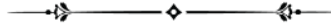


The d hotel
041 9877700



Head Chef
Gary Harvey

Think different



Light Bites & Sharing

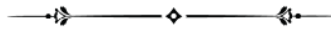
Crab Fish Cakes - €6.95
With Rocket Salad, Lime Aioli, Chilli Jam

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

d Hotel Ploughman's - €8.95
Sliced Honey Roast Ham, Irish Cheeses, Pickles, Homemade Soda Bread

Jacket Potato - €4.95
Irish Ardsallagh Goats Cheese & Crispy Bacon Lardons

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



Starters & Salads

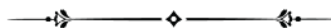
Homemade Soup of the Day - €4.95

Salad with Pear, Bellingham Blue Cheese & Walnut Dressing - €6.95

Chicken Nicoise Salad - €7.50
Quail Eggs, Sun Blushed Tomatoes, Black Olives, Green Beans, Oregano & Citrus Dressing

Atlantic Prawn Cocktail Salad - €7.95
With a Smoked Pepper Thousand Island Dressing

Deep Fried Camembert Cheese - €5.95
With O'Hara's Ruby Red Ale, Apple and Chilli Chutney



Mains

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

Roast Irish Salmon, Sundried Tomato Crust, Pistachio Pesto and Summer Salad - €15.50

Chicken Curry Achari - €11.95
Served with Saffron Rice and Poppadoms

Ever-Changing Pie & Mash – Please Ask Your Server - €13.50

Eddie Tuites Chilli and Coriander Sausages, Herby Mash - €12.50

Meatball Linguini with Basil, Parmesan Cheese and Garlic Bread - €13.50

Confit of Duck & Clonakilty Black Pudding - €15.50
Served with Gratin Dauphinoise, Sweet Red Cabbage, Mixed Berries & Red Wine Sauce

Roast Rump of Lamb á la Dijonnaise, Chives, Gratin Dauphinoise - €18.50

Tarragon Roast Breast of Chicken, Fondant Potatoes, Peas, Carrots - €16.50

Steaks:

10oz Grilled Rib Eye - €22.95

12oz Sirloin Steak - €23.95

10oz 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

Pea and Broad Bean Risotto - €13.95
Topped with Fresh Rocket & White Truffle Oil

Falafel in Pitta 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, Summer Salad.

Desserts

Passion Fruit Posset with Coconut and White Chocolate Cookie - €5.50

Raspberry Knickerbocker Glory - €5.50

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

Choux Pastry Swan with Chantilly Cream & Toffee Apples - €5.50

Homemade Chocolate Pot - €4.50

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

Homemade Scone with Fresh Cream & Jam - €2.80

Homemade Chocolate Chip Cookies (2) - €2.30



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

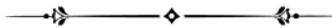
Cappuccino €2.85

Hot Chocolate €2.85

Tea

English Breakfast €2.40

Selection of Herbal Teas €2.40



After Dinner Drinks

Crème de Menthe, Drambuie, Grand Marnier, Tia Maria

€3.90

Baileys, Amaretto, Irish Mist

€3.80

Slane Castle Irish Whiskey on the Rocks

€4.50

Irish Coffee, French Coffee

€6.30

Upcoming Events

July 1st: A Day at The Bellewstown Races, Lunch, Transfer, Tickets & More: €49pp

July 7th: PJ Gallagher Live at the d hotel: Tickets €20 From Reception or Ticketmaster.ie

Taste of Drogheda

**4 Courses: €24.95. 3 Courses: €22.95
2 Courses: €19.95 Per Person**

Starters

Homemade Soup of the Day with Homemade Bread

Chicken Nicoise Salad
Quail Eggs, Sun Blushed Tomatoes, Black Olives, Green Beans & Oregano & Citrus Dressing

Atlantic Prawn Cocktail Salad
With a Smoked Pepper Thousand Island Dressing

Deep Fried Camembert Cheese
With O'Hara's Ruby Red Ale, Apple and Chilli Chutney

Mains

Confit of Duck & Clonakilty Black Pudding
Sweet Red Cabbage, Mixed Berries & Red Wine Sauce

Roast Irish Salmon with as Sundried Tomato Crust, Pistachio Pesto and Summer Salad

Tarragon Roast Breast of Chicken, Peas and Carrots

Roast Belly of Pork with Apple Puree and an Apricot & Watercress Salad

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

Passion Fruit Posset with Coconut and White Chocolate Cookie

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

Selection of Ice Cream

Freshly Brewed Tea or Coffee