

Statler+Waldorf
bar+lounge

to start...

- traditional homemade soup of the day** €4.95
served with soda bread
- traditional mixed seafood chowder** €6.50
with mussels, smoked salmon, cod and chunky vegetables served
with homemade Guinness bread
(available as a main course for an additional €3.00)
- duo of stuffed spring rolls** €8.50
duck and chicken served with mango coulis
and curried mayonnaise
- duck liver and pistachio homemade pate** €7.50
served with sweet red onion compote, toasted focaccia fingers
- hot and sour sticky chicken wings** €8.00
served with a ranch dressing baby leaf salad
- deep-fried wedge of brie** €8.00
served with char grilled vegetables and raspberry vinaigrette
- osprey caesar salad** €8.50
baby gem leaves tossed with classic caesar dressing
topped with herb croutons, cajun chicken and crispy bacon
and freshly grated parmesan
- savoury beef mini meatballs** €7.50
served on rustic melba toast topped with wild mushroom
and tarragon cream
- duo of fresh cod and smoked cod crispy
croquettes** €8.50
served with sweet chilli and tomato sauce

to follow...

fresh from the grill

grilled 12oz angus sirloin steak €21.50

served with beef tomato, portabello mushroom and red onion stack, rich cream pepper sauce

grilled homemade 8oz angus beef burger €13.50

emmentale slice, crispy pancetta topped with homemade onion rings with ballymaloe relish

braised lamb shank €13.50

served on garlic and chive mash, roasted root vegetables with a sweet red wine jus

sticky thai style lamb and vegetable curry €14.50

served on a bed of basmatic rice, naan bread

char grilled free range fermanagh 10oz pork chops €13.50

served with apple and raisin chutney, roast thyme gravy

ciabatta 6oz steak sandwich €13.50

served with roasted butter mushrooms and pearl onions, chunky fries with garlic mayonnaise

(check with your server for chef specials)

poultry

pan fried diced chicken madras €14.50

served with garlic & coriander naan and fluffy boiled rice

chicken breast stuffed with clonakilty black pudding €14.50

served bacon and mushroom sauce

fresh from the sea

**deep fried fresh fillet of cod coated with a lemon
scented crumb** €14.95

served with basil and lemon mayonnaise sauce, chunky fries
and mixed salad

panfried seatrout steak with broccoli and bacon €14.00

served on a rich broth of chunky seafood

deep fried scampi €13.50

served with a caper and lemon mayonnaise

chef's catch of the day €14.00

pasta

homemade beef lasagne €12.50
served with garlic bread

chorizo sausage and button mushroom tagliatelle €13.50
served in a rustic tomato and herb sauce

salmon and prawn linguine alfredo €14.50
served with a nutmeg and cream sauce

vegetarian

roast sweet potato and mediterranean vegetable burger €11.50
served on a toasted bap with mozzarella cheese, ballymaloe relish

tossed vegetable madras curry €11.50
served on pilau rice mint and chive and chive yoghurt

baked crusty goats cheese crostini with semi sundried tomato pesto €11.50
served with baby leaf salad and house dressing

sandwiches

osprey club sandwich served with salad and fries	€12.00
smoked salmon and lemon cream cheese served on homemade guinness bread and baby leaf salad	€12.50
parma ham and buffalo mozzarella toasted focaccia served with baby leaf salad pesto dressing	€12.50

side orders

Chunky fries	€ 2.50
potatoes and veg	€ 2.50
sauté onions or mushrooms	€ 2.50
garden salad	€ 3.50

please be advised that our food is cooked to order and a waiting time may be incurred.

something sweet...

€4.95

sticky toffee hazelnut pavlova

warm rich chocolate brownie
served with chocolate sauce and vanilla ice cream

traditional lemon meringue pie

baileys cheese cake with crème anglaise

(ask your server for today's chef's dessert special)

to finish...

freshly brewed coffee	€2.50
cappuccino	€3.00
café latte	€3.00
café mocha	€3.00
hot chocolate	€3.00
espresso	€3.00
americano	€2.50
tea	€2.00
selection of herbal teas	€2.50

(all our coffee is made from freshly ground coffee beans)