

À LA CARTE

Soups

Fresh Cream Soup of the Day AGF
€5.95

Chef O'Keeffe's Seafood Chowder
Served with Park House Brown Bread
€6.95

Beef & Onion Consommé AGF
Served with Herb Croutons
€6.10

Starters

Caesar Salad Housestyle V AGF
Crisp Cos Romaine with Herb Croutons, Toasted Pine Nuts
and Parmesan Shavings with a Light Garlic dressing
€7.25

Melon & Fresh Fruit Fantasy V AGF
Crown of Galia Melon with Exotic Fruit & Raspberry Cream
€7.25

Homemade Chicken Liver Pâté AGF
Served with Forest Berry, Port Sauce & Toasted Brioche, Fig Jam
€7.25

Deep Fried Goat's Cheese V
with Rhubarb & Apple Chutney, Beetroot Blush & Rocket Leaves
€10.25

Salmon & Prawn on Puff Pastry
Irish Salmon and Prawns with Shellfish Sauce
€9.40

Assortment of Park House Seafood Appetisers AGF
Smoked Salmon, Salmon, Prawns, Crab Claw, Marie Rose Sauce
€10.45

Warm Crab Claws AGF
Served with Garlic Butter & Park House Brown Bread
€11.10

Dublin Bay Prawn Cocktail AGF
Served on a Bed of Salad Leaves & Dressed with Marie Rose Sauce
€11.10

Avocado Pear & Prawns AGF
Dressed with Mango
Served with Chilli Flavoured Marie Rose Sauce
€12.35

Half Dozen Oysters AGF
Served Natural €12.10
Princess or Mornay €12.65

Oak Smoked Salmon AGF
Served with Caper Vinaigrette, Salad Frisee &
Homemade Brown Bread
€12.95

V Vegetarian AGF Available Gluten Free upon request

À LA CARTE

Main Course

Fried Fillets of Seabass AGF
with Wild Atlantic Prawns, Tomato & Basil Dressing
€21.95

Fresh Galway Salmon Steak AGF
Lemon & Chive Beurre Blanc - Poached or Grilled
€21.95

Dublin Bay Prawn Thermidor
Large Dublin Bay Prawns cooked in Vermouth,
Mustard & Cream Sauce - Basmati Rice
€30.35

Chicken Park House
Spiced Marinated Breast of Chicken, Spicy Noodles & Thai Green Curry Sauce
€18.65

Panfried Supreme of Chicken Maryland AGF
Grilled Bacon, Tomato, Banana & Pineapple
€18.30

Orange & Honey Glazed Breast of Duckling AGF
Served with Pink Peppercorn & Gin Sauce,
Pine Nut & Herb Stuffing, Raspberry Compote
€25.95

Roast Rack of Irish Lamb with Herb Crust
Finest Irish Rack of Lamb, cooked to your liking,
served with Redcurrant & Port Jus
€31.40

Grilled Prime Sirloin Steak au Poivre AGF
Prime Irish Beef Sirloin, with Cognac & Peppercorn Cream Sauce
€29.35

Grilled Prime Fillet Steak au Poivre AGF
Tender Irish Fillet with Cognac & Peppercorn Sauce
€31.40

Duet of Prawns & Beef Fillet
Medallion of Peppercorn Beef Fillet accompanied by
Dublin Bay Prawns in Thermidor Sauce infused with Powers Whiskey
€31.40

Select Stir Fry of Vegetables V AGF
with Sliced Grilled Tofu
€13.55

Selection of Curried Stir Fry Market Vegetables V AGF
Served with Basmati Rice
€13.40

All Main Courses include Vegetables & Potato of the Day

*All our Beef, Chicken, Lamb & Eggs are Guaranteed Irish and have Full Traceability
13.5% VAT is included in our prices.*

V Additional Vegetarian / Vegan Menu available on request.

SEAFOOD - HOUSE SPECIALITIES

SUBJECT TO SEASONAL AVAILABILITY

Starter

1/2 Dozen Oysters AGF
Served Natural €12.55
Princess or Mornay €12.85

Fresh Atlantic Lobster Salad AGF
Served with Marie Rose Sauce
Price on Request

Cold Seafood Selection AGF
(Smoked Salmon, Salmon, Prawn, Crab Claw)
Served with Marie Rose Sauce & Homemade Brown Bread
€10.45

Main Courses

Grilled Fillets of Monkfish AGF
Served on a bed of Creamed Leek & Potato
with a Smoked Salmon & Chervil Cream Sauce
€26.55

Baked Dover Sole on the Bone AGF
Served with a Champagne and Chive Buerre Blanc
€30.45

Seared Carna Scallops Mornay AGF
€30.45

Galway Bay Lobster in Thermidor and Brandy Sauce
Price on Request

Golden Fried Supreme Scampi
Served with Tartar Sauce
€28.30

Potatoes & Vegetables

Selection of Fresh Vegetables & Potato of the Day €4.20

Mushroom Sauté €3.50

Panfried Onions €3.50

Tossed Seasonal Salad with House Dressing €5.75

French Fries €3.20

Garlic Potatoes au Gratin €3.45

*Should you have a diagnosed food allergy,
please bring it to the attention of your server.*

Gratuity is at your discretion and goes to your server.