

## STARTERS

<b>Ham Hock Terrine</b> Toasted Pistachio, Apple Chutney & Sourdough Crostini (6, 7, 13, 14)	€8.00
<b>Sourdough Garlic Bread</b> Sundried Tomato Pesto & Basil Pesto Dip (5, 7)	€6.50
<b>Traditional Salted Mini Cod Fishcakes</b> Panko Crumb, Saffron Garlic Aioli, Pickled Cucumber (1, 5, 7, 12, 13)	€8.90
<b>Smoked Barbary Duck Salad</b> Pickled Red Onion, Morello Cherry Jam, Spicy Cashew Nuts (6, 13)	€9.50
<b>Chefs Freshly Prepared Soup of the Day</b> Herb Croutons	€6.00
<b>Tiger Prawns</b> Cooked in Piri-Piri Sauce (7, 10, 14)	€11.00
<b>Golden Fried Soft Brie</b> Red Currant Jam (5, 7, 13)	€8.75
<b>Sticky BBQ Ribs</b> Corn Salsa (14)	€9.50

## MAIN COURSES

<b>Madras Curry</b> Basmati Rice	<b>Prawn - €19.00</b> <b>Chicken - €18.00</b>
<b>8oz Steak Burger*</b> Brioche Bap, Pancetta, White Cheddar, Homemade Onion Rings (1, 3, 5, 7, 13)	€17.70
<b>Thyme Marinated Chicken Supreme</b> Roast Carrot & Parsnip, Roast Potato & Rich Gravy (5, 9, 14)	€19.00
<b>10 oz Black Angus Sirloin Steak*</b> Wild Mushrooms, Baby Spinach & Homemade Onion Rings (Cooked to your liking) (5, 7, 14)	€27.00
<b>Beer Battered Fish &amp; Chips</b> Petit Pois, Green Salad & Tartar Sauce (Wheat free option available) (1, 7, 10, 12, 13)	€18.50
<b>Springfort Signature Beef*</b> Feather Blade of Beef Slowly Braised for Twelve Hours Creamy Mash Potato & Chunky Roast Vegetables (5, 9, 14)	€20.00

## VEGETARIAN & VEGAN COURSES

<b>Spinach &amp; Ricotta Ravioli</b> Blue Cheese, Baby Spinach, White Wine Cream Sauce & Garlic Bread (1, 5, 7, 14)	€18.50
<b>Vegan Madras Curry</b> Tofu Cubes, Basmati Rice	€18.00

## SANDWICHES

<b>House Smoked Salmon</b> Homemade Brown Soda Bread, Cream Cheese & Capers (1, 5, 7, 12, 13)	€13.50
<b>Classic Toasted Special</b> Honey Glazed Ham, Vine Tomato, Onion, Cheese, Mixed Greens & House Relish, Thick Cut Fries (5, 7, 13)	€12.00
<b>Chicken &amp; Mozzarella Open Sandwich</b> Basil, Lettuce, Tomato & Side Fries (5, 7, 13)	€12.50
<b>Minute Steak Sandwich</b> 6 oz Angus Striploin, Fried Onion on Sourdough Toast with Chunky Chips & Peppercorn Sauce (1, 5, 7, 9, 14)	€18.75

## 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.*

**\*ALL OUR BEEF IS OF IRISH ORIGIN**

## SIDE ORDERS

**Chunky Chips / Seasonal Vegetables / Crispy Onion Rings**

€3.50 per Portion

**House Salad**

€4.50 per Portion

## HOMEMADE DESSERTS

<b>Blueberry Crème Brûlée GF</b> Gluten Free Butter Biscuit	€7.00
<b>Brioche Bread &amp; Butter Pudding</b> Candied Walnuts, Toffee Sauce and Crème Anglaise (1, 5, 6, 7, 14)	€7.00
<b>Flourless Chocolate Brownie</b> Chocolate Sauce & Ice Cream (1, 5, 6)	€7.00
<b>Apple &amp; Cherry Strudel</b> Vanilla Ice Cream and Crème Anglaise (1, 5, 6, 7)	€7.00
<b>Matcha Green Tea &amp; White Chocolate Cheesecake</b> Pistachio Ice Cream and Praline (1, 5, 6, 7)	€7.00
<b>Board of Farmhouse Cheeses</b> Fresh Fruit, Crackers & Homemade Chutney (5, 6, 14)	€9.50

## BEVERAGES

<b>Tea</b>	€3.00
(Bewley's, Earl Grey, Darjeeling, Decaf, Herbal, Green)	
<b>Coffee</b>	
<b>Americano</b>	€3.00
<b>Double Shot Americano Coffee</b>	€3.50
<b>Espresso</b>	€3.00
<b>Double Shot Espresso</b>	€3.50
<b>Latte</b>	€3.50
<b>Double Shot Latte</b>	€4.00
<b>Cappuccino</b>	€3.50
<b>Double Shot Cappuccino</b>	€4.00
<b>Decaf Coffee</b>	€3.00
<b>Irish Coffee</b>	€7.50
<b>French Coffee (Brandy)</b>	€7.50
<b>Calypso Coffee (Tia Maria)</b>	€7.50
<b>Swiss Coffee (Cointreau)</b>	€7.50
<b>Springfort Hot Chocolate</b>	€3.50

## COCKTAILS

<b>Cosmopolitan</b>	€9.50
<i>Vodka, Cointreau &amp; Cranberry Juice</i>	
<b>Margarita</b>	€9.50
<i>Tequila, Lime Juice &amp; Cointreau</i>	
<b>Strawberry Daiquiri</b>	€9.50
<i>Bacardi, Strawberry Syrup, Lime Juice &amp; Sparkling Water</i>	
<b>Mojito</b>	€9.50
<i>Bacardi, Mint Leaves, Sugar, Lime &amp; Sparkling Water</i>	
<b>Pina Colada</b>	€9.50
<i>Malibu, Bacardi, Pineapple Juice &amp; Cream</i>	
<b>Bloody Mary</b>	€9.50
<i>Vodka, Tomato Juice &amp; Spices</i>	
<b>Negroni</b>	€9.50
<i>Campari, Vermouth &amp; Gin</i>	

**PUREZZA™**  
PREMIUM WATER

Freshly filtered, premium chilled  
still & sparkling water in bottle

0.75L bottle  
€3.50

## WHITE WINES

GLASS   BOTTLE

### CHILE

Camino Del Rey Reserva Sauvignon Blanc €7.00 €28.00

Citrus notes with faint herbal aromas. Well balanced, fresh with a mineral ending.

### ITALY

Andantino Pinot Grigio €7.00 €28.00

Fruity with intense aromas. Well balanced with a touch of spice and excellent finish.

### FRANCE

Cheval Imperial Chardonnay €8.00 €32.00

Unoaked modern style of Australian Chardonnay with fresh tropical fruits and a clean dry finish.

### NEW ZEALAND

Coach Road Sauvignon Blanc €8.00 €32.00

A refreshing crisp dry wine with intense zesty flavours of gooseberry, passion fruit and grapefruits.

## RED WINES

GLASS   BOTTLE

### CHILE

Camino Del Rey Reserva Cabernet Sauvignon €7.00 €28.00

Well balanced, easy drinking wine with blackcurrant flavours and a long finish.

### FRANCE

Eliance Merlot €7.00 €28.00

A soft, very elegant style, yet with good texture and structure. Medium-bodied, the delicious plum fruit flavours dominate the palate and finish.

### AUSTRALIA

Butterfly Ridge Shiraz €8.00 €32.00

Dark berry fruits of plums and blackcurrants dominate in this well balanced wine. Soft warm spice finish.

### ARGENTINA

Don David Reserve Malbec €8.00 €32.00

Unwooded Malbec bursting with fruit, as well as a hint of violet. This wine is wonderfully fresh on the palate.

## SPARKLING WINE

### ITALY

Sacchetto Prosecco - 200 ml €9.50

A full Wine List is available  
Please ask your server