

STARTERS

JACOBS LADDER €10.50

Slow braised beef short ribs served with celeriac and horseradish puree, forest mushroom and roast jus (7, 9)

OXTAIL ARANCINI €9.50

Oxtail slow braised in beef stock and red wine, mixed with arborio rice, breaded and golden fried served over coconut peanut sauce and flash fry baby bok choy (1 Wheat, 3, 5 Peanuts, 7, 9)

GOODWINS SEAFOOD CHOWDER €9

Clogherhead fresh, smoked fish and shellfish cooked in a rich cream based and aromatic vegetables, served with homemade brown bread (1 Wheat, 2, 4, 7, 9, 14)

SALAD OF GOATS CHEESE €8.50

With Parma ham, beetroot, baby leaves, drizzle of olive oil and toasted pesto tortilla (1 Wheat, 7, 8 Pinenuts)

CHARCUTERIE BOARD

Selection of cured meats, irish cheese, pickles, roast vegetables and warm homemade breads (1 Wheat, 3, 10, 12)
For one: € 10.50
For Sharing: € 15.50

GARLIC PRAWNS €10.50

Pan fried tiger prawns with shallots, garlic, white wine cream sauce with toasted sour dough bread (1 Wheat, 2, 7)

BUFFALO CHICKEN WINGS €9

Glen Valley chicken wings fried until crispy, tossed with house own hot devil sauce, served with Cashel blue cheese dip in celery stick (1, 3, 7, 9)

SOUP OF THE DAY €6

Served with homemade Guinness brown bread (1 Wheat and Barley, 7, 9)

ALLERGENS

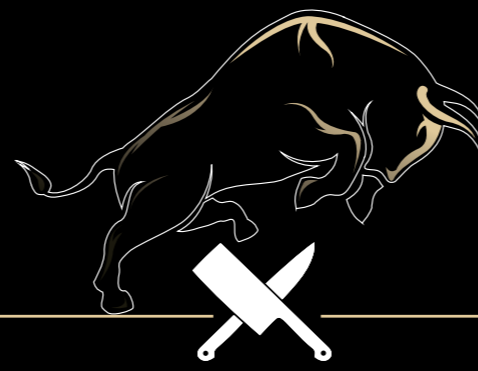
(1) CEREALS (2) CRUSTACEANS (3) EGGS (4) FISH (5) PEANUTS
(6) SOYBEANS (7) MILK (8) NUTS (9) CELERY (10) MUSTARD
(11) SESAME SEEDS (12) SULPHUR DIOXIDE (13) LUPIN (14) MOLLUSC

Open Tuesday to Sunday

Dinner: Tuesday to Saturday 5.00 to 10.00pm
Early Bird Menu 5.00 - 7.00 pm
Early Bird Saturday 3.00 - 6.00pm
Early Bird Sunday 4.00 - 6.00pm
Sunday Dinner 6.00 - 9.00pm

Saturday Brunch: 12.00pm to 3.00pm

Sunday Lunch Roast: 12.30pm to 3.30pm



GOODWINS

STEAKHOUSE & GRILL BAR

An Experience Awaits

Ph: +353 41 98 777 00 | E: events@thedhotel.com
Scotch Hall, Marsh Road, Drogheda, Co. Louth Eircode A92 HF5F



STEAK

IRISH GRASS FED HERITAGE STEAKS
ALL OUR STEAKS ARE 28 DAYS DRIED AGE

SIRLOIN STEAK	FILLET STEAK	RIB EYE STEAK
10oz €25	8oz €27	10oz €26
12oz €27	10oz €29	12oz €28
14oz T.BONE €32		
14oz TOMAHAWK STEAK €29		

CHOOSE A SAUCE: Brandy & pepper sauce (1, 7, 12) Garlic butter (7) Red wine jus (7, 9, 12)	3 CUT BEEF SHARING BOARD: 8oz Fillet Steak, 10oz Rib Eye Steak, Beef Short Ribs, choice of 2 sides and 2 sauces €65 (1 Wheat, 7, 12)
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HOW DO YOU LIKE YOURS COOKED?

RARE Very red cool centre
MEDIUM RARE Red warm centre
MEDIUM Warm pink centre
MEDIUM WELL Slight pink centre
WELL DONE Cooked through

All our beef is 100% Irish.

CHOOSE A SIDE €4:

Cream Potato (7), French Fries (1), Homemade Onion Rings (1 WHEAT, 3, 7), Buttered Seasonal Vegetables (7)
House Salad (9, 10, 12), Sauteed Mushrooms

MAIN COURSES

LEINSTER LAMB RACK €27

Herb and Dijon crusted lamb rack, green peppercorn cognac sauce, potato dauphinoise and roasted baby vegetables (1 Wheat, 3, 7, 10, 12)

GOODWINS TRIO BURGERS €19

Beef Burger with mustard mayo, iceberg, vine tomato, cheese and bacon

Lamb Burger with mint mayo and blue cheese

Venison Burger with plum chutney and Irish matured red cheddar (1 Wheat, 3, 7, 10, 11) (May contain rye, nuts and soya)

ROAST SUPREME OF CHICKEN €18

On a bed of shallot creamy mash, forest mushroom and tarragon sauce (7, 9)

DAUBE OF BEEF €19

Slow braised beef cheek with champ mash and roast jus (7, 9)

ROAST PORK TENDERLOIN €20

With sage and onion Welsh Meatball, dauphinoise and butternut squash puree (1 Wheat, 3, 7, 9)

GRILLED SALMON €20

Fillet of farmed salmon, wilted baby spinach, creamy mash and beurre blanc (2, 4, 7, 14)

FRESH PRIME FISH OF THE DAY € Market price

Ask your server

SPINACH AND RICOTTA TORTELLINI €15

Tortellini tossed in basil pesto and cheese cream sauce with semi sundried tomato (1 Wheat, 3, 7, 8 Pinenuts, 10)

RISOTTO €15

Rosemary roasted butternut squash, wild mushroom and walnuts (7, 8 Walnuts, 9, 12)

SOMMELIER'S CHOICE

WHITE WINE

Macon-Uchizy, Cave Talmard, Burgundy, France
Crunchy green apple flavours and a touch of lemon it is suitable as an aperitif, or as an accompaniment to seafood, roast chicken and goat's cheese.

Chalk Hill Fiano, McLaren Vale, Australia

With apricot aroma to apple and lemon meringue flavours, excellent pair with ricotta and spinach tortellini or cheese board.

RED WINE

Organic Malbec, Domaine Bousquet, Mendoza, Argentina
An aromatic, raspberry, bitter chocolate and spice leads to a juicy and rich palate, Ideal with slow cooked beef such as Jacobs's ladder, succulent steak, cheese and pasta dishes.

Domaine Lardy Morgon Vieilles Vignes, Beaujolais, France
Soft aromas of ripe cherries and plums, this Beaujolais is always a winner pair with charcuterie, grilled pork or lamb.