



THE STATION HOUSE

✦ HOTEL ✦

PLATFORM BAR BITES

House Marinated Olives €4.50

Kalamata & Gordal with pink pepper & orange
Classic Negroni €14.00

Baked Atlantic Prawns €12.50

Gubbeen chorizo, Newgrange oil & tomato bread
Allergens: 1.2.12

Glass of Snare Point Sav Blanc (NZ) €11.00

Carlingford Oyster's €18.50

4 Louët-Feisser oysters, pickled shallot salsa & lemon
Allergens: 12.14

Glass of Villa Conchi, Cava Brut (SP) €13.00

Irish Tomato Bruschetta €14.50

Toonbridge burrata, confit Irish tomatoes & basil
Allergens: 1.7.10

Glass of Cielo, 'Blush' Pinot Grigio (IT) €10.50

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: 1.4.7.10

8oz Hereford Irish Sirloin Steak €36.00

Black pepper cream, house fries & mixed
salad, Allergens: 1.7.9.10

8oz 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, Thelma's pear &
lemon chutney and basmati rice
Allergens: 2.4.7.10

SANDWICHES

Boyne Valley Ham & Cheese Toastie €15.00

'The Whole Hoggs' ham, Hegarty's cheese,
Thelma's tomato & orange jam
Allergens: 1.3.7.9.10

Vegetarian Option: Hegarty's cheese &
caramelised onions, Thelma's tomato &
orange jam. Allergens: 1.3.7.9.10

The Beef Dip €22.50

Prime Irish Hereford Sirloin, caramelised
onions, mixed leaves, home-made beef bone
jus, crisp baguette, Allergens: 1.3.7.9.10.12

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 €5.50 (small) €12.00 (large)

Seasonal salad vegetables from
Swainstown Farm
Allergens: 1.10

Roast Vegetables of the Day €5.50

Allergens: 7

Station House Fries €5.00

Roast Garlic Aioli
Allergens: 3

Potatoes of the Day €5.00

From Keoghs Farm Oldtown,
Allergens: 7

Beer Battered Onion Rings €5.00

Allergens: 1

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



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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

Blueberry & Almond Tart
Vanilla Ice-Cream
Allergens: 1.3.7.8

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*

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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