Evening Menu

STARTERS & LIGHT BITES

Homemade Soup of the Day €6.95	Roast of the Day
Chefs Homemade Soup of the Day, served with Our	Served with Creamy
Guinness Soda Bread. (1,3,7,9,12)	Vegetables and Red
Seafood Chowder	Irish Sirloin Steak
Chunky Atlantic Seafood Chowder Scented with	80z 100% Irish Sirloir
Fennel and Dill served with our Guinness Soda	Twice Cooked Chips,
Bread. (1,2,3,4,5,7,9,12)	Choice Of Creamy Br
	Garlic And Parsley E
Warm Cajun Chicken Caesar Salad	(1,6,7,9,12)
€10.95 (Small) €12.95 (Large)	
Served with Baby Gem Lettuce, Crispy Bacon	Chicken Supreme
Lardons, Sourdough Croutons, Homemade	Kilmaley Pale Ale Be
Dressing and Shaved Aged Parmesan. (1,3,7,11)	Supreme, Honey Roa
	Crispy Bacon, Roast
Caprese Salad	Jus. (1,6,7,9,12)
Of Beef Tomatoes, Balsamic Roast Cherry	
Tomatoes, Sun Dried Tomatoes, Buffalo	Roast Lamb Shank
Mozzarella, Duo of Pesto, Peppered Rocket and	With Rosemary Jus,
Smoked Olive Oil. (7,8,12)	Seasonal Vegetables
	Seasonar vegetables
Smoked and Roasted Salmon €11.95	
Oak Smoked Salmon. Roast Salmon and Sour	Confit Pork Belly
Cream Rillette, Pomegranate, Pickled Cucumber,	Served with Savoy C
Soda Bread Croutons and Homemade Lemon	Wholegrain Mustard
Yoghurt. (1,2,3,7,11,12)	(1,6,7,9,11,12)
Buffalo Style Hot Wings €8.95 (Small) €12.95 (Large)	Braised Beef
Served with Louisiana Hot Sauce, Blue Cheese	18 Hour Braised Beef
Yoghurt and Celery Crudité. (7,9,12)	Leek, Parsnip Crisp a
Togratio and Colory Cruation (7,5,12)	(7,9,11,12)
St Tola's Goats Cheese Salad €10.95	
Ash Rolled St Tola's Goats Cheese, Sweet and Sour	Creamy Satay
Beetroot Variations, Walnut Crumb, Poached Pear	Gently Sautéed Chic
and Walnut Oil. (7,8,12)	and Peanut Satay Sa
and wanter On. (7,0,12)	Onion Served with B
0 11 01: 1 1: 0:1/	(Vegetarian Option
Smooth Chicken Liver Pâté €8.95	
Smooth Chicken Liver Pate, Toasted Croutes,	Gnocchi
Fresh Fig, Fig Chutney and Roast Apple Puree.	Crispy Potato Gnoce
(1,6,7,9,12)	Puree, Wild Mushroo
	Crumb. (1,3,7,8,9,12)
Special Dressed Chips €12.95	
Twice Cooked Chunky Chips Topped with Pulled	CONTRACTOR OF THE PARTY OF THE
Desired Desired Control Mined Desired Control	

Braised Beef, Sautee Mixed Peppers and Onions Topped with Chorizo Mayo and Melted Cheddar.

(1,7,9,11,12)

FROM THE LAND

Roast of the Day	£15 Q5	W
Served with Creamy Mash Potato, Seasonal	C10.00	
Vegetables and Red Wine Jus. (1,3,7,9,12)		
v ogotables alia 100a vvilio g ab. (1,3,7,9,12)		
Irish Sirloin Steak	£24 95	
80z 100% Irish Sirloin Steak, Shoestring Onion		
Twice Cooked Chips, Mushroom Ketchup and		Service Control
Choice Of Creamy Brandy Peppercorn Sauce, I		
Garlic And Parsley Butter and Red Wine Jus.		
(1,6,7,9,12)		
Chicken Supreme	€17.45	Grilled Fillet
Kilmaley Pale Ale Beer Brined Roast Chicken		Served w
Supreme, Honey Roast Carrot, Buttered Peas,		and Dill F
Crispy Bacon, Roast Chicken Mash and Red W	ine	
Jus. (1,6,7,9,12)		Beer Battere
		Crispy Be
Roast Lamb Shank	€16.95	Buttered
With Rosemary Jus, Buttered Mash, and a side	of	(1,2,3,7,11,
Seasonal Vegetables. (6,7,9,12)		
		Seafood Pie
Confit Pork Belly	€16 95	Chunky I
Served with Savoy Cabbage, Black Pudding,		Smoked I
Wholegrain Mustard Jus and Burnt Apple Pure	ee.	Parmesai
(1,6,7,9,11,12)		and Salad
Braised Beef	€16.95	
18 Hour Braised Beef Boudin, Scallion Mash, C	onfit	
Leek, Parsnip Crisp and Bourguignon Sauce.		
(7,9,11,12)		
Creamy Satay	€16.95	
Gently Sautéed Chicken Fillet in a Rich Cocon		
and Peanut Satay Sauce, with Mixed Peppers		
Onion Served with Braised Rice and Chutney.		
(Vegetarian Option Available) (6,9,10)		

BAR & KITCHEN



FROM THE SEA

Grilled Fillet of Salmon	€18.95
Served with Purple Potato Salad, Sprouting Broand Dill Hollandaise Sauce. (2,3,7,11,12)	ecoli

€15 95

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Chunky Mix Of Cod, Salmon, Prawns, Mussels and
Smoked Haddock in a Fennel Velouté Topped with
Parmesan Crusted Potato Served with Seasonal Veg
and Salad. (2,4,5,6,7,9,12)

BURGER CORNER

Beef Burger
80z 100% Irish Beef Burger, Served in a Brioche Bun,
Gem Lettuce, Tomato, Red Onion, Roast Garlic
Aioli, Smoked Bacon Jam and Dubliner White
Cheddar.
Served With Twice Cooked Chips and Homemade
Ketchup. (1,3,6,7,9,11,12)
Chicken Burger

Buttermilk Brined, Lightly Coated Chicken Fillet served in a Pretzel Burger Bap with Red Cabbage Slaw, Homemade Relish and Chorizo Mayo. Also served with Cajun Fries and House Barbeque Sauce. (1,3,6,7,9,11,12)

	Deetivot durger
5	Roast Beetroot Patty served with Curry Mango Mayo,
,	Mushroom Relish, Crisp Lettuce, Tomato and Red
	Onion served in a Beetroot Bun with Twice Cooked
	Chips.
	(Vegan Option Available) (1,3,6,9,11,12)

EXTRA SIDES

Extra Sides €3.90
Seasonal Side Salad (11,12)
Daily Vegetable Selection (7)
Rosemary Salted Twice Cooked Chips (12)
Purple Potato Salad (3,11)

Red Cabbage Slaw (3,11)

Food Allergies and Intolerances

Before ordering food and drinks, please inform one of our members of staff if you have any food allergies or intolerances.

If you have a food allergy or food intolerance please refer to the end of the menu, where the allergens are listed numerically and presented beside each menu item.



Allergens -

(1) Gluten (2) Fish (3) Eggs (4) Crustaceans (5) Molluscs (6) Soy (7) Lactose (8) Nuts (9) Celery (10) Peanuts (11) Mustard (12) Sulphites (13) Lupin (14) Sesame

Dessert Menu

BAR & KITCHEN



WOODSTOCK

ENNIS

Warm Apple and Raisin Crumble	
Warm Apple and Raisin Crumble Tartlet, Crème A	nglaise,Vanilla Bean Ice
Cream. (1,3,7)	
Warm Chocolate and Raspberry Brownie	€6.95
With Honeycomb Ice Cream and Chocolate Sauce.	(1,3,7)

Homemade Cheesecake of the Day

With Crème Chantilly and Seasonal Fruit (1,3,7)

Banoffee Trifle

With Ginger Nut Crumble, Caramel, Banana Custard and Sweetened Banana Cream. (1,3,7)

Ice Cream Selection

Served with Berry Compote and Crisp Wafer Basket. (1,3,7)

'Arrive as a guest and leave as a friend'

For all your special occasions, Enquire today.

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