

CHARLEMONT

BAR & BISTRO

Dinner Inclusive Menu

Appetizers

Soup De Jour (CA) (1, 7, 9)

Served with toasted soda bread and herb oil

Grilled Seasonal Asparagus (VG) (6)

Chargrilled asparagus spears, topped with grated parmesan, black garlic aioli with house pickled shallots & green oil

St Tola's Goats Cheese Tart (V) (1, 3, 7, 12)

Flaky puff pastry, homemade red onion marmalade & roasted baby beetroot

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Mains

Slow Braised Aubergine Greek style (VG)

Filled with a confit chili & shallots glazed halloumi on a tomato Provençal and olive oil potato terrine

Butter Chicken Curry (CA) (1, 7)

Marinated in yoghurt infused Indian spices, slow cooked in tomato & butter sauce, served with Basmati rice & garlic naan bread

Market Fish & Chips (1, 4, 7, 12)

Fish of the day, with a light crispy Beer batter, homemade tartar sauce and crushed buttered peas with chunky skin on fries

8oz Striploin Steak (GF) (7, 12)

Served with a grilled plum tomato, garlic filed mushrooms, hand cut chips & peppercorn sauce
(€ 8 supplement)

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Dessert

Chocolate brownie

Homemade double chocolate served with vanilla ice cream

Lemon Tart

Lemon curd topped with a marshmallow meringue & basil Gel, served with homemade raspberry sorbet & raspberry dust

Selection of ice cream (GF)

A selection of ice cream with a chocolate soil & berries

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Service Time 4pm to 10pm Daily (last orders 9:45pm)

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (CA) COELIAC ADAPTABLE

List of Allergens

1. Cereals containing gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs