

STARTERS**Old House Soup of the Evening**(Please ask your server)
I (bread), 7,9

€7.50

Hot & Spicy Chicken Wingsw. Blue Cheese Dip & Celery Shavings
I,3,7,9,10

€9.50

Oak Smoked Salmonw. Pickled Cucumber Ribbons,
Young Herb Salad, Sourdough Crouton,
Lemon Aioli
I,3,4,7,10

€9.50

Baby Gem Caesar Saladw. Crispy Streaky Bacon, Parmesan Cheese,
Herb Croutons, Homemade Caesar Dressing
I,3,4,7,10

€9.50

Hoi Sin Duck Spring Rollw. Bok Choi Kimchi, Ponzu Sauce
I,6,8,10,II

€9.50

Soft Goat's Cheese &**Caramelised Red Onion Tartelette**
w. Young Herbs, Saffron Pickled Pear,
Pesto Dressing
I,3,5,7,8,9,10

€9.50

Doherty's Black Puddingw. Soft Poached Egg, Hollandaise Sauce,
Crispy Bacon, Young Herbs, Honey Mustard
Dressing
I,3,7,8,9,10

€9.50

MAINS**Grilled Fillet of Seabass**w. Rock Samphire, Crispy Prawn Tempura,
Roast Red Pepper Sauce
I,2,4

€29.50

Spicy Roast Chicken Supremew. Nduja Sausage & Chickpea Ragout,
Yoghurt Labneh
7,9

€27.50

Seared Venison Steakw. Jerusalem Artichoke Puree, Oyster
Mushrooms, Tenderstem Broccoli, Pan Jus
I,7,9

€29.50

Slow Cooked Beef Cheekw. Glazed Baby Carrots, Sauteed Spinach, Jus
7,9

€29.50

Pan Roast Fillet of Codw. Braised Puy Green Lentils, Salsa Verde
4,9

€29.50

Seared Westmeath 10oz Sirloin Steakw. Hand Cut Chips, Choice of Peppercorn
Crème Sauce or Garlic Butter
7,9,10

€36.50

Seared Westmeath 7oz Fillet Steakw. Hand Cut Chips, Choice of Peppercorn
Crème Sauce or Garlic Butter
7,9,10

€36.50

Butternut Squash Risottow. 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**

€4.50

Seasonal Garden Salad

€4.50

Creamed Potato

€4.50

Sauteed Onions

€4.50

Onion Rings

€4.50

Seasonal Vegetables

€4.50

Allergens: I= Cereals 2= Crustaceans 3= Eggs
4= Fish 5= Peanuts 6= Soybeans 7= Milk8= Nuts 9= Celery 10= Mustard II= Sesame Seeds
12= Sulphur Dioxide I3= Lupins I4= Molluscs

BUBBLES**Belvini Prosecco Silver (Italy)**

Floral, velvety, fresh, fruity with good acidity.

€37

Moet & Chandon Champagne (France)

Aromas of white flower & hawthorn with hints of citrus fruits & brioche. Fresh & round, well balanced.

€85

WHITES**San Esteban Sauvignon Blanc (Chile)**

Aconcagua Valley Grass, fresh lime & grapefruit. Refreshing acidity, delicate.

€28

San Esteban Chardonnay (Chile)

Tropical fruit aromas. Medium-bodied.

€28

Borgo Bello Pinot Grigio (Italy)

Complex, fruity scents of pear, golden apple, banana.

€28

Appalina Non-Alcoholic Sauv Blanc (France)

Rich, creamy apple flavours, crisp citrus notes, tart finish.

€19

Azabache Blanco Rioja (Spain)

Soft, fresh with a good balance between fruit & acidity.

€33

J. De Villebois Sauvignon Blanc (France)

Grassy fruit aromas, big smooth structure - harmonious.

€36

Quinta Da Calcada Alvarinho (Portugal)

Pleasant & balanced. Mineral notes, long, persistent finish.

€36

Tomtit Sauvignon Blanc (New Zealand)

Fresh & bright character. Lingering, mineral & refreshing.

€42

**REDS****San Esteban Cabernet Sauvignon (Chile)**

Dark cherry & smoke aromas. Dense with soft tannins & well structured body.

€28

Les Marins Merlot (France)

Cherry, blackcurrant & strawberry aromas. Intense flavours on the palate with good balance & ripe, supple tannins.

€29

Maison Belleroche Malbec (France)

Full-bodied & dense. Aromas of blackcurrent & raspberry. Notes of tobacco & black pepper.

€30

Appalina Non-Alcoholic Merlot (France)

Medium-bodied & well balanced aromas of blackcurrant & cherry, framed with toasty oak, spice, mint & herbs.

€19

Muddy Boots Shiraz (Australia)

Lime & juicy peach aromas. Crisp mouth feel with tart finish.

€31

Don David Malbec (Argentina)

Deep purple red with intense aromas of red fruit.

€35

Azabache Crianza Rioja (Spain)

Rich in mouth with smooth, mature tannins. Toasted notes of coffee & cacao. Balanced with great volume & finish.

€37

Chianti Dal Campo Chianti (Italy)

Long lasting bouquet with hints of cherry & spice.

€42

Louise Dubois Pinot Noir (France)

Ruby red colour. Notes of small red fruits, spice & vanilla. Palate is racy & very complex.

€42

ROSE**Les Chanterelles Rose (France)**

Flattering with a beautiful expression of citrus & red fruits. Fresh & pleasant finish.

€28

Bramley Apple Crumble w. Vanilla Bean Crème Anglaise & Ice Cream 1,3,6,7,8	€7.50
Chocolate Brownie w. Forest Berry Coulis & Vanilla Ice Cream 1,3,6,7,8	€7.50
Strawberry Pavlova w. Whipped Cream & Berry Coulis 1,3,6,7,8	€7.50

Selection of Ice Creams and Sorbets w. Berry Compote 1,3,6,7,8	€7.50
Sticky Toffee Pudding w. Butterscotch Sauce & Vanilla Ice Cream 1,3,6,7,8	€7.50

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 Vodka, Coffee Liqueur, Double Espresso, Sugar Syrup	€12
Pornstar Martini Vanilla Vodka, Pineapple Juice, Passionfruit Puree	€12
New York Sour Whiskey, Lemon, Sugar Syrup, Foamer, Crème de Cacao	€13
Margarita Tequila, Triple Sec, Sweet & Sour Syrup, Lime Juice	€12



HAVING A FUNCTION?

Celebrate at Annebrook House

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

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