



“FOOD, LIKE A LOVING
TOUCH OR A GLIMPSE
OF DIVINE POWER,
HAS THAT ABILITY TO
COMFORT”

- NORMAN
KOLPAS

Lunch Menu

SERVED FROM 12:30PM TO 4PM DAILY

LIGHTS BITES

CHEF'S HOMEMADE SOUP OF THE DAY

Homemade Soup served with In-House Guinness Brown Soda Bread

(1,3,7,9,12)

7.50

WARM BACON CAESAR SALAD

Served with Baby Gem Lettuce, Crispy Bacon Lardons, Sourdough Croutons, Crispy Onions, Homemade Caesar Dressing and Shaved Aged Parmesan

(1,2,3,7,11,12)

(Starter) 9.95 (Main) 16.75

+Add Chicken 4.00

LOUISIANA STYLE HOT WINGS

Served with Celery Crudité and topped with Garlic and Parmesan Mayo

(3,7,9,11,12)

(Starter) 9.95 (Main) 16.75

CRISPY SCOTCHED SOFT HENS EGG

served with a Roast Onion Puree, Bacon and Jameson Jam and Tomato Crisps

(1,2,3,4,7,11,12)

9.95

SMOKED HADDOCK, POTATO AND ONION CHOWDER

Finished with a Fennel and Dill Cream, served with in house made Guinness Soda Bread

(1,2,3,7,9,12)

8.50

POACHED ATLANTIC PRAWN, COD, AND SMOKED SALMON PARCEL

Marie Rose Sauce, Avocado, And Celeriac Remoulade

(2,3,4,6,11,12)

11.95

GOATS CHEESE MOUSSE

Pickled Walnut, Red Pepper Relish, Walnut and Raisin Tuille

(1,3,6,7,8,9,11,12)

8.95

TOMATO, SPICED COURGETTE AND PLUM GALETTE

Aged Balsamic, Basil Pesto and Beetroot Chutney

(1,3,7,8,11)

9.50

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

PLEASE NOTE:

OUR STANDARD CHIPS ARE NOT VEGETARIAN FRIENDLY OR GLUTEN FREE BUT CAN BE PROVIDED ON REQUEST.

AS WE WORK IN A LIVE KITCHEN AND MAKE MEALS ON REQUEST, PLEASE BE ADVISED IF YOU HAVE A SERIOUS ALLERGY OUR KITCHEN IS NOT COMPLETELY ALLERGEN FREE SO SMALL TRACES MAY STILL EXIST IN MEALS

ALL OUR BEEF IS LOCALLY SUPPLIED IN IRELAND



HOTEL

WOODSTOCK

ENNIS

Lunch Menu

SERVED FROM 12:30PM TO 4PM DAILY

SIGNATURE SANDWICHES

WARM CHICKEN CEASAR WRAP

Crispy Gem, House Ceasar Dressing, Parmesan Cheese, Smoked Bacon Lardons, Cajun Chicken, Served With Seasonal Side Salad.

(1,3,6,7,11,12)

10.50

OAK SMOKED SALMON ON GUINNESS

SODA BREAD

Served Cream Cheese With Lemon Caper, Red Onion And A Seasonal Side Salad

(1,3,6,7,11,12)

11.95

WARM PULLED PORK CIABATTA

Coleslaw, House Relish And Gem Lettuce Served With A Seasonal Side Salad

(1,6,7,9,11,12)

10.50

WARM TOASTED SMOKED HAM RED ONION RELISH AND WHITE CHEDDAR ON SOURDOUGH

Served With Seasonal Side Salad.

(1,6,7,9,11,12)

8.50

MAKE YOUR OWN

Make your own sandwich with the Choice of the Following Ingredients:

Sandwich ~ €7.50

Toasted Sandwich ~ €8.50

+Add Chips or Soup ~ €2.65

- Tomato
- Ham
- Coleslaw (3,10,12)
- Onion
- Chicken
- Egg Mayo (3,10)
- Lettuce
- Cheese (7)
- Stuffing (1,7)

Basic/Toasted Sandwich Allergen: (1,7)

MAIN COURSES

MASSAMAN THAI CURRY

served with seasonal vegetables bound in a spiced coconut cream with jasmine rice, topped with a peanut crumb

(1,3,6,7,9,12,14)

16.75 Add Chicken 4.00

BEER AND SEAWEED BATTERED FISH OF THE DAY

served with twice cooked fries, minted pea puree, and chunky tartar sauce.

(1,2,3,7,11,12)

18.95

CLASSIC ROAST CHICKEN PASCAL

stuffed with herb stuffing, wrapped in bacon, with French green beans, carrot puree and chicken jus

(1,2,6,7,9,11,12)

17.45

WOODSTOCK 8OZ DEXTER BEEF CHEESEBURGER

Served in a Brioche Bun with Crispy Baby Gem Lettuce, Tomato, Sliced Red Onion, Burger Relish, Twice Cooked Beef Dripping Chips, Beef Gravy Mayonnaise, and your Choice of Dubliner White Cheddar, Cashel Blue or Wicklow Brie Cheese.

(1,2,3,6,7,9,11,12)

18.95

ALLERGENS:

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WOODSTOCK
ENNIS

Evening Menu

STARTERS & LIGHTS BITES

CHEF'S HOMEMADE SOUP OF THE DAY

Homemade Soup served with In-House Guinness Brown Soda Bread.

(1,3,7,9,12)

7.50

WARM BACON CAESAR SALAD

Served with Baby Gem Lettuce, Crispy Bacon Lardons, Sourdough Croutons, Crispy Onions, Homemade Caesar Dressing and Shaved Aged Parmesan.

(1,2,3,7,11,12)

(Starter) 9.95 (Main) 16.75

+Add Chicken 4.00

LOUISIANA STYLE HOT WINGS

Served with Celery Crudité and topped with Garlic and Parmesan Mayo.

(3,7,9,11,12)

(Starter) 9.95 (Main) 16.75

CRISPY SCOTCHED SOFT HENS EGG

served with a roast onion puree, bacon and jameson jam and tomato crisps

(1,2,3,4,7,11,12)

9.95

SMOKED HADDOCK, POTATO AND ONION CHOWDER

finished with a fennel and dill cream, served with in house made Guinness soda bread.

(1,2,3,7,9,12)

8.50

POACHED ATLANTIC PRAWN, COD, AND SMOKED SALMON PARCEL

Marie Rose Sauce, Avocado, And Celeriac Remoulade

(2,3,4,6,11,12)

11.95

GOATS CHEESE MOUSSE

pickled walnut, red pepper relish, walnut and raisin tuille

(1,3,6,7,8,9,11,12)

8.95

TOMATO, SPICED COURGETTE AND PLUM GALETTE

aged balsamic, basil pesto and beetroot chutney

(1,3,7,8,11)

9.50

ALLERGENS:

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Evening Menu

MAIN COURSES

18-HOUR BRAISED BEEF FEATHERBLADE

Creamy Mash Potato, Smoked Bacon Jus, Roast Carrot, Glazed Parsnip And
Homemade Yorkshire Pudding

(1,3,7,9,11,12)

19.95

Woodstock
ORIGINAL

WOODSTOCK 80Z DEXTER BEEF CHEESEBURGER

Served in a Brioche Bun with Crispy Baby Gem Lettuce, Tomato, Sliced Red Onion, Burger Relish,
Twice Cooked Beef Dripping Chips, Beef Gravy Mayonnaise, and your Choice of
Dubliner White Cheddar, Cashel Blue or Wicklow Brie Cheese.

(1,2,3,6,7,9,11,12)

18.95

WOODSTOCK HOTDOG

classic smoked frankfurter, topped with barbeque pulled pork, crispy onions, gherkins and chipotle
mustard mayo. Served in a pretzel roll with twice cooked beef dripping fries.

(1,2,3,6,7,9,11,12)

17.75

Woodstock
ORIGINAL

BEER AND SEAWEED BATTERED FISH OF THE DAY

served with twice cooked fries, minted pea puree, and
chunky tartar sauce.

(1,2,3,7,11,12)

18.95

CLASSIC ROAST CHICKEN PASCAL

stuffed with herb stuffing, wrapped in bacon, with French green beans, carrot puree and chicken jus

(1,2,6,7,9,11,12)

18.30

PAN ROAST HAKE GRENOBLAISE

with caper, lemon and parsley butter, spring onion mash, tender stem broccoli, crisp croutons.

(1,2,7,12)

16.75

SPINACH AND RICOTTA TORTELLINI

sun dried tomato and spinach cream, topped with shaved aged parmesan

(1,3,6,7,9,12)

19.50

MASSAMAN THAI CURRY

served with seasonal vegetables bound in a spiced coconut cream with jasmine
rice, topped with a peanut crumb

(1,3,6,7,9,12,14)

16.75 Add Chicken 4.00

ALLERGENS:

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MEALS*

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Evening Menu

MAIN COURSES

10 HOUR BRAISED BEEF AND TOMATO RAGOUT

served with pappardelle pasta and topped with shaved 15 month aged parmesan.

(1,3,9,12)

18.95

CHICKEN, HAM AND MUSHROOM POT PIE

topped with whole butter fresh puff pastry. Served with creamy masg and a side of jus.

(1,2,3,6,7,9,11,12,14)

18.30

SIGNATURE DRESSED FIRES

topped with barbecue pulled pork, diced chorizo, baconaise, melted cheddar and a soft fried egg.

(1,2,3,6,7,9,11,12,14)

15.75

Woodstock
ORIGINAL

SIDE DISHES

BEEF DRIPPING FRIES - 4.0

VEGGIE FRIES - 4.0

STEAMED VEG - 4.0

CREAMY MASH - 4.0

RICE - 4.0

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Dessert

DAIM BAR AND MIXED BERRY ETON MESS

served with a caramel crème Chantilly

(3,7)

7.50

CHOCOLATE AND ORANGE CHEESECAKE

vanilla ice cream, orange crisp

(1,3,7)

7.50

FRESH BAKED CHOCOLATE CHIP COOKIE

warm caramel sauce and vanilla bean ice cream

(1,3,6)

7.50

LEMON MERINGUE PIE

pie topped with strawberry coulis and strawberry crumbs

(1,3,7)

7.99

WOODSTOCK CHEESE BOARD

Served with Crackers, House Chutney and Fresh Fruit.

(Please Ask Your Server For The Cheese Options of the Day)

(1,2,3,6,7,9,12)

10.99

ALLERGENS:

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HOTEL
WOODSTOCK
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“ONE CANNOT THINK
WELL, LOVE WELL,
SLEEP WELL, IF ONE
HAS NOT DINED WELL.”

- VIRGINIA
WOOLF



Wine Menu

RED WINES

	BTL	GLS
HAVALOS <i>CABERNET SAUVIGNON</i> Thick skins lead to classify high tannins, and strong red and black fruit-forward characteristics on both the nose and palate. One of our House Red Wines and a Customer Favourite. Chile <i>Contains: Sulfites</i>	29.00	7.50
FINCA FLORENCIA <i>MALBEC</i> 90-year-old vineyards give this wine and more a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice. Argentina <i>Contains: Sulfites</i>	37.99	9.75
NOEMIE VERNAUX <i>MERLOT</i> Ripe damson and black cherry fruit flavours which are wrapped for a silky-smooth texture. France <i>Contains: Sulfites</i>	35.00	9.25
COSTA CRUZ <i>SHIRAZ</i> Nicely fruity wine on the nose. Soft and rounded with dark berry fruits on the palate. Balanced and well structured, with a long balanced finish, full of primary aromas where liquorish notes also appear. Spain <i>Contains: Sulfites</i>	36.99	9.50
CHATEAU CAMARSAN BORDEAUX ROUGE <i>BORDEAUX</i> A French red wine composed of red cherry and blackberry flavours with hints of liquorice and tobacco. France <i>Contains: Sulfites</i>	42.50	
DOMAINE LAFOND CHATEAUNEUF DU PAPE <i>CHATEAUNEUF DE PAPE</i> Powerful and well-constituted wine. It gives a complex nose of cinnamon, cooked fruits and Morello cherry. After a rich and firm attack, the mouth expresses vanilla and peppery aromas which persist to the final. France <i>Contains: Sulfites</i>	59.99	

WHITE WINES

	BTL	GLS
HAVALOS <i>SAUVIGNON BLANC</i> Clean, fresh and intense, with citrus and pear notes, light herbal touch, giving a fresh and attractive finish. One of our house white wines and a favourite in our restaurant. Chile <i>Contains: Sulfites</i>	29.00	7.50
BOSCO <i>PINOT GRIGIO</i> Crisp and lean with a palate refreshing cleanliness. It balances a creamy nutty flavour with a lively zesty finish. Italy <i>Contains: Sulfites</i>	32.99	8.50
FOUNDSTONE <i>CHARDONNAY</i> Unoaked modern style of Australian Chardonnay with fresh tropical fruits and a clean dry finish. Australia <i>Contains: Sulfites</i>	37.50	9.50
PÁ ROAD MARLBOROUGH <i>SAUVIGNON BLANC</i> A classic Marlborough Sauvignon Blanc with a crisp finish and notes of Apple and Gooseberry. New Zealand <i>Contains: Sulfites</i>	46.99	11.99
CHARLY NICOLE - BURGUNDY Subtly smoky and thrilling in minerality, this pure-fruited, lemon-scented Chablis highlights white peach and lime flavours etched by limestone and chalk. France <i>Contains: Sulfites</i>	47.99	



