THE LOUNGE

Good company. Beautiful surroundings. A little indulgence.

A place where time slows, conversations flow and every moment is worth savouring.
Stay a while.

DINNER MENU

STARTERS

HOMEMADE SOUP OF THE DAY * Ⓥ **€7.50**
Served with house brown bread
1.7.9

DUO OF CRAB CLAWS & KING PRAWNS * **€21.50**
Garlic butter & toasted sourdough
1.2.7 | *INCLUSIVE DINNER SUPPLEMENT OF €5.00*

HOUSE GARLIC BREAD * Ⓥ **€8.50**
Pizza base finished with mozzarella cheese, garlic, parsley & extra virgin olive oil.
Served with rocket & parmesan
1.7.3

PLAZA BRUSCHETTA Ⓥ **€9.50**
Classic tomato and basil salsa served on our house stone baked flatbread, finished with extra virgin olive oil
1.7

BOURBON BBQ BAKED CHICKEN WINGS * **€11.50**
with ranch dip
1.3.4.7.10.12

NACHOS * Ⓥ **€11.00**
Mexican corn tortilla chips topped with cheddar cheese sauce,
served with pico de gallo, guacamole, jalapeno and sour cream.
6.7.12

HARVEST SALAD * Ⓥ **€10.50**
A vibrant combination of roasted beetroot, sweet potato and quinoa, tossed with seasonal leaves,
mozzarella cheese, finished with a selection of pomegranate & mixed seeds.
+ Chicken €5.00 + Prawns €5.50 + Smoked salmon €5.50
2.4.7.9.10.12

GOAT'S CHEESE TARTLET Ⓥ **€11.50**
Aubergine caponata & goat's cheese tartlet, rocket & tomato salad, homemade basil pesto
1.3.7.12

STEAKS

Our local high-grade beef,dry-aged in-house has a remarkable depth of flavour. Prime cuts of beef are hung for up to 21 days & cooked to perfection over flames in our barbecue grill. Controlled smouldering of the charcoal delivers primal heat resulting in delicious flavours and in juicier steaks. Our steaks have a unique BBQ aroma when served.

8 oz FILLET STEAK * **€39.50**
The most tender of steaks. This meat has a sublime, subtle flavour.
Served with fondant potatoes,onion rings, garlic portobello mushroom ,seasonal greens, & chips.

10 oz DRY AGED RIBEYE STEAK * **€36.50**
This heavily marbled cut has a ribbon of fat at its core which melts during cooking, making the meat sensationally juicy.
Served with fondant potatoes,onion rings, garlic portobello mushroom, seasonal greens, & chips.

CHOOSE A SAUCE –Red Wine Jus–Garlic Butter–Peppercorn

SURF YOUR STEAK with Sautéed Prawns €5.50

INCLUSIVE DINNER SUPPLEMENT OF €12.00 FOR STEAKS

MAINS

AUTHENTIC INDIAN CHICKEN CURRY * **€22.90**
Tender chicken pieces, marinated in yoghurt & spices, gently cooked in a traditional North Indian curry sauce, accompanied by warm naan bread and basmati rice
1.7.9

VEGETARIAN CURRY * Ⓥ **€17.90**
Slow-cooked vegetarian curry infused with authentic spices, accompanied by warm naan bread and basmati rice
1.7.9

DUO OF CRAB CLAWS & KING PRAWNS * **€29.50**
Garlic butter & toasted sourdough, served with chips
1.2.7 | *INCLUSIVE DINNER SUPPLEMENT OF €10.00*

HARVEST SALAD * Ⓥ **€16.50**
A vibrant combination of roasted beetroot, sweet potato and quinoa, tossed with seasonal leaves, mozzarella cheese, finished with a selection of pomegranate & mixed seeds.
+ Chicken €5.00 + Prawns €5.50 + Smoked salmon €5.50
2.4.7.9.10.12

GRILLED FILLET OF SEABASS * **€24.90**
Roasted vegetable couscous, dill & white wine sauce
1.4.6.7.10.12

PORK BELLY * **€23.90**
Slowly roasted Irish pork belly marinated in our secret spice mix,served with burnt apple puree, smoked black pudding & wholegrain mustard sauce
1.6.7.9.10.11.12

HONEY ROAST HALF DUCK * **€29.50**
Sweet potato purée, Asian greens & Chinese five spice jus
6.7.9.11| *INCLUSIVE DINNER SUPPLEMENT OF €10.00*

GRILLED CHICKEN ESCALOPE IN A RICH TOMATO SAUCE * **€20.50**
Topped with parmesan & mozzarella cheese, served with chips & salad
7.9.10.12

BURGERS

THE 6OZ BEEF BURGER * **€21.90**
Lettuce, pickle, house burger sauce, smoked cheese & bacon jam in brioche bap, served with chips
1.3.6.7.9.11.12

BEYOND MEAT BURGER * Ⓥ **€19.90**
The world's first plant-based burger that looks, cooks and satisfies like beef without GMOs, soy, or gluten. Served with jalapeño relish, lettuce, tomato, vegan mayonnaise in a seeded vegan bun. Served with a green leaf salad.

ARTISAN PIZZAS

MARGHERITA Ⓥ **€15.00**
Tomato sauce, mozzarella, basil, parmesan, olive oil
1.7.12

PEPPERONI PIZZA **€17.00**
Tomato sauce, mozzarella, pepperoni, streaky bacon
1.7.12

CHORIZO PIZZA **€17.00**
Tomato sauce, mozzarella, Spanish chorizo, goat's cheese, drizzled with hot honey
1.7.12

GOAT'S CHEESE & ROCKET Ⓥ **€17.00**
Tomato sauce, mozzarella, goat's cheese, red onion jam, fresh rocket, parmesan, balsamic glaze
1.7.12

HAM & MUSHROOM PIZZA **€17.00**
Tomato sauce, mozzarella, slow-cooked ham, garlic roasted portobello mushroom, parmesan
1.7.12

CAJUN CHICKEN PIZZA **€17.00**
Barbecue base, mozzarella, Cajun chicken, jalapeños, red onion
1.7.12

VEGETARIAN PIZZA Ⓥ **€16.50**
Ricotta base, mozzarella, oven-roasted juicy cherry tomatoes, olives, fresh rocket, parmesan, pesto
1.7.12

BUFFALO CHICKEN PIZZA **€17.00**
Buffalo sauce base, topped with mozzarella, chicken and bacon finished with ranch sauce
1.3.7.9.10.12

GLUTEN FREE PIZZA BASE AVAILABLE ON REQUEST

ADD-ONS

Mozzarella Cheese	*€4.00*	*Rocket Leaves*	*€2.50*
Goat's Cheese	*€4.00*	*Jalapeños*	*€2.50*
Smoked Salmon	*€4.90*	*Ham*	*€4.00*
Garlic Dip	*€2.50*	*Spanish Chorizo*	*€4.00*
BBQ Sauce	*€2.50*	*Parmesan Cheese*	*€3.00*
Ranch Dip	*€2.50*	*Chicken*	*€4.00*
Prawns	*€4.90*	*Olives*	*€2.50*
Pineapple	*€2.50*	*Portobello Mushroom*	*€3.00*

FOOD ALLERGIES

Please advise your server of any allergies or dietary requirements before ordering.
1 Wheat · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soya · 7 Milk · 8 Tree Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs

*** Gluten-friendly options available | V Vegetarian | VG Vegan**