

THE LISTOWEL ARMS HOTEL

DINNER MENU

STARTERS

FRESHLY MADE SOUP OF THE DAY €6

ATLANTIC SEAFOOD CHOWDER €9.50

CHICKEN WINGS €9.50 (6PCS) / €15 (10PCS)
soy, honey & sesame glaze, asian dipping sauce

POACHED PEAR SALAD €10 (STARTER) / €15 (MAIN)
smoked goats cheese and caramelised walnuts

GARLIC & CHILLI SAUTEED PRAWNS €12
with a crispy baguette

CRISPY PORK BELLY €9
pickled shallots & pineapple chutney

PAN SEARED SCALLOPS €14
cauliflower puree, spiced apple jam, black pudding crumbs

MAINS

10OZ SIRLOIN STEAK €26
crispy shallots, mushroom puree & peppercorn sauce, french fries

BAKED FILLET OF HAKE €20
steamed baby potatoes, pea puree, citrus beurre blanc

PAN SEARED SUPREME OF CHICKEN €19
beetroot puree, baby carrot, thyme and shallot, crispy tuile

GRILLED ORGANIC SALMON €22
roasted celeriac, glazed parsnip and tender stem broccoli, beurre blanc bonbon

VEGETABLE TANDOORI €15
braised rice, mango chutney, poppadum
ADD CHICKEN €19 OR PRAWNS €21

PRAWN AND MUSSEL LINGUINE €20
white wine and garlic cream sauce

BUTTERMILK FRIED CHUNKS OF FRESH FISH OF THE DAY €18
roasted garlic & lime mayo, french fries

BEEF BURGER €18
crispy bacon, aged cheddar cheese, tomato relish, toasted brioche, french fries

SLOWED COOKED FILLET OF PORK €22
Dijon cream sauce, crispy potato, grilled broccoli

EXTRA SIDES: VEGETABLES, SMALL SALAD, POTATOES, WEDGES, MUSHROOMS, FRENCH FRIES
€4.50 EACH

DESSERTS

BAILEY'S & WHITE CHOCOLATE RICE PUDDING

PEAR & HONEY CAKE

with toasted almonds, vanilla ice-cream, caramel sauce

APPLE CRUMBLE

with warm homemade custard, chantilly cream

TRIO OF VANILLA, STRAWBERRY AND HONEYCOMB ICE CREAM

with toasted nuts, chocolate sauce

HOUSE ETON MESS

with raspberry coulis, honeycomb, white chocolate crumb

CHOCOLATE BROWNIE

with white chocolate ice cream, caramel sauce

ALL €8

COCKTAILS

STRAWBERRY DAIQUIRY €13

rum, lime juice & strawberry puree

MOJITO €13

rum, lime juice & crushed fresh mint leaves

ESPRESSO MARTINI €13

vodka, espresso, kahlua

APEROL SPRITZ €15

aperol & prosecco

PASSION FRUIT DAIQUIRI €13

rum, lime juice, passion fruit puree

HOUSE WINE

CHOOSE FROM: CABERNET SAUVIGNON, MERLOT, SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY

GLASS €6.50/BOTTLE €25

HOT BEVERAGES

FRESHLY BREWED TEA €2.20

FRESHLY GROUND COFFEE: AMERICANO/LATTE/CAPPUCCINO/ESPRESSO €3.50

HERBAL TEA SELECTION AVAILABLE ON REQUEST €3.00

SPECIALITY COFFEE: IRISH COFFEE/FRENCH COFFEE/BAILEYS COFFEE €7.30

ASK YOUR SERVER FOR ALLERGEN MENU IF NEEDED