

Lunch Menu

€36.50 - 3 Courses / Tea / Coffee

Starters

Thai Fishcake

Soy & Ginger Glaze, Harissa Mayo (1, 4, 5, 7, 12, 13)

Warm Chicken Caesar Salad

Mixed Leaf Salad, Croutons, Parmesan Cheese, Bacon Bits (1, 5, 7, 12)

Golden Fried Soft Brie

Homemade Red Currant Jam (5, 7, 13)

Soup of the Day

(ask your server for details of allergens)

Goat's Cheese Bruschetta

Sundried Tomato, Red Onion, Herb Oil (5, 7, 14)

Main Courses

Thyme Marinated Chicken Supreme

Winter Roast Vegetables, Herb Mash Potato & Rich Gravy, Roast Potato (5, 9, 14)

Fish of the Day

Please ask server for details (4, 5, 10, 12, 14)

Springfort Signature Beef *

Chunky Roasted Root Vegetables & Rich Gravy (5, 9, 14)

10oz Black Angus Sirloin Steak* (€6 Supplement)

Wild Mushrooms & Baby Spinach (Cooked to your liking) (4, 5, 7, 14)

Served with Crispy Skinny Chips or Side Order

Roast Half Duck

Fondant Potato, Seasonal Greens, Red Wine Sauce (9, 14)

Spinach & Ricotta Ravioli

Baby Spinach, Blue Cheese, White Wine Cream Sauce & Garlic Bread (1, 5, 7, 14)

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

Desserts

Warm Bramley Apple Deep Dish Pie

Vanilla Ice Cream & Crème Anglaise (1, 5, 7)

Baileys Cheesecake

Chocolate Flakes (5, 7, 14)

Flourless Chocolate Brownie (GF)

Chocolate Sauce & Ice Cream (1, 5, 6)

Lemon Curd Meringue Roulade (GF)

Raspberry Coulis (1, 5, 14)

Crème Brûlée

Biscotti (1, 5, 6, 7)

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.