

# ARKLE

## DINNER MENU

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### STARTERS

<b>Soup of the Day</b>	<b>6.5</b>
With Homemade Soda Bread (1, 2, 7)	
<b>Creamy Seafood Chowder</b>	<b>9.5</b>
Smoked Haddock, Mussel, Clams, Dill Potato with Soda Bread (1,3,5,7,8)	
<b>Crispy Tempura Calamari and Tiger Prawns</b>	<b>9.5/15.5</b>
Dressed Mixed Leaves, Chili and Lime Mayonnaise (2,5,8,14)	
<b>FX Buckley Black Pudding</b>	<b>8</b>
Poached Egg, Asparagus, Cherry Tomato and Bearnaise Sauce (2,4,6,7,14)	
<b>Louisiana Chicken Wings</b>	<b>9.5/13.5</b>
Blue Cheese Dip, Celery Sticks (1,4,12)	
<b>Toons Bridge Mozzarella</b>	<b>8</b>
Marinated Heirloom Tomatoes, Crispy Croutons & Balsamic reduction (2,7,11,14)	
<b>Super Food Salad</b>	<b>8/13.5</b>
Roast Sweet Potato, Chick Pea, Blue Berries, Organic Mixed Leaves, Nuts, Grapefruits and Avocado Puree (10,11,12,14)	
	<b>3</b>
Add Grilled Chicken	

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### SIDES (All sides €4.50)

Thick Cut Chips

Mixed Leaves Salad

Creamed Mash (7)

Seasonal Fresh Market Vegetables

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### Allergens

1 - Celery, 2 - Cereals containing gluten, 3 - Crustaceans, 4 - Eggs, 5 - Fish, 6 - Lupin, 7 - Milk, 8 - Molluscs, 9 - Mustard, 10 - Nuts, 11 - Peanuts, 12 - Sesame seeds, 13 - Soya, 14 - Sulphur Dioxide (sulphites)

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### MAINS

All our prime beef cuts are 100% Irish Angus in origin and from the lush green fields of Co. Kildare. All steaks are served with Chips, Roasted Cherry Tomato, Mushroom Ragout and Choice of Red Wine Jus or Green Peppercorn Sauce (1,2,7)

<b>8oz Beef fillet</b>	<b>32</b>	<b>10oz Striploin</b>	<b>26</b>	<b>12oz Ribeye</b>	<b>29</b>
<b>Glenroyal Burger</b>					<b>16.5</b>
8oz Irish Angus Steak Burger, Toasted Brioche Bun, Dubliner Cheddar, Beef Tomato, Homemade Burger Sauce and Chips (2,4,7,14)					
<b>Prawn and Chorizo Tagliatelle</b>					<b>19</b>
Asparagus Tips, Garlic Cream Sauce, Parmesan Shavings (2,7)					
<b>Wild Mushroom and Spinach Tagliatelle</b>					<b>15</b>
Sundried Tomato, Garlic Cream Sauce (2,7,14)					
<b>Pan Seared Fillet of Seabass</b>					<b>20</b>
Cauliflower Puree, Tender Stem Broccoli, Cream Potato, Dill Mussel Champagne Sauce, Micro Herbs (1,3,5,7,8,14)					
<b>Beer Batter Fish and Chips</b>					<b>16.5</b>
Pea Puree and Tartar Sauce (2,5,7,8,14)					
<b>Roast Supreme of Chicken</b>					<b>19</b>
Spinach Puree, Baby Carrot, Sundried Tomato Mash, Wholegrain Mustard Sauce (1,7,9)					
<b>Thai Red Chicken Curry</b>					<b>16.5</b>
Roasted Courgette, Pepper, Onion in a Red Curry Sauce Served with Jasmine Rice & Fresh Coriander (2,14)					
<b>Thai Red Vegan Curry</b>					<b>15</b>
Roasted Courgette, Pepper, Onion, Broccoli in a Red Curry Sauce Served with Jasmine Rice & Fresh Coriander (2,14)					

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### DESSERTS

<b>Panna Cotta</b>	<b>6.5</b>	<b>Vanilla Crème Brulee</b>	<b>6.5</b>
Blueberry Compote, Italian Meringue (4,7)		Pistachio Biscotti (2,4,7,10)	
<b>Chocolate Delice</b>	<b>6</b>	<b>Selection of Irish Cheese Board</b>	<b>7.5</b>
Chocolate Sauce, Chocolate Ice Cream (2,7)		Crackers, Grapes, Caramelized Walnuts (2,7,10)	
<b>Warm Sticky Toffee Pudding</b>	<b>6.5</b>		
Caramel Sauce, Vanilla Ice Cream (4,7)			

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