

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

Slow Braised Lamb Shank

Slow braised lamb shank in a rosemary & thyme Jus, honey, carrot, chive mash, sprouting broccoli (1a,7,12,9,10,15)

29.95

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

Seafood Tagliatelle

Prawns, whitefish, mussels, salmon on a saffron cream sauce (1a,2,4,7,9,12,14,15)

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

Wild Mushroom Fettuccini

Wild forest mushrooms in a creamy sundried tomato & spinach cream sauce (1a,9,12,15)

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

For One or Share for Two

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

9.00 | 15.00

White Chocolate & Strawberry Cheesecake

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

9.50

Warm Homemade Bramley Apple Pie

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

9.50

Raspberry Cheesecake Macaroon

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

9.50

Sticky Toffee Pudding

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

10.50

Knickerbocker Glory

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

10.50

Baked Hawaiian

Coconut and Pineapple Ice Cream, Italian Meringue. Fresh Passion Fruit (1w, 3,6,7)

9.50

Classic Sherry Trifle

Sherry-soaked sponge layered with velvety custard, whipped cream, and seasonal berries (1w, 3, 7, 12)

8.00

COFFEE & BREWS

Espresso 4.00

Double Espresso 5.00

Cappuccino 4.50

Americano 4.00

Tea 3.50

Herbal Tea 4.00

Decaf Tea 4.00

Flat White 4.50

Iced Latte 4.50

Hot Chocolate 4.50

Latte 4.50

Chai Latte 5.00

Dirty Chai Latte 6.00

(with a shot of espresso)

Plant Based Milk 0.50

Add Syrup 0.80

(Vanilla, Caramel, Gingerbread)

DESSERT COFFEES

Affogato

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

7.50

Affogato al Five Farms

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

11.50

SPECIALITY COFFEES

Irish Coffee *(Whiskey, coffee, sugar, cream)* 8.50

Baileys Coffee *(Baileys, coffee, cream)* 8.50

French Coffee *(Brandy, coffee, cream)* 8.50

Calypso Coffee *(Coffee Liqueur, coffee, cream)* 8.50

Russian Coffee *(Vodka, coffee, cream)* 8.50

