



THE STATION HOUSE

✦ HOTEL ✦

STARTERS

Soup of the Day €9.50

Allergens: 7.9

Wild Irish Scallops €16.95 Spiced parsnip, smoked black pudding

Allergens: 1.6.7.9.10.12.14

Andarl Farm Crispy Pork Cheek €15.95

Spiced carrot, Thelma's apple jam

Allergens: 1.3.7.9.12

Donegal Crab Salad €16.95 Pickled cucumber, mustard leaf, citrus mayonaise

Allergens: 1.2.7

Warm Lamb Belly Terrine €14.50

Tomato & mint salsa, herb toast

Allergens: 1.3.7

Swainstown Farm Beetroot €15.00 Bluebell Falls goat's cheese, toasted hazelnut

Allergens: 7.8

Please note: While we can offer gluten and or lactose free dishes, we do not operate a gluten or lactose Free kitchen Facility

Allergens Key:

1. Gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts - 6. Soybeans - 7. Milk - 8. Nuts
9. Celery - 10. Mustard - 11. Sesame Seeds - 12. Sulphur Dioxides and Sulphites - 13. Lupin - 14. Molluscs



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MAINS

Irish Hereford Fillet of Irish Beef €39.00

Charred broccoli, braised cheek croquette, shitake mushrooms

Allergens: 1.3.7.9.12

Donnelly's Kilmessan Rack of Lamb €38.00

Pommes Anna, black olive crust

Allergens: 1.7.9.10.12

Supreme of Irish Chicken €27.50

Crispy polenta, leek foam, Wooded Pig chorizo

Allergens: 1.7.9.12

Skeaghanore Roast Duck €38.50

Sweet & sour red cabbage, baby vegetables, red wine jus

Allergens: 4.7.9.12

Pan Roast Irish Wild Hake €36.50

Baby spinach, Atlantic prawn bisque

Allergens: 2.3.4.7.9

Goatsbridge Irish Sea Trout €29.00

Buttered kale, lemon balm beurre blanc

Allergens: 4.7.12

Irish New Potato & Chive Gnocchi €23.50

Baby spinach, Boyne Valley blue cheese,
pumpkin seed pesto

Allergens: 1.3.7

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