

LUNCH MENU

Elle's

SOUP

HOMEMADE SOUP

with artisan bread
(Gluten, Milk, Celery, Sulphites)
€6.50

SEAFOOD CHOWDER

with homemade brown soda bread
(Fish, Crustaceans, Celery, Milk, Sulphite)
€9.50

SANDWICHES

OPEN CRAB & CRAYFISH

Kilmore Quay white crab meat, Irish Whiskey Mary Rose Sauce, Atlantic Crayfish tails, Gold River Organic leaves, Homemade Brown Soda bread, Sea Herbs
(Crustacean, Egg, Mustard, Gluten, Sulphite, Milk)
€16

THE REUBEN

Sliced Pastrami, Whiskey Salami, Swiss cheese, Sauerkraut, Pickles, Thousand Island dressing
(Sulphite, Milk, Egg, Fish, Gluten)
€14

IVEAGH GARDEN CHICKEN

Marinated Manor House Farm Irish Chicken, Avocado, Roasted Red Pepper, Beetroot Slaw, Cos Lettuce, Toasted Sourdough
(Gluten, Milk, Mustard, Gluten, Egg)
€14.50

VEGETARIAN

Fivemiletown Goat's Cheese, Sweet & Sour Red Onions, Heirloom Tomato, Organic Rocket, Candied Walnut Crumb, Basil Pesto
(Milk, Sulphite, Nuts)
€13.50

All sandwiches served with Bowl of Soup or Skinny Stealth Fries. (Celery, Milk)

SIDES €4.50 each

SWEET POTATO FRIES, CHILLI AIOLI

(Milk, Mustard, Egg, Sulphite)

SKINNY STEALTH FRIES

FRENCH BEANS, SHALLOTS, GARLIC, ALMOND

(Nuts)

GOLD RIVER ORGANIC MIXED LEAF SALAD, SEMI DRIED TOMATO, PARMESAN

(Milk)

SALADS

PASTA

Fregola, Chargrilled Baby Artichokes, Vine Cherry Tomatoes, Baby Mozzarella, Gold River Mixed Leaves, Basil, Donegal Rapeseed Oil
(Gluten, Eggs, Milk, Sulphites)
€13

QUINOA

Organic Quinoa, Pomegranate, Avocado, Tender Stem Broccoli, Watermelon, Feta Cheese, Pomegranate Molasses
(Milk, Sulphites)
€13

CLASSIC CAESAR

Bacon Lardons, Soft boiled Egg, Anchovies, Aged Parmesan, Sourdough Croutons, Cos lettuce
(Egg, Milk, Fish, Gluten, Mustard, Sulphite)
Add Chicken €5
Add Ballycotton Oak Smoked
Add Salmon (Fish, Sulphite) €5
Add Crayfish Tail (Crustacean, Sulphite) €5

CRISPY DUCK

Hoisin confit duck leg, chicory, orange, watercress, radish, cucumber, spring onion
(Sulphite, Soya)
€15

LUNCH CLASSICS

FISH AND CHIPS

Battered Fish of the Day, Stealth Fries, Basil Pea Puree, Remoulade Sauce
(Fish, Gluten, Eggs, Sulphite, Mustard)
€15.50

SPICY CHICKEN WINGS

Served with celery sticks and blue cheese dressing
(Milk, Sulphite, Celery, Egg, Mustard)
€10.50 / €14.50

8OZ BURGER

Irish Steak Mince, Brioche Bun, Caramelised Red Onion, Tomato, Wholegrain Mustard Mayonnaise, Mature Irish Cheddar, Baby gem Lettuce, Stealth Fries
(Milk, Gluten, Mustard, Egg, Sulphite)
€16

CHICKEN PERI-PERI BURGER

Marinated and Grilled Chicken Breast, Sour Cream, Guacamole, Red Cabbage Slaw, Stealth Fries
(Gluten, Egg, Mustard, Milk, Sulphite)
€15

MAINS

CHICKEN

Free Range Irish Chicken Breast, Mixed Bean Minestone, Heirloom Tomato, Basil
(Celery, Sulphite)
€16.50

BEEF

Eight Hour Slow Cooked Beef Cheek, Horse Radish Creamed Potato, Heritage Carrot, Parsnip Puree, Pearl Onion Cooking Juice
(Celery, Milk, Sulphite)
€18.50

SALMON

Crispy Skin Salmon, Mussel, Cockle, Chorizo Broth, Sapphire, New Baby Potatoes, Basil Aioli
(Fish, Crustacean, Egg, Mustard, Celery)
€18

PAPPADELLE PASTA

Fresh Egg Pasta, Butternut squash, Wild Mushrooms, Aged Parmesan, Truffle Oil
(Egg, Milk, Gluten, Sulphite)
€15.50

DESSERTS

IVEAGH GARDEN BREAD & BUTTER PUDDING

Crème Anglaise
(Egg, Gluten, Milk)
€6

HONEYCOMB CHARLOTTE

Raspberry, Vanilla Cream
(Egg, Gluten, Milk, Nuts)
€6

SELECTION OF IRISH ICE CREAMS

(Egg, Milk)
€6.50

A PIECE OF IRISH CHEESE

Artisan Crackers, Fruit Chutney, Grapes
(Milk, Gluten, Celery, Sulphite)
€8

AT THE IVEAGH GARDEN HOTEL WE WELCOME GUESTS WITH PARTICULAR DIETARY NEEDS. PLEASE INFORM A MEMBER OF STAFF AND WE WILL TRY TO ACCOMMODATE YOU. WE SOURCE FROM SUSTAINABLE SUPPLIERS, AND SUPPORT LOCAL PRODUCERS AND GROWERS WHERE POSSIBLE, TO SELECT THE BEST QUALITY MEAT, FISH AND VEGETABLES.

EVENING MENU

Elle's

STARTERS

SOUP OF THE DAY

Artisan Bread
(Milk, Celery, Gluten)

€6.50

GOATS CHEESE

Fivemiletown Goats Cheese
Mousse, Textures of Beetroot,
Candied Walnuts, Sourdough Croutons
(Milk, Nuts, Gluten, Sulphite)

€9.50

HAM SALAD

Warm Ham Hock, Kelly's Black
Pudding, Apple, Frisee Salad,
Soft Poached Duck Egg, Mustard Dressing
(Egg, Gluten, Mustard)

€10

CLASSIC CAESAR

Bacon Lardons, Soft boiled Egg,
Anchovies, Aged Parmesan,
Sourdough Croutons, Cos lettuce
(Egg, Milk, Fish, Gluten, Mustard, Sulphite)

€10.50

Add Chicken €5

Add Ballycotton Oak Smoked

Salmon (Fish, Sulphite) €5

Add Crayfish Tail (Crustacean, Sulphite) €5

SALMON

Cured Salmon, Picked Cucumber,
Fennel Salad, Avocado Puree,
Wasabi Mayonnaise
(Fish, Sulphite, Egg, Mustard)

€10.50

CRAYFISH COCKTAIL

North Atlantic Crayfish Tail, Iceberg Lettuce,
Irish Whiskey Mary Rose Sauce,
Chargrilled Soda Toast
(Crustacean, Egg, Mustard, Gluten, Fish, Milk)

€12

HOUSE PLATTER

MINI ANGUS BEEF SLIDER

Sriracha Slaw, Garlic Mayo
(Egg, Gluten, Mustard, Sulphite)

HAM HOCK & BLACK PUDDING

Croquet, Mustard Mayo
(Egg, Gluten, Mustard, Sulphite)

SPICY CHICKEN WINGS

Blue Cheese Dressing, Celery Sticks
(Milk, Celery, Mustard, Egg)

SWEET POTATO FRIES

Chilli Aioli
(Egg, Mustard)

€24

MAINS

CHICKEN

Manor House Farm Chicken Supreme, Fondant
Potato, Peas, Cured Bacon, Baby Gem
(Milk, Sulphite)

€22

PORK

Butcher Sourced Pork Chop, Glazed Pork Belly,
Spiced Butternut Squash, Prune, Armagnac
(Celery, Sulphite)

€25

HAKE

Pan-fried Hake Filet, Chargrilled
Baby Potatoes, Cauliflower Puree,
Samphire, Brassica, Caper Dressing
(Fish, Milk)

€25

DUCK

Barberry Duck Breast, Duck Croquette,
Cube Potatoes, Turnip Puree, Baby
Navet Turnip, Cherry Sauce
(Gluten, Egg, Milk, Celery)

€26.50

RISOTTO

Spelt Risotto, Forest Air Mushroom, Long
Stem Broccoli, Aged Parmesan Cheese, Cress
(Milk)

€20

SIDES €6 each

SWEET POTATO FRIES, CHILLI AIOLI

(Egg, Mustard)

DUCK FAT POMME PONT NUEF

Rosemary

FRENCH BEANS, SHALLOTS, GARLIC, ALMOND

(Nuts, Milk)

CREAMY MASHED POTATOES

(Milk)

GOLD RIVER ORGANIC MIXED LEAF SALAD

Semi Dried Tomato, Parmesan
(Milk)

TO SHARE

CURED MEATS

Italian Cured Meats, Kalamata Black
Olives, Sundried Tomato, Sourdough
(Gluten, Sulphite)

€14.50

IRISH CHEESE

Irish Cheese Selection, Fruit Chutney,
Candied Walnut, Grapes, Artisan Crackers
(Milk, Gluten, Nuts, Celery)

€13

CHARCUTERIE BOARD

Italian Cured Meats, Irish Cheeses,
Black Olives, Sundried Tomatoes,
Sourdough, Artisan Crackers, Grapes, Walnuts
(Gluten, Milk, Nut, Celery, Sulphite)

€24

FROM THE GRILL

21 DAY AGED 10OZ SIRLOIN STEAK

€28.50

8OZ FILLET STEAK

€32.50

Steaks served with grilled
Portobello Mushrooms, Heirloom
Tomato, Duck Fat Chips
Choice of Sauces: Pepper, Bearnaise,
Garlic Butter (Milk, Eggs, Fish, Sulphite)

DESSERTS

LEMON TART

Raspberry, Candied Lemon
(Gluten, Milk, Eggs)

€8

IVEAGH GARDENS DECONSTRUCTED MIXED BERRY CHEESE CAKE

(Gluten, Milk, Sulphite)

€8

GLUTEN FREE CHOCOLATE BROWNIE

Vanilla Cream, 70% Valrhona Chocolate Sauce
(Nut, Egg, Milk)

€9

SELECTION OF ICE CREAM

(Milk, Egg)

€7

ARTISAN CHEESEBOARD

Irish Cheese Selection, Fruit Chutney,
Candied Walnut, Grapes, Artisan Crackers
(Milk, Nuts, Celery)

€13