

DINNER *at the Boardwalk*

APPETIZERS

Homemade soup of the day with a freshly baked bread roll (1w,3,6,7,9)	7.25
South Indian Spiced Samosa blended taste of brittle crust and soft potatoes laced with caraway, coriander, peas, carrots, and chillies, mint yoghurt dressing (1w 6)	10.50
Gannon's Barbeque Glazed Chicken Wings Toasted sesame seed, Honey & Soya Salad (1w,2,6,9,11,14)	10.50/16.95
Confit Duck Spring Rolls Plum sauce, Asian Salad (1w,2,6,9,11,14)	11.75
Classic Prawn Cocktail Fresh Prawns, Baby Gem Leaves, Brandy & Tomato Aioli (1w,2,3,6,7,10,14)	13.50
Warm Pastry tart with Leitrim Hill goat's cheese Caramelised Red Onion, Raspberry Creme Balsamic, Candied Walnut Crumb, Miro leaf salad (1w,3,6,7,12) (V)	12.95

SALADS

Panko Breaded Chicken Caesar Salad Buttermilk Breaded Chicken, Sourdough Croutons, Smoked Bacon Crumb, Cos leaves, Parmesan, Caesar Dressing (1w,3,4,6,7,10,13)	12.95 / 17.95
Char Grilled Thai Beef Noodle Salad Marinated strips of beef, egg noodle's coriander, lime, fresh Ginger, Garlic, Red Onion, House Sweet Chilli Dressing (3,4,5,6,9,11,14)	15.95 / 23.95
Warm Shredded Confit Duck Leg Salad Marinated in Soya, Ginger, Garlic, Coriander, Baby Leaves, Orange Segments, Toasted Sesame Seed & Honey Dressing (1w,2,6,11,14)	15.95 / 22.95

ALLERGEN TABLE ALLERGEN KEY

1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soy Beans, 7 Milk, 8a Almonds, 8b Brazil, 8c Cashews, 8h Hazelnuts, 8m Macadamia, 8pe Pecans, 8p Pinenuts, 8pi Pistachios, 8w Walnuts, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphites, 13 Lupin, 14 Molluscs

MAIN COURSE

ALL OUR STEAKS ARE 100% IRISH HEREFORD, GRASS FED AND MATURED FOR 28 DAYS (GF & VEGAN OPTION AVAILABLE PLEASE ASK YOUR SERVER)

10oz Hereford Sirloin Steak Caesar dressed leaves, tempura onion rings, thick cut chips sauteed onions, portobello mushroom pepper Sauce (1w,3,4,6,7,10,13) Supplement for Dinner Packages on Steaks (€12pp)	36.95
Oven Roasted Gannon's Chicken Supreme Crispy Leg Croquette, Fried Cranberry & Sausage Stuffing Ball, Creamy potato, Vegetables, Thyme Jus (1w,3,6,7,9,12)	25.95
Grilled Fillet Of Sea Bass Roasted Mediterranean Vegetables, Crumbled Feta, Mousseline Potato, Caper & Lemon dressing (4,6,7,7)	27.50
12 Hour Braised Hereford Short Rib of Beef Gubbeen smoked cheese croquette, honey roasted carrot, Tender stem broccoli, glazed shallot, bourguignon sauce (1w,3,6,7,9,12)	25.95
Oriental Chilli Noodle with Crispy Sticky Beef Marinated strips of Beef in crispy batter, tossed in lime, fresh chilli, ginger, drizzled sticky sauce with crisp stir-fried vegetables, fine egg noodles, roasted peanut. (1w,2,3,5,6,9,11,14)	23.95
Citrus Pale Ale Battered fish Wasabi & Sesame Seed, Citrus Pale Ale Battered White Fish of the day, Pea and mint puree, Tartar sauce, Salt & Vinegar Chunky cut chips (1w,3,4,6,7,11)	21.95
Prime Irish Hereford Beef Burger Prime Hereford beef Pattie, Pulled Jack & coke beef brisket, Crispy maple streaky bacon homemage pickles shredded Ice-Berg, sliced American cheese, Brioche Bab house burger sauce, Fries (1w,3,6,7,11,12,)	18.95
Seafood Linguine Kilmore Quay Mussels, Wild Pi Prawn tails, Monkfish, Wexford Cod, Lemon, Herb, Chilli & Gar 1c Butter, Seaweed Sourdough Bread. (1w,2,4,6,7,14)	26.95
Landmark Chicken Curry Spiced Chicken Curry, Temper Basmati Rice, Garlic & Coriander Naan Bread, Poppadum. (1w,8,9,10,)	19.50
Halloumi Burger Deep Fried Toons Bridge Halloumi Cheese in light spicy tempura batter, red onion marmalade, \Cumin Hummus, and Sweet Potato Fries (1w,6,7,11,12) (VE)	18.95

DESSERT

Homemade Bramble Apple Pie A good old fashion apple pie, Vanilla Ice Cream, Fresh Custard (1w,3,6,7,)	8.50
Landmark Knickerbocker Glory Fresh strawberries, marshmallows, scoops of vanilla and strawberry ice cream, strawberry sauce, toasted almonds, wafer (1w,3,6,7,5a,12)	9.95
Baked Hawaiian Coconut And Pineapple Ice Cream, Italian Meringue, Fresh Passion Fruit (1w,3,6,7,)	9.95
Salted Caramel Bread and Butter Pudding Buttered brioche, vanilla bean custard, salted caramel sauce, poached raisins, caramel ice cream (1w,3,6,7)	8.50
Toblerone, Baileys & Malteser Cheesecake Chocolate Ganache, Chocolate Soil, White Chocolate Ice Cream (1w,3,6,7)	8.95
Warm Sticky Toffee Pudding Drenched in an indulgently sticky caramel sauce, Vanilla Bean Ice Cream (1w,3,6,7,8pe,8w)	8.95

Vegan/Gluten Free Options Available on Request

SIDES

Battered Onion Rings (8,1,v)	4.95
Rocket and Parmesan Salad (4)	4.50
Regular Fries (8)	4.95
Thick-Cut Chips (8)	4.95
Creamy Mash Potato (4)	4.50
Garlic Bread (1,4,5)	4.50
Market Vegetable (4)	4.95



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DRINKS *at the Boardwalk*

COCKTAILS

Aperol Spritz	11.50
Aperol, Bubbles, Sparkling water	
Shankys Nespresso Martini	12.00
Shankys Whip, Coffee Liqueur, Nespresso, Cane Sugar	
Strawberry Daiquiri	12.00
Havana 3YO, Strawberry Liqueur, Strawberry Syrup, Fresh Straw- berry, Fresh Lemon	
Classic Mojito	11.50
Havana 3YO, Mint, Fresh Lime, Cane Sugar, Soda	
Whiskey Sour	12.50
Jameson Black Barrell Fresh Lemon, Cane Sugar, Egg Whites	
Pornstar Martini	13.00
Absolut Vanilla, Passionfruit Puree, Passionfruit Liqueur, Bubbles	

NON-ALCOHOLIC COCKTAILS

Ginger Beer Mojito	7.00
Mint, Lime, Sugar, Ginger Beer	
Frozen Strawberry Orange	7.00
Fresh Orange, Fresh Strawberries, Strawberry Syrup	
Homemade Lemonade	4.95
Fresh Lemon, Cane Sugar, Filtered Water	

WHITE WINES

	GLASS	BOTTLE
Terre Forti Pinot Grigio, Italy	7.95	32.00
Well-balanced, dry and fruity.		
Badet Cuvee Prestige White, France	7.95	32.00
Well-balanced with citrus, passionfruit and flower aromas.		
Rabbit Island Sauvignon Blanc, N.Z.	8.95	36.00
Fresh, vibrant with varietal characters and mineral acidity.		
La Chevalière Chardonnay, France		35.00
Harmonious and well-balanced, with a fruity nose.		
Pazo Cilleiro Albarino, Spain		39.00
Small white flower aromas. Fresh, round and elegant.		
Les Pins de Camille Picpoul Blanc, France		38.00
Vibrant and fresh, with notes of citrus and white flowers.		
Seifried Pinot Gris, New Zealand		45.00
Ripe peach notes on the nose, generous fruit flavours.		
Domaine Gautheron Chablis, France		58.00
Touch of flower, a hint of lemon and vanilla.		

RED WINES

Saint Marc Reserve Merlot, France	7.95	32.00
Silky tannins and intense aromas of red fruits and spices.		
Saint Marc Reserve Cabernet, France	7.95	32.00
Silky in the mouth and delivers fresh and spicy aromas.		
Don David Reserve Malbec, Argentina	8.95	36.00
Fruity, full of plums and chocolate notes. Pleasant finish.		
Tenuta Sant'Antonio Amarone della Valpolicella DOCG, Italy		65.00
Aroma of ripe red fruit, spices, black pepper and chocolate.		
Château Pascaud Bordeaux Supérieur AOP, France		45.00
Hints of blackberry, black cherry and liquorice.		
Muriel Rioja Crianza, Spain		38.00
Finely balanced wine, with a polished and elegant body, long and pleasant aftertaste.		
Edouard Delaunay Pinot Noir 'Septembre' AOP, France		42.00
Full and fresh, elegant and savoury, with berry-fruit flavours.		

CHAMPAGNE & SPARKLING WINES

Masottina Prosecco Spumante, Italy	snipe 12.00
Aromas of watermelon and strawberries.	
Masottina Prosecco Spumante, Italy	39.00
Aromas of watermelon and strawberries.	
Pannier Demi-Sec Séduction, France	89.00
This champagne has aromas of white peaches and fresh almonds.	

ROSE WINES

Morgan Bay Rosé, California	7.95	34.00
Aromas of watermelon and strawberries.		

NESPRESSO COFFEE & BREWS

Espresso	3.20
Double Espresso	4.50
Cappuccino	3.80
Americano	3.75
Tea	3.75
Herbal Tea	3.75
Decaf Tea	3.75
Flat White	3.95
Iced Latte	3.80
Hot Chocolate	4.00
Flavoured Latte	4.25

Add Syrup (Vanilla, Caramel, Hazelnut) .95

Speciality Coffees

Irish Coffee	€8.50
Baileys Coffee	€8.50
French Coffee	€8.50
Calypso Coffee	€8.50

Echo Water 700ml

Still	€3.50
Sparkling	€3.50

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