

VILLAGE HOTEL

STARTERS

Homemade Soup of the Day 6.95

Chefs freshly made Soup, using Fresh Seasonal Ingredients served with Brown Bread (1,wheat,8,11)

The Village Wings S 10.95

Chicken Wings tossed in M 15.95
Louisiana Hot Sauce or Village Jack & Coke Sauce, served with Cool Celery Sticks and Blue Cheese Dip. (1,3,7,9,12)

Chicken Gyoza 12.95

Minced Chicken cooked in Soy, Sesame, wrapped in Pastry mixed with Vegetables finished on the grill (1,6,9,11,wheat)

Chimichurri Prawns 13.95

Tiger Prawns in a Chimichurri Sauce, served on Pitta Bread and topped with Mixed Leaves (1,wheat,2).

Moules Marinieres 13.95

Mussels steamed in a fragrant White Wine sauce infused with Garlic, finished with a touch of Cream (,7,9,12,14)

Garlic Bread - V 4.95

Toasted Ciabatta topped with Garlic Butter and served with Side Salad (1wheat,7)

Garlic Mushrooms 9.95

Deep Fried Garlic Mushrooms coated in Golden Breadcrumbs served in a tossed Salad with Garlic Mayo (1,wheat, soya, 3,7,10,12)

Goats Cheese Salad 13.95

Served on Sourdough with Pistachio's and Honey Roasted Beetroot, Dressed leaves with a Balsamic Reduction. (7,8,10,12 - Gluten Free)

Caesar Salad - V S 11.95

(Add Egg €1, Chicken €4, Prawns €5) M 14.95
Baby Gem lettuce, Smoked Bacon Lardons, Parmesan Shavings, Crunchy Garlic and Herb Croutons. All lightly tossed in Our Creamy Housemade Caesar Dressing. (1,wheat,3,4,10)

Halloumi Skewers -V S 11.95

Lightly spiced Deep Fried M 14.95
Halloumi served with Apple Chutney and mixed Green Salad served with Balsamic Dressing (1,3,6,7,9,11)

SERVED DAILY
FROM 12pm

ALLERGENS 1-Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy, 7-Dairy, 8-Nuts, 9-Celery, 10-Mustard, 11- Sesame seed, 12-Sulphur Dioxide & Sulphites, 13-Lupin, 14-Molluscs .
All Meat is Guaranteed Irish and we use Locally Sourced Ingredients.
V = Vegetarian VG = Vegan

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... MAIN COURSE ...

Village Tower Burger 19.95

Add Surf & Turf - €5

Two Chargrilled 4oz Beef Burger patties with Bacon, Swiss Cheese, Lettuce, Beef Tomato, Gherkin and Our House Burger Sauce in a perfectly toasted Brioche Bun, with an Onion Ring on top, served with Fries. (1,wheat,3,7,10)

Cajun Chicken Burger 19.95

Cajun Grilled Chicken Breast with Beef Tomato, Lettuce and House Burger Sauce served on a perfectly toasted Brioche Bun, served with Fries (1,wheat,3,7,10,12)

Vegetarian Burger 16.95

A mix of Roasted Sweet Potatoes, Chickpea, Garam Masala, Turmeric Powder, Carrots and Garden Green Pea with Swiss Cheese, Lettuce, Tomato, Sweet Chilli Mayo and an Onion Ring on Top with Fries. (1,6,11,)

Veggie Bangers & Mash - V 16.95

Vegetarian Sausages served on a bed of Creamy Mashed Potatoes with Sauté Onion and a Gravy

Vegan Moroccan Meatballs V VG 16.95

Vegan Meatball containing chickpea, lentil and onion served with steamed basmati rice, finished with homemade Tomato Cumin Sauce (6)

Steak Sambo 22.95

Succulent strips of 6oz Striploin Steak, Lettuce, Beef Tomato, Onions with Black Pepper and Cognac Mayo on a toasted Ciabatta served with Fries and our Peppercorn Sauce. (1,wheat,3,7,10,12)

Grilled Irish Salmon 24.95

Grilled Fillet of Salmon served on a bed of Rich and Creamy Mashed Potatoes, Sauteed Green Beans and finished with velvety Dill Sauce. (4,7)

10oz Sirloin Steak 33.95

Add Surf & Turf - €5

10oz Sirloin Steak, cooked to your liking, served with Sauté Onions and Mushrooms with a side of Fries or Mash. Choose from Peppercorn Sauce, Mushroom Sauce or Garlic Butter. (1,9,10,12)

Fish & Chips 21.95

Beer Battered Cod Fillet served with Mushy Peas, Tartar Sauce with Fries (1, wheat, barley,3,4,7)

Fishermans Basket 22.95

A mixture of your Sea Favourites, Scampi, Squid, Hake, Cod served with Fries with Lemon and Tartar Sauce (1,barley,2,3,4,10)

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Asian Stir Fry - V VG 17.95

Add Chicken €4, Fish €4 Beef €5, Prawns €5
Asian Stir Fry Sizzler with Mixed Peppers,
Onion, Celery and finished with our Chefs
Thai Signature Sauce served with steamed
Basmati Rice. Half/ Half option €2 extra
(1,2,4,6) Gluten Free Option Available

Chicken Chorizo Penne Pasta 18.95

Cajun Chicken Breast and Chorizo
with Penne Pasta in a White Wine
Cream Reduction served with
Garlic Bread and Parmesan
Shavings (2,9,1,12)

Tagliatelle Alla Vongole-Cozze 19.95

Classic Tagliatelle with mixed Seafood,
Fresh Mussel and Calamari served with
White Wine Garlic Sauce finished with Chilli
Flakes and Parmesan Cheese
1,2,3,6,7,9,12,14

Roast Duck 21.95

Half Roast Duck, Glazed in an Asian spiced
Honey with Grilled Bok Choy, Cashew Fried
Rice & Plum Sauce. (1,soya,wheat,6,8,9,11)

Thai Red Veg Curry 16.95

Add Chicken €4, fish €4, Beef €5, Prawns €5
Fragrant Thai Red Curry with Bell Peppers &
Onions served with Steamed Basmati Rice
and Pitta Bread. (1,2,4,6)
Gluten Free Option Available - Half/ Half
Option €2 extra

Mixed Seafood Fish Cake 19.95

Hake, Prawn, Mussels and Calamari mixed
with garlic, Red Onion, Dill, Cajun Spices
served in a Golden Brown Crumb on a bed of
Mediterranean Vegetables
1,2,3,4,6,7,14

Pizza Margherita 13.95

Tomato Sauce, Mozzarella & Oregano
served on our Homemade Crispy Base (1, 7)
Add Toppings €1 EACH
Pepperoni - Ham - Mushroom - Pineapple -
Cajun Chicken - Peppers - Onion

Chicken Supreme 21.95

Roast Chicken Supreme served with
Creamy Mashed Potato, Asparagus and
Zucchini (3,7,9,10,12)

SAUCES & DIPS

Louisiana Hot Sauce (7).....	1.50
Village Jack & Coke Sauce (12).....	1.50
Blue Cheese Dip (7).....	1.50
Garlic Mayo (3).....	1.50
Roast Gravy (6,12).....	1.50
Pepper Sauce (7,12).....	1.50

SIDES

Fries (13,1)	3.95
Sweet Potato Fries (1).....	3.95
Creamy Mash (7,13).....	4.50
Herbed Baby Potatoes (13).....	3.50
Saute Mushrooms (1,8,12).....	3.50
Onion Rings (1,3)	3.50
Seasonal Veg (7,13)	3.50
Side Salad (10,13)	3.50

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SOMETHING SWEET

CHEESECAKE OF THE DAY

Please ask your server for our cheesecake of the day (1,7,8) 8.50

CHOCOLATE BROWNIE - (V & Gluten Free)

Warm Brownie with Chocolate Sauce (1,3,7,8) 7.95

APPLE CRUMBLE

Warm Crumble served with Custard (1,3,7,8) 8.50

STICKY TOFFEE PUDDING

Warm pudding served with Toffee sauce (1,3,7,8) 8.50

JELLY & ICE CREAM

Jelly served with Vanilla Ice Cream. (7) 5.95

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HOT BEVERAGES

Breakfast Tea	3.00	Mocha	3.80
Herbal Tea	3.40	Macchiato	3.20
Americano	3.40	Hot Chocolate	3.80
Latte	3.60	Kids Hot Chocolate	2.50
Iced Latte	4.00	Irish Coffee	8.50
Cappuccino	3.60	French Coffee	8.50
Frappe	4.95	Baileys Coffee	8.50
Espresso	3.00	Calypso Coffee	8.50
Flat White	3.50	Hot Whiskey	6.50
		Hot Port	6.50