

DINNER AND SHOW MENU

STARTERS

Freshly Prepared Soup of the Evening

Served with fresh bread rolls. (VG) (1a,1b,1c,6,7,9,12)

Moullard Duck Terrine Salad

Served with poached pears, rocket and orange sauce. (GF) (12)

Prawn Salad

Served with mixed leaves and porter bread. (GF Available) (1a,1b,2,3,4,6,7,9,12)

Selection of Fresh Melon Segments

Served with a watermelon shot and crushed raspberry with lemon syrup. (VG) (Vegan Available) (7)

MAIN COURSE

Traditional Irish Lamb Stew

Irish lamb, root vegetables and baby potatoes, cooked in a herb broth, served with a puff pastry lid.
(GF Available) (1a,3,7,8,9,12)

24 Hour Braised Irish Beef and Guinness Hotpot

Served with vegetable and Guinness broth, roast garlic mash, horseradish cream and topped with parsnip crisps. (1a,3,6,8,9,10,12)

Traditional Boiled Bacon and Cabbage

Served with creamy mashed potatoes, savoy cabbage and parsley sauce. (GF) (7,8,9,12)

Roast Chicken Supreme with a Honey and Thyme Glaze

Served with root vegetables, Irish colcannon, sweet and sour red onions, sugar snap peas and red wine gravy. (1a,6,7,8,9,12)

Baked Fillet of Atlantic Coast Salmon

Served with fennel and apple salad, dill buttered country baby potatoes and basil oil. (GF) (4,7)

Mixed Bean Chili

Chickpea, kidney, black and cannellini beans with basmati rice, naan bread with coriander and crème fraîche.
(V) (1a,3,7,9,12) (GF and Vegan Available)

DESSERTS

Arlington's Assiette of Desserts

Baileys cheesecake, famous Guinness mousse and strawberry cheesecake served with crème chantilly. (1a,1b,1c,3,5,6,7,8,12)

SIDES

House Fries (1)

€4.00

House Salad (1,5,6,7,8,9,10,12)

€4.00

Roast Garlic Mash (7)

€4.00

Dill Buttered Baby Potatoes (7)

€4.00

Root Vegetables (7,9)

€4.00

Selection of Breads (1,1a,3,5,6,7,8,10,12)

€4.00

Traditional Irish Cheese and Crackers €9.00

Smoked gubbeen, Guinness portered cheddar, Irish Oak wood cheddar, Cashel Blue, celery sticks, grape chutney and crackers. (1,1a,3,5,6,7,8,9,12)

Allergens

GF - Gluten Free, VG - Vegetarian, V - Vegan

1 Gluten, 1a Wheat, 1b Barley, 1c Oats, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soyabean, 7 Lactose, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs
We use 100% Irish beef and pork. All meat is fully traceable to the farm and products. We cater for dietary requirements.