



## EVENING MENU

SERVED FROM 4PM



### STARTERS

<b>Luttrellstown Seafood Chowder</b> Served with warm homemade soda bread (1-2-4-12-14)	<b>€8.50</b>
<b>Soup of the Day</b> Served with sourdough baguette (1-9)	<b>€6.50</b>
<b>Warm Flatbread</b> Served with house hummus topped with harissa oil and crudites (1-6)	<b>€8.50</b>
<b>Crispy Buffalo Wings</b> Served with scallion and aioli (6-9-11)	<b>€10.50</b>
<b>Crisp Calamari Strings</b> Served with wasabi mayonnaise (3-4-6)	<b>€10.50</b>
<b>Classic Caesar Salad</b> Baby gem, grana padano, crisp pancetta and anchovy (1-3-4-7-10)	<b>€13.00</b>
<b>Add Grilled Chicken</b> <b>Add Grilled Piri Piri Prawns</b> (2)	<b>€4.00</b> <b>€6.00</b>

### MAINS

<b>Buddha Bowl</b> Chickpea and puy lentil dhal served with kimchi, avocado and grilled flatbread (1-9-10)	<b>€14.00</b>
<b>Traditional Fish and Chips</b> Crisp tempura Plaice, point neuf potatoes, tartare sauce and minted pea puree (1-3-4-6)	<b>€18.00</b>
<b>Luttrellstown Burger</b> Grilled beef patty, smoked Applewood cheddar, crispy onions, pickles and streaky bacon served with French fries (1-6-7-10-12)	<b>€18.00</b>
<b>Cajun Chicken Burger</b> Crisp cajun style buttermilk burger sriracha mayonnaise, baby gem on toasted brioche bap served with French fries (1-3-6-7-10)	<b>€18.00</b>

<b>Creamy Orzo Pasta</b> Italian sausage, sauté artichoke, grana padano and fresh herbs (1-3-7)	<b>€16.00</b>
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<b>Add Grilled Chicken</b>	<b>€4.00</b>
<b>Add Grilled Salmon</b> (4)	<b>€5.00</b>

### FROM THE GRILL

<b>10oz Rib Eye Steak</b>	<b>€32.00</b>
<b>8oz Fillet Steak</b>	<b>€35.00</b>
<b>Free Range Chicken Supreme</b>	<b>€24.00</b>
<b>Tomahawk Pork Chops</b>	<b>€28.00</b>
<b>Seared Rump of Wicklow Lamb</b>	<b>€29.00</b>

All served with garlic green beans, scorches roscoff onion,  
truffled watercress and a choice of french fries or creamy  
mash potato  
(6-7)

### FROM THE SEA

<b>Grilled Salmon Fillet</b>	<b>€28.00</b>
<b>Grilled Stone Bass</b>	<b>€28.00</b>
<b>Seared Fillet of Cod</b>	<b>€26.00</b>

All served with steamed new baby potatoes, tender stem  
broccoli and samphire  
(7)

### Sauces

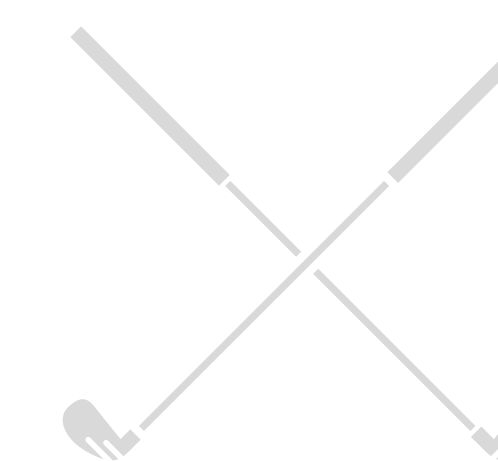
Peppercorn, garlic butter, red wine jus, café de Paris,  
sauce vierge  
(6-9-12)

### SIDES

<b>French Fries</b> (6)	<b>€4.95</b>
<b>Chunky Fries</b> (6)	<b>€4.95</b>
<b>House Salad</b> (9-10)	<b>€4.95</b>
<b>Garlic Green Beans</b> (7)	<b>€4.95</b>

### DESSERT

<b>Cheese Board</b> Irish artisan cheese plate served with quince jelly, gubbeen crackers and grapes (1-3-7-9)	<b>€12.00</b>
<b>Double Chocolate Mousse</b> Served with pistachio ice cream, raspberry gel (1-3-7-8)	<b>€9.00</b>
<b>Warm Apple Crumble Tart</b> Served with cinnamon custard and vanilla ice cream (1-3-7)	<b>€9.00</b>
<b>Blueberry Cheesecake</b> Served with seasonal fruits and raspberry sorbet (1-7)	<b>€9.00</b>
<b>Dessert of the Day</b> Please ask your server	<b>€9.00</b>



1. Gluten 2. Shellfish 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur 13. Lupin 14. Mollusks