

Drinks

Have you seen our full drinks menu?
If not, just ask your server & find the perfect drink to satisfy your dish...

Bigger Bites

The Spanish Bloomer €14.00 (*) (V) (GF) (F) (D) (L)
Toasted Bloomer bread with chorizo, brie, sundried tomato, pesto mayo and rocket leaves with skinny fries and red slaw

Cajun Chicken Ciabatta €14.00 (*) (V) (GF) (F) (D) (L)
With applewood smoked cheddar, pineapple, red slaw, tomato, and tomato relish with skinny fries and red slaw on the side

Vegan Sundried Bloomer €14.00 (*) (VEGAN) (GF) (F) (D) (L)
Sundried tomato, black olive & basil tapenade, grated beetroot, smashed avocado, red onion, tomato and rocket leaves in a fresh bloomer bread with vegan mayo and sweet potato fries

Bites

Homemade Soup of the Day (GF) (*) (V) (GF) (F) (D) (L) €6.75
With freshly baked brown bread or gluten free bread
*Make mine vegan Soup

Galway Bay Seafood Chowder (GF) (V) (GF) (F) (D) (L)
Small €7.50 / Large €9.50
Creamy selection of local mussels, seafood & vegetables topped with samphire, served with traditional Irish brown bread or gluten free bread

Crispy Chicken Wings (*) (V) (GF) (F) (D) (L)
10 wings €10.25 / 20 wings €15.00
Crispy chicken wings with blue cheese dip
Choose your sauce: homemade hot buffalo sauce, bourbon BBQ or Piri Piri sauce

Italian Flatbread (V) (GF) (F) (D) (L) €10.50
Traditional Italian flatbread topped with garlic butter, mozzarella cheese, Parma ham, rocket, parmesan shavings and a balsamic reduction

Lemon Chicken & Chorizo Salad (GF) (V) (GF) (F) (D) (L)
Starter €8.95 / Main €14.50
Warm lemon peppered chicken breast with Chorizo pieces, smoked paprika spiced potatoes, sundried tomato, red onion, mixed peppers, sweetcorn, mixed leaves and a lemon & honey dressing

Buffalo Mozzarella Salad (GF) (V) (GF) (F) (D) (L)
Starter €8.95 / Main €14.50
With radishes, cherry tomatoes, oranges, walnuts, roasted pine nuts, sweet potato cubes and an orange & pomegranate dressing
*Make mine vegan with a Roasted Cauliflower Salad

Goats Cheese Bites (GF) (V) (GF) (F) (D) (L) €9.90
Goats cheese breaded in a pistachio crumb, with sundried tomatoes, basil and black olive tapenade, honey glazed figs and candied beetroot

Beef Brisket Spring Roll €7.95 (V) (GF) (F) (D) (L)
Served with dressed leaves, onion puree and a soya & garlic dipping sauce

Crispy Cauliflower Wings (VEGAN) (GF) (F) (D) (L)
Small €9.90 / Large €14.50
Cauliflower tossed in a vegan batter with a crispy oven roast finish – served with a vegan Mint & lime mayo

Mains

10oz Sirloin Steak (GF) (V) (GF) (F) (D) (L) €28.00
Served with homemade onion rings (GF), portobello mushrooms, sauté onions, & a creamy pepper sauce – served with chips & salad or mash potato & fresh veg of the day

Chefs Signatures
Roast of the Day (*) €18.00
Served with creamed mash potatoes & vegetables of the day
Half Portion Available for €9.75

Catch of the Day (*)
Ask for today's fresh special
*Allergens available from your server - Price Varies Depending On Fish -

Chuck Brisket Burger (*) (V) (GF) (F) (D) (L) €19.50
Tender chuck brisket beef in a brioche bun* finished with garlic aioli, topped with grilled white onion, applewood smoked cheddar, grilled bacon, flat mushroom, soft fried egg, rocket leaves – served with BBQ relish and lightly spiced cajun skinny fries

Buttermilk Chicken Burger (*) (V) (GF) (F) (D) (L) €18.50
Buttermilk marinated chicken breast cooked in a lightly spiced crumb topped with a melted cheddar & jalapeno sauce, tomato, cos lettuce and crispy onions, served with cajun mayo and skinny fries

Beef Feather Blade (GF) (V) (GF) (F) (D) (L) €26.00
Slow cooked for 12 hours served with kale crisps, balsamic glazed pearl onions, spiced carrot puree, fondant potato and a rich red wine jus

Staney Valley Lamb (GF) (V) (GF) (F) (D) (L) €26.00
Medium cooked rump of Irish lamb marinated in garlic & rosemary – served on a bed of crushed baby potatoes with minted peas, baby carrots and a red wine jus

Atlantic Crumbed Cod (GF) (V) (GF) (F) (D) (L) €22.00
Cod fillets in a mint & garlic crumb, with red slaw, a sour cream tzatziki sauce, chunky fries & salad garnish

Grilled Fillet of Seabass (GF) (V) (GF) (F) (D) (L) €23.00
Served on a bed of dill flavored crushed potatoes, smoked leek puree, langoustine and a creamy white sauce

Buttermilk Chicken Goujons (GF) (V) (GF) (F) (D) (L) €18.00
Buttermilk marinated chicken breast strips cooked in a lightly spiced crumb served with red slaw, a warm cheese & jalapeno dip and skinny fries

Chicken & Chorizo Linguini (*) (V) (GF) (F) (D) (L) €18.50
Bound in a sundried tomato and a pesto cream sauce, with mushrooms, broccoli – all topped with parmesan cheese shavings and served with garlic bread

Vegetarian Linguini (*) (V) (GF) (F) (D) (L) €16.50
Bound in a sundried tomato and a pesto cream sauce, with mushrooms, broccoli – all topped with parmesan cheese shavings and served with garlic bread

Black Bean Burger (*) (Vegan) (GF) (F) (D) (L) €17.00
A black bean & mushroom patty in an onion bun served with gherkins, red onion rings, cos lettuce, black olives, basil & sundried tomato tapenade, with a salad garnish, guacamole dip and sweet potato fries
*Make mine vegan with vegan bun

Pesto Linguini (*) (V) (Vegan) (GF) (F) (D) (L) €16.50
Bound in pesto with walnuts, broccoli, roasted peppers and topped with rocket

Good To Know....?
We have our own separate dedicated **Gluten Free & Vegan Fryers**

Pizza

12" Stone Baked
Gluten Free base available on request

Veggie Delight (V) (GF) (F) (D) (L) €14.50
Cherry tomatoes, mixed peppers, sweetcorn, red onion & mushroom

Margherita (V) (GF) (F) (D) (L) €14.00
Traditional tomato sauce & mozzarella cheese

Cajun Chicken (V) (GF) (F) (D) (L) €16.00
Cajun chicken breast pieces with green peppers, jalapenos, red onion & mushroom

Pepperoni (GF) (F) (D) (L) €16.00
Traditional herbed tomato sauce, mozzarella cheese & plenty of pepperoni

Meat Supreme (GF) (F) (D) (L) €16.50
Pepperoni, chorizo, bacon, chicken & sausage

The Gourmet (V) (GF) (F) (D) (L) €16.50
Goat's cheese, sundried tomato, red onion marmalade, pesto & rocket

Hawaiian BBQ (GF) (F) (D) (L) €16.00
Texan BBQ sauce base, mozzarella, bacon, caramelised red onion, pineapple & jalapenos

Pizza Vegan (Vegan) (GF) (F) (D) (L) €16.00
Tomato sauce, vegan mozzarella, sliced black olives, sun dried tomatoes, mixed peppers, mushrooms & rocket

Add Extra Toppings
Vegetarian €1.00 each / Meats €1.50 each

Side Dishes

€4.50 Each

Vegetables Of The Day (GF) Creamy Mashed Potato (GF)
Side Salad (GF) Garlic Bread (*) Onion Rings (GF)
Skinny Fries (GF) Chunky House Chips (GF)
Sweet Potato Fries (GF)

*Vegan versions of all above side dishes available (except for Garlic Bread)

MENLO PARK HOTEL

Desserts

On Next Screen...

Room Service Menu

Just Dial '0' To Order

Available to order Mon – Sun From 3pm TO 9PM

Outside These Times We Have A Limited Late Night Menu Available For Orders Up To 6AM

MENLO PARK HOTEL

In the mood for something...

Sweet



Desserts



Muffin
 Of the Day €7.00

New delicious flavours everyday – served with fresh cream and French Vanilla ice-cream



Cheesecake
 Of the Day (GF) €7.00

It changes all the time, so ask your server what today's delicious flavour is... Served with fruit coulis & fresh cream



Poached Pear (GF) €7.00

Soaked in a warm cinnamon & maple syrup, a creamy coconut sauce, French vanilla ice-cream and honeycomb pieces

Chocolate & Banana Brownie (GF) (Vegan) €7.25

Served with a berry coulis & a raspberry sorbet

Apple & Cinnamon Pie (V) €7.25

Served warm with fresh custard and French vanilla ice-cream

*Make mine vegan

Choc Trio Indulgence (GF) €8.00

A rich trio of chocolate desserts that include chocolate & almond fudge cake, white chocolate & raspberry pannacotta in a milk chocolate cup, a scoop of double chocolate ice-cream with a coconut biscuit, all drizzled with a milk chocolate sauce

Crème Brulé Twist (GF) €7.50

Blood Orange flavoured crème Brulé served with crushed meringue, a black currant coulis, fresh cream and finished with a sugar glaze

Cherry Berry Sundae (V) €8.25

2 scoops of strawberry ice-cream and a scoop of French vanilla topped with candied cherries, blackcurrant coulis, roasted pine nuts, milk chocolate shavings, fresh cream and a wafer*

Pink Gin Sundae (V) €8.25

2 scoops of gin & elderflower sorbet, 1 scoop of raspberry sorbet, white chocolate buttons, toasted cashew nuts, with a pink gin flavoured strawberry compote and topped with fresh cream and a wafer*

*Make mine vegan – remove cream & buttons

The Malteser (V) €8.25

Sweet tooth sundae with 1 scoop of French Vanilla, 1 scoop of salted caramel, 1 scoop of honeycomb, Maltesers, Cadburys flake, sweet caramel sauce, chopped hazelnuts, fresh cream and a wafer

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