

# DINNER

## TO START

### **Manor West Atlantic Seafood Chowder €9.50**

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

### **Mature Brie Fondue €11.50**

Melted Brie topped with a black pudding crumb & grilled smoked bacon with a side of Bramley apple chutney & toasted sourdough for dipping ( 1,4,7,9,11,14 )

### **Chicken & Mushroom Vol au Vent €11.50**

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

### **Goat's Cheese Tartlet €11.95**

Mature goat's cheese in a pastry tart with roasted red onion, courgettes, peppers, & sun-dried tomatoes, topped with red onion, marmalade, ( 1,4,7,9,11,14 )

### **King Prawn Pil Pil €13.50**

Sautéed King prawns in chilli & garlic, served with toasted garlic ciabatta ( 1,4,5,8,9,11,13,14 )

### **Roasted, Chickpea & Avocado, Bruschetta, €12**

Crushed avocado & lime, roasted chickpeas & sun-dried tomatoes, served on a sourdough crostini, topped with dressed rocket leaves ( 1a,9,11 )

## SALADS

### **Chilli & Garlic Beef Striploin Salad €18.50**

Tender sirloin of beef, char-grilled with chilli & lime, seasonal leaves, cos lettuce, sugar snap peas, sun dried tomatoes, spring onion & julienne of gherkin with house dressing ( 1,4,9,11,12,13,14 )

### **Caesar Salad ( starter €11 main €13.50 )**

Cos leaves, crispy bacon & crispy croutons. Tossed in Caesar dressing, topped with Parmesan shavings ( 1,4,7,9,11,13,14 ) add chicken +€4 ( 9 )

### **Ploughmans Platter €18.50**

A selection of freshly carved meats, boiled egg, salad, pickle, homemade slaw, tomato relish & brown bread ( 1,4,7,9,11,14 )

### **Manorwest Seafood Salad €20**

Fresh Atlantic salmon, prawns, mussels & smoked salmon with seasonal salad, Marie Rose sauce & brown bread ( 1,4,7,9,11,14 )

## MAINS

### **Traditional Fish & Chips €20**

Beer battered Atlantic cod, served with chunky fries, mushy peas, homemade tartar sauce & house slaw ( 1a,4,7,8,11,14 )

### **Catch of the Day & Roast of the Day**

See our specials menu for details & price

### **Mercantile 8oz Prime Irish Beef Burger €19.95**

Flame grilled 8oz beef burger, topped with bacon, lettuce, tomato, pickle, crispy onion & melted smoked cheddar in a dressed bap with tomato relish. Served with our house slaw & fries ( 1a,4,7,11,13,14 )

### **10oz Sirloin Steak €34**

Prime Irish sirloin steak carefully selected & cut by our house butcher, cooked to your liking over our char-grill with sautéed mushrooms & onions, French fries & seasonal salad, with your choice of pepper sauce or garlic butter ( 1,4,7,9,11,14 )

### **Cajun Chicken Burger €20**

Marinated chicken fillet burger, crispy bacon & pineapple salsa in a dressed brioche bun with house slaw & fries ( 1a,4,7,11,13,14 )

### **Mercantile Vegetable Curry €16**

Sautéed fresh market vegetables in a medium spiced curry sauce with toasted naan bread & served with fluffy rice ( 1,4,9,11,12,13,14 ) With chicken +€4 ( 9 )

### **Wild Mushroom Pasta €16**

Sautéed wild mushrooms, shallots, spring onions & chives in a cream sauce, served on a bed of penne pasta with garlic croute & Parmesan shavings (1,4,7,9,11,12,13,14) Add chicken +€4 ( 9 )

### **Mercantile Vegan Burger €18**

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 & chunky potato fries ( 1a,2,3,11,13,14 ) ( Vegan )

### **Homemade Lasagne Tuscany €20**

Chef's homemade beef lasagne with salad, garlic croute & fries ( 1,4,7,9,11,14 )

## SIDES

**House Fries €3.95** ( 14 )

**Chunky Fries €4.50** ( 14 )

**Garlic Fries €6**

( topped with melted mozzarella ) ( 4,9,13,14 )

**Chilli Beef Fries €8**

( topped with melted mozzarella ) ( 4,9,13,14 )

**Side Salad €3.50** ( 11 )

**Mashed Potato €3.50** ( 4,14 )

**Selection of Vegetables €3.95** ( 4,14 )

**Coleslaw €2** ( 11,14 )

**Garlic Bread €4.50** ( 1,4,7 )

## ALLERGEN GUIDE

1.Cereal 1a.Wheat 1b. Rye 1c.Barley 1d.Oats 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.Sulphur Dioxide