



THE STATION HOUSE

✦ HOTEL ✦

PLATFORM BAR BITES

House Marinated Olives €4.50
Kalamata & Gordal with Pink Pepper & Orange
Glass of Classic Negroni €13.50

Wild Atlantic Prawns €12.50
Baked in Newgrange Oil & Nduja Sausage
Allergens: 1.2.12
Glass of Snare Point Sav Blanc (NZ) €11.00

Baked Cooleeney Cheese €14.50
Apple Jam, Toasted Sourdough, Pickled Vegetables
Allergens: 1.7.10
Glass of Domain Busquets Malbec (ARG) €11

GRAZING AND SHARING

Ham Hock Croquettes €12.50
Thelma's apple and ginger jam
Allergens: 1, 3, 7

Station House Smokies €13.50
Selection of smoked fish in Thelma's original white wine cream sauce, topped with garlic breadcrumbs.
Allergens: 1.4.7

Roaringwater Bay Mussels €16.50
Cockagee cider, garlic & fresh herbs
Homemade Bread
Allergens: 1.7.14

Organic Irish Lamb Kofta's €16.50
Crisp mix Salad, cucumber, mint yoghurt dressing
Allergens: 7

Homemade Soup of the Day €8.00
Served with Homemade Station House Breads
Allergens 1.7.9

The Sharing Board €21.50
Wooded pig charcuterie, Boyne Valley Cheese, duck liver parfait, crackers, Thelma's chutney
Allergens 1.3.7.10

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

THE CLASSICS

Fish & Chips €22.50
Battered wild Irish landed fish of the day, chips and tartare sauce, mushy peas
Allergens: 1.4.7

Soz Hereford Irish Sirloin Steak €36.00
Black pepper cream, house fries & mixed salad, Allergens: 1.3.7

Soz Dry Aged Hereford Irish Beef Burger €22.50
Toasted brioche bun, Knockanore smoked cheese, lettuce, tomato and red onion marmalade, Allergens: 1.3.7.11

Bacon and Cheese Tagliatelle €19.50
Hand rolled tagliatelle, Olive Pork Farm bacon, carbonara sauce, Cais na Tire cheese, Allergens: 1.3.7

Roast Chicken Supreme €24.50
Free-range chicken, mini roast potatoes in garlic & rosemary, vegetables of the day, red wine jus, Allergens: 12 (please allow 25mins to cook)

Atlantic Prawn & Monkfish Curry €26.00
With fresh chilli, lemon grass and basmati rice
Allergens: 2.4.7

SANDWICHES

Boyne Valley Ham & Cheese Toastie €15.00
'The Whole Hoggs' ham, Hegarty's cheese & caramelised onions, allergens: 1.3.7.9.10

Vegetarian Option: Hegarty's cheese & caramelised onions, allergens: 1.3.7.9.10 €14.00

The Beef Dip €22.50
Prime Irish Hereford Sirloin, caramelised onions, mixed leaves, home-made beef bone jus, crisp baguette, Allergens: 1.3.7.9.12

The Open Sandwich €16.00
Served on our home-made brown bread, Port Oriel Smoked salmon, caper & citrus salsa
OR
House smoked chicken, sweet curry mayonnaise
Allergens: 1.3.4.7.10

SIDES

Barley Superfood Salad
Seasonal salad vegetables from Swainstown Farm
Allergens: .10 €5.50 (small)
€12.00 (large)

Roast Vegetables of the Day €5.50
Allergens: 7

Station House Fries €5.00
Roast Garlic Aioli

Potatoes of the Day €5.00
From Keoghs Farm Oldtown,
Allergens: 7

Beer Battered Onion Rings €5.00
Allergens: 1.7

All sandwiches are served with a slaw, chips and side salad



THE STATION HOUSE

✦ HOTEL ✦

Dessert Menu

Warm Sticky Toffee Pudding
Vanilla Ice-Cream
Allergens: 1.3.7

Chocolate Brownie
Chocolate Sauce, Vanilla Ice-Cream
Fresh Cream
Allergens: 1.3.7

Lemon Slice
Crisp Meringue, Raspberry Sorbet
Allergens: 1.3.7

Homemade Cheesecake of the Day
Fresh Cream
Allergens: 1.3.7

Orange, Cranberry & Almond Tart
Vanilla Ice-Cream
Allergens: 1.3.7

All Desserts €10.50

*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



THE STATION HOUSE

✦ HOTEL ✦

Cocktails

€14.00

Espresso Martini
Vodka, Fresh Espresso, coffee liqueur and sugar
syrup (Allergens: 12)

Rhum and Pine
Gosling Black Seal Rhum, London Essence
pineapple soda, peach and lime (Allergens: 12)

Classic Negroni
Malfy Lemon Gin, Campari and Martini Rosso
(Allergens: 3)

Red Velvet
Strawberry infused vodka, White Chocolate liqueur
and cream (Allergens: 7, 12)

Platform Pleasure
Vodka, pineapple juice, passion fruit syrup, lime
juice, chilled prosecco
(Allergens: 12)

Don't tell Thelma
Drumshambo Sausage tree vodka and Thelma's
homemade jam (Allergens: 12)

The Station House Old Fashioned
Whistler whiskey, sugar syrup and angostura
bitters (Allergens: 12)

Spicy Margarita
Chilli infused tequila, triple sec and lime
(Allergens: 12)

Rosemary Spritz
Drumshambo Fig and Laurel Gin, homemade
rosemary syrup, London Essence rosemary tonic
(Allergens: 12)

Mocktails

€13.00

Captain Sober
Captain Morgans Spiced rum zero,
London Essence pineapple soda and
lime (Allergens: 12)

Thelma knows
Cedars Rose Non-Alcoholic, Thelma's
homemade jam and lime
(Allergens: 3, 12)

Tunnel Vision
Monin Peach syrup, fresh lime juice,
London essence ginger beer

Locomotive
Gordon zero gin, passion fruit syrup,
lemon and egg white