

**\* All our Beef is of Irish Origin**

## 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.*