

**The d hotel**  
**041 9877700**



**Head Chef**  
**Gary Harvey**

© = Gluten Free Option

## Evening Menu 5-10pm

**PROUD TO BE LOCAL**  
**BUY LOCAL**  
**& BENEFIT LOCAL**



### Starters 5-10pm

Homemade Soup of the Day - €4.95 ©

Homemade Seafood Chowder with Potato & Leek - €5.95

Crab Fish Cakes - €6.95  
With Rocket Salad, Lime Aioli, Chilli Jam

d Hotel Famous Chicken Wings - €5.95 ©  
With Hot Sauce & Cool Blue Cheese Dip

Tear & Share Focaccia Bread - €5.50  
Served Warm with a Selection of Dips

Wild Mushroom Gnocchi - €6.95  
Herb Gnocchi Sauteed with Wild Mushrooms, Served with Dipping Bread

Chorizo, Rocket & Crispy Hens Egg Salad - €6.50  
Sauteed Chorizo, Rocket Leaves & a Balsamic Dressing

## **Mains 5-10pm**

Lemon & Thyme Roasted Chicken Breast - €16.50 ©  
Creamed Potato, Roasted Beets, Chestnut Mushrooms & Chardonnay Foam

Braised Pork Belly, Honey & Ginger Glaze, Parsnip Dauphinoise - €14  
& Pomegranate Jus

Deep Fried Fresh Cod with Home Made Yorkie Fries - €14.50  
Crushed Minted Peas & Tartar Sauce

Hotel Ploughman's - €10.95  
Sliced Honey Roast Ham, Irish Cheeses, Pickles, Homemade Soda Bread

Roast Irish Salmon, with Roasted Vine Cherry Tomatoes - €15.50 ©  
Served with Creamed Potato & a White Wine Sauce

Ever-Changing Pie & Mash – Please Ask Your Server - €12.50

Eddie Tuites Award Winning Chilli & Garlic Sausages, Herby Mash - €12.50

The 6oz Burger with Cheese, Tomato and Bacon - €9.95  
Served with Homemade Yorkie Fries

Irish Steaks:

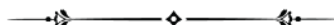
10 oz Grilled Rib Eye €22.95 ©

12oz Sirloin Steak €23.95 ©

8oz Fillet of Beef €24.95 ©

Choose Your Sauce: Béarnaise Sauce, Pepper Sauce, Chilli & Herb Butter

Homemade Yorkie Fries and Summer Salad  
Or Butter Market Vegetables & Creamy Mash

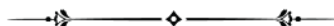


## **Vegetarian**

Warm Ardsallagh Goats Cheese & Beetroot Tart with a Parmesan & Walnut Pastry - €14.50

Butternut Squash Risotto - €13.95 ©  
Topped with Fresh Rocket & White Truffle Oil

Falafel in Pita Bread - €12.95  
With Greek Salad and Tzatziki dip



## **Side Dishes - €3.50 each ©**

Homemade Yorkie Fries, Gratin Dauphinoise Potatoes, Creamy Mash,  
Buttered Market Vegetables, Green Salad.

## Desserts

Raspberry Knickerbocker Glory – Ice Cream, Cream, Raspberries, Syrup - Yummy - €5.50 ©

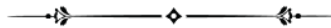
Lemon Mess – Crushed Meringue, Lemon Curd, Lemon Ice Cream and Fresh Cream - €5.50 ©

Trifle of Seasonal Berries – Champagne and Berry Jelly, Lemon Drizzle Sponge & Mascarpone Mousse - €5.50

Ice Cream Sandwich - Chocolate Chip Cookie, Vanilla Ice Cream and a Glass of Milk - €4.50

Blackforest Brownie with Sour Cherry Compote - €5.50

Baked Vanilla Cheese Cake with Apple Sorbet & Apple Jelly - €5.50



## Hot Beverages

illy Coffee

Americano €2.50

Double Espresso €2.90

Large Cappuccino €3.20

Large Americano €3.00

Latte €2.85

Mocha €2.80

Espresso €2.30

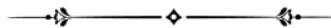
Cappuccino €2.85

Hot Chocolate €2.85

Tea

English Breakfast €2.40

Selection of Herbal Teas €2.40



## Suppliers:

Beef: Eddie Tuite's Drogheda

Fresh Fruit & Veg: Fan Fruit, Dunleer

Eggs: Bellview Eggs, Drogheda

Fish: Seamus Dunne, Drogheda

Pork: Eddie Tuite's, Drogheda

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## **Taste of Drogheda 5-10pm**

### **Starters**

Homemade Soup of the Day with Homemade Bread ©

Wild Mushroom Gnocchi  
Herb Gnocchi Sauteed with Wild Mushrooms, Served with Dipping Bread

Chorizo, Rocket & Crispy Hens Egg Salad  
Sauteed Chorizo, Rocket Leaves & a Balsamic Dressing

Cured Irish Salmon  
Celeriac Slaw, Caper Berries, Rocket & Homemade Soda Bread

### **Mains**

Lemon & Thyme Roasted Chicken Breast  
Roasted Beets, Chestnut Mushrooms & Chardonnay Foam

Braised Pork Belly, Honey & Ginger Glaze, Parsnip Dauphinoise  
& Pomegranate Jus

Roast Irish Salmon, with Roasted Vine Cherry Tomatoes  
Warm Ardsallagh Goats Cheese & Beetroot Tart with a Parmesan and Walnut Pastry

All Mains Served with Buttered Market Vegetables & Creamy Mash

### **Desserts**

Lemon Mess ©  
Crushed Meringue, Lemon Curd, Lemon Ice Cream and Fresh Cream

Baked Vanilla Cheese Cake with Apple Sorbet & Apple Jelly

Blackforest Brownie with Sour Cherry Compote

Selection of Ice Cream ©