

DINNER *at the Boardwalk*

APPETIZERS

Chef's Homemade Soup of the Day Served with a warm crusty roll (1A,3,6,7,9)	7.50
Indian Spiced Vegetable Samosas Crisp pastry parcels filled with spiced vegetables, served with mint yoghurt dressing (1A,6,7) (V)	11.00
Gannon's Korean-Style BBQ Chicken Wings Tossed in a sticky Korean glaze, with toasted sesame seeds, honey & soya salad (1A,2,6,9,11,14)	11.50 17.50
Confit Duck Spring Rolls Crispy duck rolls served with plum sauce and an Asian-style salad (1A,2,5,6,7,9,11,14)	12.50
Sesame & Wasabi Tempura Vegetables Lightly battered tempura vegetables with honey & soya dipping sauce (1A,3,6,10,11)	9.50
Warm Goat's Cheese Tart Flaky puff pastry with olives, cherry tomatoes & capers, finished with a raspberry-rhubarb vinaigrette (1A,3,6,7,10) (V)	13.50

SALADS

Chicken Schnitzel Caesar Salad Crispy buttermilk chicken with sourdough croutons, smoked Irish bacon crumb, baby gem leaves, parmesan & Caesar dressing (1A,3,4,6,7,10,13)	13.00 18.00
Burnt Honey Teriyaki Chicken Salad Crispy chicken glazed in burnt honey & teriyaki sauce, with mixed leaves, ribbon carrots, sourdough croutons & sesame dressing (1A,6,11,14)	13.00 18.00
Warm Confit Duck Salad Tender shredded duck marinated in soya, ginger & coriander, with baby leaves, orange segments & toasted sesame dressing (1A,6,11,14)	16.50 23.50

SIDES

Battered Onion Rings (1w,6,11,)	5.50	Creamy Mash Potato (7)	5.50
Rocket and Parmesan Salad(6,7,12)	5.50	Garlic Bread(1w,6,7)	5.50
Regular Fries (6)	5.50	Market Vegetables (6,7)	5.50
Thick Cut Fries (6)	6.00	Sweet Potato Fries (6)	6.50

MAIN COURSE

All our steaks are 100% Irish and matured for 28 days

10oz Hereford Prime Sirloin Steak Served with Caesar dressed leaves, tempura onion rings, thick-cut chips, sautéed onions & pepper sauce (1A,6,7,11) Supplement €14pp on dinner packages	38.50
Jerk-Spiced Chicken & Coke Steak Sandwich Grilled ciabatta, rocket salad, apple aioli & thick-cut chips (1A,6,7) Supplement €8pp on dinner packages	24.50
Braised Hereford Feather Blade of Beef Slow-braised to perfection with creamy chive mash, honey-roasted carrots, sprouting broccoli, glazed shallots & bourguignon sauce (1A,6,7,9,12)	26.50
Howling Gale Ale Battered Fish Crispy battered white fish, pea & mint purée, tartar sauce, salt & vinegar hand-cut chips (1A,3,4,6,7,11) GF option available on request	23.50
Crispy Bang Bang Chicken Noodles Marinated chicken tossed with lime, chilli & ginger, stir-fried vegetables, fine egg noodles & roasted peanuts (1A,3,5,6,9,11,14) Vegetarian option available	25.50
Prime Hereford Beef Burger Beef patty with pulled Jack & Coke brisket, crispy maple bacon, melted cheese, house burger sauce, homemade pickles & French fries (1A,3,6,7,8,9,12) GF option available on request	19.50
Cod & Red Prawn Ragù with Tortiglioni Chunky tortiglioni pasta with crispy battered cod & prawns, baby spinach, sun-dried tomatoes & a vibrant salsa verde (1A,2,4,6,7,14)	26.50
Landmark Chicken Curry Spiced chicken curry with tempered basmati rice, garlic & coriander naan bread, and poppadum (1A,6,7,8,10) Vegetarian, Vegan & Gluten-Free options available	20.50
Southern Fried Buttermilk Chicken Burger Crispy buttermilk chicken fillet, apple & cabbage slaw, elderflower pickles, brioche bun, sour cream & herb dressing, French fries (1A,3,6,7)	18.50
Goat's Cheese, Sweet Potato & Kale Wellington Golden puff pastry parcel filled with goat's cheese, sweet potato, kale, mushrooms & festive chestnuts, served with a cranberry & tomato relish (1A,6) (V)	19.00

Allergen Coding

1 Gluten | 1a Wheat | 1b Rye | 1c Barley | 1d Oats | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soybeans | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs | 15 Varies (please ask your server) [GF] Gluten Free | [VE] Vegan | [V] Vegetarian

DINNER at the Boardwalk

DESSERT

Landmark Tasting Plate of Desserts 9.00 | 15.00

For One or Share for Two

A selection of Chef's favourite creations – please ask your server

Landmark Port & Plum Christmas Pudding 8.95

With sauce anglaise, black winter cherry & cinnamon ice cream
(1A,3,6,7,8)

Winter White Chocolate & Strawberry Cheesecake 9.50

Served with nut tuille, strawberry salad, crumbled meringue & strawberry sorbet
(1A,3,6,7,8)

Warm Homemade Bramley Apple Pie 9.50

Fresh cream, vanilla ice cream & sauce anglaise
(1A,3,6,7,8)

Raspberry Cheesecake Macaroon 9.50

Raspberry & white chocolate cheesecake filling with raspberry sorbet & fresh raspberries
(1A,3,6,7,8)

Sticky Toffee Pudding 10.50

Warm sponge pudding with salted toffee sauce & vanilla bean ice cream
(1A,3,6,7,8)

Knickerbocker Glory 10.50

A Landmark classic – vanilla & strawberry ice cream, fresh berries, toasted almonds & strawberry purée
(1A,3,5,6,7,8)

COFFEE & BREWS

Espresso	4.00	Hot Chocolate	4.50
Double Espresso	5.00	Latte	4.50
Cappuccino	4.50	Chai Latte	5.00
Americano	4.00	Dirty Chai Latte	6.00
Tea	3.50	<i>(with a shot of espresso)</i>	
Herbal Tea	4.00	Plant Based Milk	0.50
Decaf Tea	4.00	Add Syrup	0.80
Flat White	4.50	<i>(Vanilla, Caramel, Gingerbread)</i>	
Iced Latte	4.50		

DESSERT COFFEES

Affogato 7.50

A scoop of vanilla ice cream served with a shot of freshly brewed espresso

Affogato al Five Farms 11.50

Vanilla ice cream served with hot espresso and a generous splash of Five Farms Irish Cream Liqueur, for you to combine

SPECIALITY COFFEES

Irish Coffee <i>(Whiskey, coffee, sugar, cream)</i>	8.50
Baileys Coffee <i>(Baileys, coffee, cream)</i>	8.50
French Coffee <i>(Brandy, coffee, cream)</i>	8.50
Calypso Coffee <i>(Coffee Liqueur, coffee, cream)</i>	8.50
Russian Coffee <i>(Vodka, coffee, cream)</i>	8.50

