

Served 4-8.30pm daily

Our WiFi code is mwhguest

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a good review
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Manor West Hotel, Tralee

Tel: + 353 (0) 66 719 4500

email: info@manorwesthotel.ie

Our NEW Summer Iced Coffee Range €4.50 Choose from: Iced Vanilla Latte Iced Caramel Latte Iced Mocha Latte

Manor West Atlantic Seafood Chowder. €8.95

Chunks of fresh Atlantic seafood & root vegetables, cooked in a creamy velouté with freshly baked soda bread (4,5,6,8,9,11,14)

Golden Fried Chunks of Brie €11

A mature brie coated in golden breadcrumbs, served on a bed of seasonal leaves, served with a cranberry compote (1,4,7,9,11,14)

Chicken & Mushroom Vol au Vent €11

Sautéed chicken & button mushrooms in a cream sauce, served in golden puff pastry (1,4,7,9,11,14)

Main course €17.50

STARTERS

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ALAD

Goat's Cheese Bruschetta €11

Warm goat's cheese, roast courgette, red peppers & sundried tomatoes on toasted ciabatta with a dressed rocket salad (1,4,7,9 11,14)

Beef Striploin Salad €18.50

Prime Irish striploin, marinated in Cajun spice & chargrilled, served with seasonal leaves, sesame seeds, spring onions and ranch dressing (1,4,9,11,12,13,14)

Caesar Salad €12.50

Tossed cos leaves, crispy bacon & herb croutons. Finished with Parmesan shavings (1,4,7,11,13,14)

Chicken Caesar Salad €16.50

Chicken with tossed cos leaves, crispy bacon & herb croutons. Finished with Parmesan shavings (1,4,7,9,11,13,14)

Prawn Caesar Salad €17.50

Pan fried Prawns, tossed cos leaves, crispy bacon & herb croutons. Finished with Parmesan shavings (1,4,5,7,11,13,14)

Roasted Chickpea & Avocado Bruschetta €12

Crushed avocado & lime, roasted chickpeas, Mediterranean vegetables & chunky salsa, served on a sourdough crostini, with a baby spinach & rocket salad (1a,9,11)

Mercantile Vegan Burger €17

A lightly spiced pea protein burger, served in a toasted bap with red onions, cos leaves, sun dried tomato & vegan mayonnaise served with a crisp salad and chunky potato fries (1a,2,3,11,13,14)

From our NEW drinks fountain!

We have introduced our new drinks fountain as part of our green policy for the hotel as it is glass and plastic free, reducing the impact on the environment and the impact on your pocket. Choose from:

All €2.50 a glass €5 a pint

Pepsi Pepsi Max 7up Club Orange A
Sparkling Water
Britvic Tonic Water

Traditional Fish & Chips €19.50

Beer battered Atlantic cod, served with chunky chips, mushy peas, our own tartar sauce & a crisp seasonal salad (1a, 4,7,8,11,13,14)

Catch of the Day

See our specials menu for details & price

Flame Grilled 8oz Prime Irish Beef Burger €19.50

Flame grilled 8oz beef burger, topped with streaky bacon, pickle & smoked cheddar in a dressed bap, with tomato relish. Served with salad & fries (1a,4,7,11,13,14)

10oz Sirloin Steak €32

Succulent local steak, prepared by our on site butcher Served to your liking with mushrooms, onions, french fries & seasonal salad with a choice of pepper sauce or garlic butter (4,9,11,14)

Peri Peri Chicken Burger €19.50

Marinated chicken fillet burger, crispy bacon & avocado in a dressed brioche bun with black pepper mayonnaise, served salad & fries (1a, 4,7,11,13,14)

Mercantile Vegetable Curry €15

Sautéed sugar snap peas, red onions, baby corn & roasted red peppers in a medium spiced curry with a crisp poppadom, served with fluffy rice (1,4,9,11,12,13,14)

Add chicken +€4 (9) Add prawns +€4.50(5)

Wild Mushroom Stroganoff €15

Sautéed wild mushrooms in a creamy stroganoff sauce, served with fluffy rice & garlic ciabatta (1,4,7,9,11,12,13,14)

Add beef +€4

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Gluten free options available on request

House Fries €3.95 (14) Chunky Fries €4.50 (14)

Garlic Fries €6 (4,9,13,14)
Topped with melted mozzarella

Chilli Beef Fries €8 (4,9,13,14) Topped with melted mozzarella.

Garlic Bread €4 (1,4,7)
Coleslaw €2 (11,14)
Side Salad €3 (11)
Mashed Potato €3 (4,14)
Selection of Vegetables €3.95
(4,14)

ALLERGEN GUIDE

1Gluten 2.Peanuts 3.Nuts 3a.Almonds 3b.Brazil Nuts 3c.Cashews. 3d.Hazelnuts 3e.Macadamia 3f.Pecan 3g.Pistachio. 3h.Walnuts 4.Milk 5.Crustaceans 6.Mollusc 7.Eggs 8.Fish 9.Celery 10.Lupin 11.Mustard 12.Sesame Seeds 13.Soya 14.Sulphar Dioxide

We are proud to use only Irish Beef in our dishes