

Menu

€33.50 - 3 Courses / Tea / Coffee

Starters

Golden Fried Soft Brie

Homemade Red Currant Jam (5, 7, 13)

Traditional Salted Mini Cod Fishcakes

Panko Crumb, Saffron Garlic Aioli, Pickled Cucumber (1, 5, 7, 13)

Gorgonzola Cheese filled Ballinwillin Wild Boar Black Pudding

Onion Jam & Crispy Pancetta (5, 7, 14)

Chicken & Chorizo Brochette

Mint Yoghurt (5)

Soup of the Day

Main Courses

Thyme Marinated Chicken Supreme

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 *

Feather Blade of Beef Slowly Braised for Twelve Hours (5, 7, 9, 14)

Spinach Ricotta Ravioli

Blue Cheese Cream Sauce, Garlic Bread (5, 7)

* All our Beef is of Irish Origin

Desserts

Meringue Roulade

Chantilly Cream & Berry Jam GF (1, 5)

Bramley Apple Pie

Crème Anglaise & Ice Cream (1, 5, 7)

Brioche Bread & Butter Pudding

Candied Walnuts & Crème Anglaise (1, 5, 6, 7, 14)

Chocolate & Caramel Biscuit Cake

Dulce de Leche (1, 5, 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 / 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.