



THE STATION HOUSE

✦ HOTEL ✦

STARTERS

Swainstown Farm Beetroot €13.00

Bluebell Falls goats cheese, toasted hazelnut

Allergens: 7.8

Toonsbridge Irish Burrata with Confit Tomato €14.00

Garden herb pesto

Allergens: 7

Andral Farm Pork Belly €15.50

Spiced carrot, apple & onion jam

Allergens: 7.9.12

Donegal Crab €16.50

Atlantic prawns, pickled cucumber, citrus mayonnaise

Allergens: 1.2.3.4.7

Pan Roasted Scallops €17.00

Spiced cauliflower, Gubbeen chorizo

Allergens: 7.14.12

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: 7.9.12

Donnellys Lamb €39.50

Herb crust, organic cabbage & wild mushroom, black garlic

Allergens: 1.7.9.10

Pan Roast Irish Chicken €38.50

Wild Mushroom, chorizo, brandy cream

Allergens: 7.9.10.12

Pan Roast Irish Hake €36.50

Chargrilled leek, capers, beurre blanc

Allergens: 4.7.12

Wild Irish Monkfish €37

Crispy kale, Romanesco sauce

Allergens: 2.4.7.9.12

Parsnip Gnocchi €25

Sautéed with sage & wild garlic mushrooms

Allergens: 1.3.7

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DESSERTS

Clarke's Irish Strawberries

Vanilla panna cotta, fresh basil, Meringue

Allergens: 3.7

Chocolate Delice

Vanilla Breton, walnut praline, vanilla ice cream

Allergens: 1.3.7.8

Raspberry & Tonka Bean Crème Brûlée

Almond sablè

Allergens: 1.3.7.8

Station House Cheese Plate

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

Allergens: 1.3.7

All desserts €11.50

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