

STARTERS

Old House Soup of the Evening €8.50
(Please ask your server)
1 (bread), 7,9

Doherty's Black Pudding €10.50
w. Soft Poached Egg, Bacon Crumb,
Hollandaise Sauce, Cress Salad, Honey
& Mustard Dressing
1,3,6,7,9,10

Baby Gem Caesar Salad €10.50
w. Streaky Bacon, Aged Grana Padano,
Six Grain Croutons & House Caesar Dressing
1,3,4,7,10

Fish Bonbons €10.50
w. Red Pepper & Chilli Ketchup,
Young Herbs & Tartar Sauce
1,3,4,7,9,10

**Soft Goat's Cheese &
Red Onion Marmalade Tartlet** €10.50
w. Young Herbs, Saffron Pickled Pear,
Beetroot Glaze & Basil Pesto
1,3,5,7,8,9

Thai Style Chicken Wings €11.50
w. Sesame Seeds, Chilli, Scallions
& Hot Honey
1,6,11

Sourdough Bruschetta €10.50
w. Modena Balsamic & Olive Oil Marinated
Tomato, Balsamic Reduction, Micro Herb Salad,
Fresh Basil, Herb Oil
1,6,8,12

2-FOR-1 COCKTAILS

Sip into the weekend with our
2-for-1 cocktail special exclusively available
in the Old House Restaurant.

AVAILABLE COCKTAILS:



Pornstar Martini
Vanilla Vodka, Pineapple
Juice, Passionfruit Puree



Sex on the Beach
Vodka, Peach Schnapps,
Orange Juice, Grenadine



Whiskey Sour
Irish Whiskey, Lemon
Juice, Egg Whites



Amaretto Sour
Amaretto, Lemon Juice,
Egg Whites

EVERY FRIDAY 5PM-9PM

MAINS

Baked Fillet of Salmon €27.50
w. Braised Puy Lentils, Charred
Tenderstem Broccoli & Lemon Oil
4,7

Pan Roast Chicken Supreme €27.50
w. Creamed Leek Puree, Garden Pea
& Pancetta Fricassee & Thyme Jus
7,10

Slow Cooked Slaney Valley Lamb Rump €29.50
w. Buttered Asparagus, Potato Pave
& Rosemary Jus
7,9

Braised Beef Cheek €27.50
w. Roast Celeriac Puree, Celeriac
Choucroute, Braising Liquid
7,9,10

Gourmet Angus Beef Burger €24.50
w. Brioche Bap, Melted Smoked Cheddar,
Streaky Bacon, Caramelised Onions,
Franks Aioli & Hand Cut Chips
1,7,9,10

Seared Westmeath 10oz Sirloin Steak €36.50
w. Hand Cut Chips, Choice of Peppercorn
Crème Sauce or Garlic Butter
7,9,10

Seared Westmeath 7oz Fillet Steak €36.50
w. Hand Cut Chips, Choice of Peppercorn
Crème Sauce or Garlic Butter
7,9,10

Butternut Squash Risotto €24.50
w. Toasted Pumpkin Seeds, E.V Olive Oil
& Aged Parmesan Cheese
7 (vegan option available)

All Main Dishes Served with Vegetables
& Potatoes of the day
7,9,12

SIDES

Hand Cut Chips (1) €4.50

Seasonal Garden Salad (9,10) €4.50

Creamed Potato (7) €4.50

Sauteed Onions (7) €4.50

Onion Rings (1) €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

Baileys Crème Brûlée w. Biscotti & Pistachio 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
Selection of Ice Creams w. Berry Coulis 1,3,6,7,8	€6.50

Bramley Apple Crumble w. Vanilla Anglaise & Ice Cream 1,3,7,8	€7.50
Fresh Fruit Pavlova w. Forest Berry Compote & Whipped Cream 1,3,6,7,8	€7.50

HOT BEVERAGES

Freshly Brewed Tea	€3.00
Herbal Teas	€3.50
Americano	€3.00
Espresso	€3.00
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 events@annebrook.ie or call 044 935 3300



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