

The Walter Restaurant

- BAR WEEKDAY SET MENU -

STARTERS

SOUP OF THE DAY (GF)

Freshly made and served with in-house brown soda bread (available with Gluten free bread)

BLUEBELL FALLS GOATS CHEESE TERRINE (GF)

Date and pineapple chutney, plum sauce, toasted focaccia bread (available with Gluten free bread)

SALMON AND COD FISH CAKES

Tomato, chili jam, mixed leaves

CRISPY SMOKED SALMON SPRING ROLLS

Mango and Chili Sauce, mixed leaves

CONFIT OF SILVERHILL DUCK LEG (GF)

Braised red cabbage mash, Ruby vintage port wine reduction

CHICKEN CAESAR SALAD (GF)

Baby gem, bacon lardons, garlic croutons (omit for Gluten free option) and parmesan shavings

CHICKEN, MUSHROOM AND MOZZARELLA CHEESE TARLET

Served with Madeira cream

MAINS

SLOW COOKED LAMB SHANK

Creamed potatoes, seasonal vegetables, Lamb jus

CLOCK TOWER BURGER

Crispy Panchetta bacon, melted cheddar cheese, onion ring, hand cut chips, presented in a Brioche Bun

ATLANTIC SEAFOOD PIE

Locally landed white fish, salmon, smoked Haddock, Green peas, topped with creamed potatoes and served with a tossed salad

TRADITIONAL FISH AND CHIPS

Beer Battered fresh Ballycotton fish fillet, whipped pea puree, hand cut chips and tartar sauce

BALLYCOTTON BAY COD

Creamed potatoes, seasonal vegetables, wrapped in a crispy panchetta and caper butter sauce

BAKED SALMON (GF)

Creamed potatoes, seasonal vegetables with champagne sauce

DUET OF VEGETARIAN BURGER (GF)

Green Pea & Mint Burger, Sweet potato and Cumin burger, cherry tomato white wine sauce, red onion marmalade with gratin potato, seasonal vegetables

CHICKEN SALSANO (GF)

Supreme of Chicken stuffed with sundried tomato, mozzarella cheese and basil served with gratin potato, seasonal vegetables with white wine sauce

DESSERTS

LEMON CURD MERINGUE ROULADE (GF)

Berry Coulis

WARM APPLE CRUMBLE

Vanilla Ice Cream, Caramel sauce

DOUBLE CHOCOLATE CHIP BROWNIE

Chocolate Fudge Ice Cream, Chocolate sauce

PEAR AND ALMOND TART

Crème Anglaise

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Caramel sauce

BAILEY'S CHEESECAKE

Chocolate Sauce

3 COURSE SET MENU €27

The Walter Raleigh Hotel



The Walter Restaurant

- BAR A LA CARTE MENU -

STARTERS

SOUP OF THE DAY (GF)

Freshly made and served with in-house brown soda bread (available with Gluten free bread) €5.50

CONFIT OF SILVERHILL DUCK LEG (GF)

Braised red cabbage mash, Ruby vintage port wine reduction €7.50

BLUEBELL FALLS GOATS CHEESE TERRINE (GF)

Date and pineapple chutney, plum sauce, toasted focaccia bread (available with Gluten free bread) €7.50

PEPPERED MINI PRIME IRISH BEEF FILET SALAD (GF)

Carrigaline cranberry cheese, pickled beetroot, mixed leaves, balsamic dressing €10.50 (main size €19.50)

YOUGHAL BAY SEAFOOD CHOWDER

Locally landed fresh fish, Cod, Salmon, Smoked Haddock in a creamy seafood velouté €8.50

SALMON AND COD FISH CAKES

Tomato, chili jam, mixed leaves €6.95 (main size €11.50)

CHICKEN, MUSHROOM AND MOZZARELLA CHEESE TARLET

Served with Madeira cream €6.95

CLASSIC WALTER RALEIGH PRAWN COCKTAIL (GF)

North Atlantic cold water prawns, Baby Gem Lettuce, Cherry Tomato, Marie Rose sauce €9.95

CRISPY SMOKED SALMON SPRING ROLLS

Mango and Chili Sauce, mixed leaves €7.50

CHICKEN CAESAR SALAD (GF)

Baby gem, bacon lardons, garlic croutons (omit for Gluten free option) and parmesan shavings €7.50 (main size €12.50)

MAINS

ROAST STRIPLOIN OF CERTIFIED IRISH HEREFORD BEEF (GF)

Creamed potatoes, seasonal vegetables, traditional gravy €16.50

SLOW COOKED LAMB SHANK

Creamed potatoes, seasonal vegetables, Lamb jus €17.50

TRADITIONAL FISH AND CHIPS

Beer Battered fresh Ballycotton fish fillet, whipped pea puree, hand cut chips and tartar sauce €15.50

CLOCK TOWER BURGER

Crispy Panchetta bacon, melted cheddar cheese, onion ring, hand cut chips, presented in a Brioche Bun €14.50

DUET OF VEGETARIAN BURGER (GF)

Green Pea & Mint Burger, Sweet potato and Cumin burger, cherry tomato white wine sauce, red onion marmalade with gratin potato, seasonal vegetables €17.50

21 DAY AGED 100Z CERTIFIED IRISH HEREFORD SIRLOIN STEAK (GF)

Sauté onions and mushrooms, hand cut chips and pepper sauce with seasonal vegetables €24.00

BAKED SALMON (GF)

Creamed potatoes, seasonal vegetables with champagne sauce €16.50

ATLANTIC SEAFOOD PIE

Locally landed white fish, salmon, smoked Haddock, Green peas, topped with creamed potatoes and served with a tossed salad €14.50

BALLYCOTTON BAY COD

Creamed potatoes, seasonal vegetables, wrapped in a crispy panchetta and caper butter sauce €18.00

CHICKEN SALSANO (GF)

Supreme of Chicken stuffed with sundried tomato, mozzarella cheese and basil served with gratin potato, seasonal vegetables with white wine sauce €14.50

SIDES

Hand Cut Chips, Seasonal Vegetables, French Fried Onions, Sautéed Onions & Mushrooms, Mixed Leaf Salad, Garlic Bread, Coleslaw €3.00

Allergens

1.Cereals, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6.Soybeans, 7.Milk, 8.Nuts, 9.Celery, 10.Mustard, 11.Sesame seeds, 12.Sulphur dioxide & sulphites, 13.Lupin, 14.Molluscs