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# THE LISTOWEL ARMS

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## DINNER MENU

### STARTERS

ATLANTIC SEAFOOD CHOWDER €9.50

SOUP OF THE DAY €5.50

CHICKEN WINGS €9

soy, honey and sesame glaze, asian dipping sauce

SEASONAL TOMATO AND SMOKED MOZZARELLA SALAD €10

basil pesto, sourdough crumb

PULLED PORK CROQUETTE €10

celeriac and apple slaw, homemade bbq sauce

OAK SMOKED SALMON €12

pickled shallots, dill crème fraiche, lemon gel

### MAINS

SUPREME OF CHICKEN €17

confit potatoes, ham hock, spring onions, roast jus

SALMON FILLET €18

spaghetti, cherry tomatoes, tarragon cream

LAMB RUMP €22

crushed summer peas, mint, roast potatoes, rosemary jus

BUTTERMILK FRIED COD €18

roasted lime and garlic mayo, french fries

10oz RIB EYE STEAK €26

mushroom ketchup, shallot jam, french fries, bearnaise sauce

VEGETABLE TANDOORI €15

braised rice, mango chutney, poppadom

ADD CHICKEN €17 OR PRAWNS €19

GNOCCI €16

summer vegetables, garlic and parmesan veloute, ricotta

BEEF BURGER €17

crispy bacon, aged cheddar cheese, ballymaloe relish, toasted brioche, french fries

## EXTRA SIDES

CHOOSE FROM: VEGETABLES, SMALL SALAD, POTATOES, WEDGES,  
MUSHROOMS, FRENCH FRIES

ALL €4.50

## DESSERTS

VANILLA PANNA COTTA

raspberry compote, shortbread crumble

PEANUT BUTTER AND CHOCOLATE BROWNIE MOUSSE

chocolate ice cream

PEAR AND HONEY CAKE

toasted almonds, vanilla ice-cream, caramel sauce

APPLE CRUMBLE

warm homemade custard, chantilly cream

SELECTION OF ICE CREAMS

toasted nuts, chocolate sauce

ALL €8

## WINES BY THE GLASS

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

GLASS €6 / BOTTLE €23

## HOT BEVERAGES

FRESHLY BREWED TEA €2

FRESHLY GROUND COFFEE: AMERICANO / LATTE / CAPPUCCINO / ESPRESSO €3

HERBAL TEA SELECTION AVAILABLE ON REQUEST €3

SPECIALITY COFFEE: IRISH COFFEE / FRENCH COFFEE / BAILEYS COFFEE €7

PLEASE ASK YOUR SERVER FOR ALLERGEN MENU

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