

STARTERS

Old House Soup of the Evening (Please ask your server) 1 (bread), 7,9	€7.50
Hot & Spicy Chicken Wings w. Blue Cheese Dip & Celery Shavings 1,3,7,9,10	€9.50
Oak Smoked Salmon w. Pickled Cucumber Ribbons, Young Herb Salad, Sourdough Crouton, Lemon Aioli 1,3,4,7,10	€9.50
Baby Gem Caesar Salad w. Crispy Streaky Bacon, Parmesan Cheese, Herb Croutons, Homemade Caesar Dressing 1,3,4,7,10	€9.50
Hoi Sin Duck Spring Roll w. Bok Choi Kimchi, Ponzu Sauce 1,6,8,10,11	€9.50
Soft Goat's Cheese & Caramelised Red Onion Tartelette w. Young Herbs, Saffron Pickled Pear, Pesto Dressing 1,3,5,7,8,9,10	€9.50
Doherty's Black Pudding w. Soft Poached Egg, Hollandaise Sauce, Crispy Bacon, Young Herbs, Honey Mustard Dressing 1,3,7,8,9,10	€9.50

MAINS

Grilled Fillet of Seabass w. Rock Samphire, Crispy Prawn Tempura, Roast Red Pepper Sauce 1,2,4	€29.50
Spicy Roast Chicken Supreme w. Nduja Sausage & Chickpea Ragout, Yoghurt Labneh 7,9	€27.50
Seared Venison Steak w. Jerusalem Artichoke Puree, Oyster Mushrooms, Tenderstem Broccoli, Pan Jus 1,7,9	€29.50
Slow Cooked Beef Cheek w. Glazed Baby Carrots, Sauteed Spinach, Jus 7,9	€29.50
Pan Roast Fillet of Cod w. Braised Puy Green Lentils, Salsa Verde 4,9	€29.50
Seared Westmeath 10oz Sirloin Steak w. Hand Cut Chips, Choice of Peppercorn Crème Sauce or Garlic Butter 7,9,10	€36.50
Seared Westmeath 7oz Fillet Steak w. Hand Cut Chips, Choice of Peppercorn Crème Sauce or Garlic Butter 7,9,10	€36.50
Butternut Squash Risotto w. Aged Parmesan Cheese, E.V. Olive Oil 7 (vegan option available)	€24.50
All Main Dishes Served with Vegetables & Potatoes of the day 7,9,12	

SIDES

Hand Cut Chips 1	€4.50	Sauteed Onions 7	€4.50
Seasonal Garden Salad 9,10	€4.50	Onion Rings 1	€4.50
Creamed Potato 7	€4.50	Seasonal Vegetables 7	€4.50

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

BUBBLES

Belvini Prosecco Silver (Italy) €37
Floral, velvety, fresh, fruity with good acidity.

Moët & Chandon Champagne (France) €85
Aromas of white flower & hawthorn with hints of citrus fruits & brioche. Fresh & round, well balanced.

WHITES

San Esteban Sauvignon Blanc (Chile) €28
Aconcagua Valley Grass, fresh lime & grapefruit. Refreshing acidity, delicate.

San Esteban Chardonnay (Chile) €28
Tropical fruit aromas. Medium-bodied.

Borgo Bello Pinot Grigio (Italy) €28
Complex, fruity scents of pear, golden apple, banana.

Appalina Non-Alcoholic Sauv Blanc (France) €19
Rich, creamy apple flavours, crisp citrus notes, tart finish.

Azabache Blanco Rioja (Spain) €33
Soft, fresh with a good balance between fruit & acidity.

J. De Villebois Sauvignon Blanc (France) €36
Grassy fruit aromas, big smooth structure - harmonious.

Quinta Da Calcada Alvarinho (Portugal) €36
Pleasant & balanced. Mineral notes, long, persistent finish.

Tomtit Sauvignon Blanc (New Zealand) €42
Fresh & bright character. Lingering, mineral & refreshing.

REDS

San Esteban Cabernet Sauvignon (Chile) €28
Dark cherry & smoke aromas. Dense with soft tannins & well structured body.

Les Marins Merlot (France) €29
Cherry, blackcurrant & strawberry aromas. Intense flavours on the palate with good balance & ripe, supple tannins.

Maison Belleruche Malbec (France) €30
Full-bodied & dense. Aromas of blackcurrent & raspberry. Notes of tobacco & black pepper.

Appalina Non-Alcoholic Merlot (France) €19
Medium-bodied & well balanced aromas of blackcurrent & cherry, framed with toasty oak, spice, mint & herbs.

Muddy Boots Shiraz (Australia) €31
Lime & juicy peach aromas. Crisp mouth feel with tart finish.

Don David Malbec (Argentina) €35
Deep purple red with intense aromas of red fruit.

Azabache Crianza Rioja (Spain) €37
Rich in mouth with smooth, mature tannins. Toasted notes of coffee & cacao. Balanced with great volume & finish.

Chianti Dal Campo Chianti (Italy) €42
Long lasting bouquet with hints of cherry & spice.

Louise Dubois Pinot Noir (France) €42
Ruby red colour. Notes of small red fruits, spice & vanilla. Palate is racy & very complex.

ROSE

Les Chanterelles Rose (France) €28
Flattering with a beautiful expression of citrus & red fruits. Fresh & pleasant finish.



Bramley Apple Crumble €7.50
w. Vanilla Bean Crème Anglaise
& Ice Cream
1,3,6,7,8

Chocolate Brownie €7.50
w. Forest Berry Coulis & Vanilla Ice Cream
1,3,6,7,8

Strawberry Pavlova €7.50
w. Whipped Cream & Berry Coulis
1,3,6,7,8

Selection of Ice Creams and Sorbets €7.50
w. Berry Compote
1,3,6,7,8

Sticky Toffee Pudding €7.50
w. Butterscotch Sauce & Vanilla Ice Cream
1,3,6,7,8

HOT BEVERAGES

Freshly Brewed Tea €3.00

Herbal Teas €3.50

Americano €3

Espresso €3

Cappuccino €3.50

Cafe Latte €3.50

Flat White €3.50

Mocha €3.50

Hot Chocolate €3.50

SPECIALITY COFFEE

Baileys Coffee €7.50

Calypso Coffee €7.50

Irish Coffee €7.50

French Coffee €7.50

Russian Coffee €7.50

COCKTAILS



Espresso Martini €12
Vodka, Coffee Liqueur, Double Espresso, Sugar Syrup

Pornstar Martini €12
Vanilla Vodka, Pineapple Juice, Passionfruit Puree

New York Sour €13
Whiskey, Lemon, Sugar Syrup, Foamer, Crème de Cacao

Margarita €12
Tequila, Triple Sec, Sweet & Sour Syrup, Lime Juice

HAVING A FUNCTION?

Celebrate at Annebrook House

Family celebration, team building or special occasion.
Our events team will find tailor the perfect event for you.

Get in touch via sales@annebrook.ie or call 044 935 3300



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