



THE STATION HOUSE

✦ HOTEL ✦

STARTERS

Wild Mushroom Parfait €15.00

Pickled shallot, redcurrant, brioche

Allergens: 1.3.6.7.12

Roast Squab Pigeon €16.00

Celeriac, hazelnut, elderberry jus

Allergens: 7.8.9.12

Ham Hock Terrine €15.50

Apple & onion chutney, sourdough toast

Allergens: 1.12

Cured Goatsbridge Trout €16.00

Irish vermouth, goat's yoghurt, trout caviar

Allergens: 4.7

Pan Roasted Scallops €17.00

Jerusalem artichoke, Gubbeen chorizo

Allergens: 7.14

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

Chargrilled Fillet of Irish Hereford Beef €42.50

Potato & bacon terrine, roast onion, pink pepper sauce

Allergens: 7.12

Skeaghmore Roast Duck €38.50

Organic cabbage, black cherry, jus

Allergens: 7.12

Wild Venison €38.50

Beetroot, pomme boulangère, red wine jus

Allergens: 7.12

Pan Roast Cod €36.50

Chargrilled leek, capers, beurre blanc

Allergens: 4.7

Wild Monkfish €37

Crispy kale, toasted almond, romesco sauce

Allergens: 4.7.8.9

Roast Chickpea & Mushroom Wellington €25

Honey glazed carrots, roast onion jus

Allergens: 1.7.9

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DESSERTS

Toffee & Hazelnut Choux

Hazelnut ganache, toffee sauce

Allergens: 1.3.7.8

Organic Apple

Burnt apple, granola, honey & cider

Allergens: 1.7

Fine Belgian Chocolate Marquise

Orange marmalade, creme chantilly

Allergens: 3.7

Creme Brûlée

Flavoured with nutmeg, cinnamon, cranberry shortbread

Allergens: 1.3.7

Station House Cheese Plate

Selection of Irish cheese and cheese from the Boyne Valley,
homemade chutney & crackers

Allergens: 1, 3, 7

All desserts €10

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