# STARTERS

### Homemade Soup of the Day

Served with homemade brown bread (1,9)

### Irish Seafood Chowder



Clarkes chunky mixed seafood, creamy vegetable broth served with brown break.(1,2,4,9,10,13,15)

# Classical Caesar Salad

Parmesan shavings, crispy bacon with garlic & herb croutons (1,3,4,9)

# Grannagh Irish Pork Ribs

Fresh pork ribs, slow cooked, basted with our sweet house marinade and accompanied by a smokey BBQ sauce(10,11)

### Golden Baked Vol au Vent

Chicken & wild mushroom with creamy chardonnay sauce in a golden pastry shell (1,3,9,13)

# Crunchy Chicken Wings

Chicken wings marinated in honey yogurt, our own Grounded spice, mint & Onion Rita (9,10,11)

### Killary Blue Shell Mussels €3.50

Classic steamed mussels with white wine, shallots, garlic and sourdough crusty bread (1,2,3,4,9,11)

### Baked Garlic Prawns



Half a dozen baked garlic prawns with sourdough baguette and salad of the day. (1,2,3,4,5,9,13,15)

### Meditarian Tomato Bruschetta

With feta cheese, basil pesto, olive oil drizzle (1,8)

#### Allergens available on the back



# MENU MA

# MAIN COURSES

### Special of the Day

Choice of a fresh meat or fish served with vegetables and creamy mash with choice of sauces. Ask your server for todays choices (1,2,3,9,11,12,13,15)

### Gourmet 8oz Irish Beef Burger €5.00

Served in a toasted brioche bap with coleslaw, bacon, mature cheddar, ballymaloe relish and onion ring with chips & side salad. (1,3,9,11,12)

# Beer Battered Fish 'n' Chips €5.00

Clarkes golden fried fresh cod fillet in beerbatter, served with chips, tartar sauce, mushy peas and lemon wedge. (1,3,4,9,10,13)

# Woods Style Chicken Curry

With lemongrass flavoured rice and garlic and coriander naan bread (1,8,9,10,15) Vegatarian option available.

# Slow Cooked 6 Hour Lamb Rump €5.00

Slow braised Slaney Valley lamb shank with honey roast vegetables Champ potato & rosemary jus (9,10,11,13)

### Irish Grassfed Beef: Sirloin €7.00 / Fillet €12.00

Mushroom duxelle, onion rings, sautéed fine beans with choice of creamy mash or chips. With six pepper sauce or Garlic Butter (1,3,9,10,11)

### Fillet of Chicken Florentine

With Spanish cream cheese sauce and sun-dried tomato mash (1,9,11,13)

### Antipasti Fettuccine Pasta

### Add Prawns €3.50 Add Chicken €2.50

Four cheese fetticine alfrado with garlic bread parmesan shaving, plum tomato and parsley sauce (1,2,3,9,10,11,13,15)

Basket of Bread for One	€2.00
Chunky Chips	€3.00
Onion Rings	€3.00
Small Woods Salad	€3.00

Rosario Dias, Head Chef Westport Woods Hotel

# DESSERTS

### Passionfruit Cheesecake

With seasonal fruit and cream chantilly (1,3,9)

# Warm Apple & Golden Raisin Cobbler

Vanilla ice cream & anglaise sauce (1,3,9)

### Meringues

Filled with fresh fruit, whipped cream & fruit compote (3,9)

### Selection of Icecreams

Vanilla, Strawberry & Chocolate (1,3,9)

# **RED WINES**

#### Tocornal Merlot, Chile Glass €6.50 Bottle €23

Good texture and structure, Medium bodied, the delicious plum fruit flavours both dominate the palate.

### Tocornal Cabernet Sauvignon, Chile Glass €6.50 Bottle €23

Very drinking it immediately displays rich concentrated blackcurrant flavours. Well balanced it has a long finish.

### Aires Andinos Malbec, Argentina Glass €6.50 Bottle €26

Intense red colour with ruby hues. Red fruit aromas, great dark fruit complexity in the palate, sweet tannins

### Deakin Estate Shiraz, Austrailia Bottle €26

Spicy fruitcake and raisin aromas with plum, cinnamon and chocolate notes. Rich palate and fine tannins. Well balanced.

#### Chateu du Plantier Bordeaux, France Bottle €28

Supple and soft with fine-grainned tannins.

# Lopez de Haro Crianza, DOC Rioja, Spain Bottle €30

Smooth and fruity wine, complemented with gentle tannins. Great persistence and structure make it extremely enjoyable and easy to drink.

# WHITE WINES

Tocornal Sauvignon Blanc, Chile

# Glass €6.50 Bottle €23

**MENU** 

Immediate freshness and wonderful fruit expressions of gooseberries and green apples

### Tocornal Chardonnay, Chile Glass €6.50 Bottle €23

Refreshingly dry and round with immediate upfront tropical fruit flavours of peaches and pineapples

### Antonio Rubini Pinot Grigio, Italy Glass €6.50 Bottle €26

Fruity with intense aromas. Well balanced with a touch of spice and excellent finish.

#### Hudson Lane Sauv Blanc , Marlborough, NZ Bottle €28

Bright, elegant, classic style of New Zealand Sauvignon Blanc. Clean, fresh acidity with excellent balance, freshness & fruitiness.

### Pionero Mundi Albarino, Spain Bottle €29

Intense, full nose with a mark varietal character. Moderate acidity on the palate, fresh while at the same time maintaining its aromatic complexity.

# Chapoutier Belleruche Blanc, Cote du Rhone Bottle €35

Made predominantly from white Grenache grapes, this is a dry wine with good ripe flavour.

Gluten - 1 Crustaceans - 2 Eggs - 3 Fish - 4 Mollucs - 5 Soybeans - 6 Peanuts - 7 Nuts - 8 Dairy - 9 Celery - 10 Mustard - 11 Sesame Seeds - 12 Sulphates - 13 Lupin - 14 Shellfish - 15