



# The OLD HOUSE

## RESTAURANT



At the Old House Restaurant  
we strive to bring you Value  
without compromising on Quality

Our "Early Bird" Menu is available 'til late  
on Thursday nights and  
until 7pm on Fridays



Our A la Carte Menu, serving the best of  
Irish & European cuisine, is available  
Thursday - Saturday from 6pm.

*Our team are fully aware of different dietary requirements  
and food allergies that guests may have and strive  
to make every dining experience a pleasurable one.*

*Please do not hesitate to discuss  
with your server any queries you may have.*



REGIONAL WINNER



## Old House Starters

Seasonal Soup of the Evening (1,7,9)	€6.80
Clonakilty Black Pudding, Sautéed Potato, Poached Egg and Crispy Ham, Mustard Cress (1,3,8,12)	€8.30
Confit Chicken Spring Roll, Chicory & Fennel Salad, Orange Jam (1,3,8)	€8.30
Pomegranate and Pickled Pear Salad, Mixed Nuts, Garden Leaves (5,8,9, V)	€8.30
Baby Gem Caesar Salad, Crispy Streaky Bacon, Aged Parmesan and Croutons (1,2,4,7,10)	€8.30
Pan Roast Scallops, Shallot Puree, Crispy Pork Belly, Parsley Oil (1,7,14)	€9.95
Fish Bon Bons, Chilli Ketchup, Tartar Sauce, Garden Leaves (1,3, 4, 7,8,9, 10)	€8.30
Boilie Goat's Cheese, Caramelised Onion, Confit Tomato, Garden Leaves (1,3,7,8, 10)	€8.30

## Old House Steaks

All our steaks are served with Irish whiskey and peppercorn cream or  
Old House roast garlic butter or cafe de Paris butter  
(7,9,10)

Seared 10 oz Sirloin Steak	€ 27.50
Seared 8oz Sirloin Steak	€ 24.50
Seared 8 oz Fillet of Beef	€ 31.50

## Old House Main Courses

Grilled Fillet of Sea Bass, Mussel Bisque Sauce, Buttered Samphire (2,4,7, 14)	€19.95
Slow Braised Beef Cheek, Parsnip Puree, Glazed Carrots, Natural Jus (7,9)	€18.95
Pan Roast Fillet of Duck, Fennel Puree, Duck Bon Bons, Young Greens, Jus (7,8,9)	€24.50
Confit Pork Belly, Burnt Apple Puree, York Cabbage, Natural Jus (1,7,9)	€18.95
Wild Mushroom Risotto, Aged Parmesan, Toasted Hazelnuts (7,8)	€16.95
Pan Roast Chicken Supreme, Carrot Puree, Potato Rosti, Crispy Chorizo, Jus (7, 9, 12)	€17.95
Chef's Special of the Evening (Please ask your server for allergens)	€17.50

*All main courses served fresh seasonal vegetables and potatoes of the day*  
(7, 9)

---

## Sides €3.80

Shoe String Onions  
(1, 7)

House Green Salad  
(3,7,8,9,10)

Creamed Potato  
(7, 9, 12)

Homemade Chunky Chips  
(9, 12)

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=lupins 14=molluscs

## Old House Desserts

Apple Crumble Tart, Vanilla Crème Anglaise, Ice Cream (1,3, 6,7,8)	€5.80
Vanilla Panna Cotta, Candied Rhubarb, Raspberry Sorbet (3,6,7,8)	€5.80
Banoffee Meringue, Chantilly Cream, Caramel (1, 3,7,8)	€5.80
Selection of Ice Creams and Sorbets with Berry Coulis (3,6,7,8)	€5.80
70% Chocolate Fondant, Berry Coulis, Orange Sorbet (1,3,7,8)	€5.80
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream (1,3,6,7,8)	€5.80

---

## Coffee's and After Dinner Drinks

Cappuccino  
Espresso  
Café Latte  
Americano  
€3.00

Irish Coffee  
Bailey's Coffee  
Calypso Coffee  
€6.50

Jameson 18 year old €9.70  
Bushmills 16 year old single malt €9.00  
Knappogue Castle 1994 single malt €7.00  
Glenmorangie 10 year old single malt €8.20  
Middleton Whiskey €13.60  
Hennessy €4.50  
Hennessy x.o €13.90  
Hennessy vsop €10.00  
Martel vsop €10.00

Sambuca €5.00  
Tia Maria €4.30  
Baileys €4.50  
Cointreau €4.20  
J Walker Red €4.50  
J Walker Black €4.80