

# *Inch House A la Carte Menu*

## Appetiser:

*Cream Soup of the Evening €7.00*

*or*

*Fruit Sorbet €4.50*

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## Starters:

*Parisian of Honey Dew & Water Melon €9.00*

Parisian of Honeydew & Water Melon dressed with Baileys Cream Liquor

*Inch House Black Pudding topped with Goats Cheese €12.00*

Inch House Black Pudding served Topped with Gortnamona Goats Cheese  
complemented with Mixed Berry Coulis

*Baked Atlantic Mussels €10.00*

Baked Atlantic Mussels with a Sun-dried Tomato & Garlic Butter  
Breadcrumb Crisp Topping

*Deep Fried Cooleeney Cheese Parcel Wrapped In Bacon €12.00*

Warm Cooleeney Cheese Wrapped in Streaky Bacon & Breadcrumbs &  
served with a Red Onion Marmalade & a Crisp Salad

*Inch House style Smoked Chicken Caesar Salad €10.00*

Salad of Smoked Chicken, Croutons, Pine nuts, Tomato & Red onion in a  
Wholegrain Mustard Caesar Dressing

*Crabmeat, Shrimp & Avocado Salad €12.00*

Crabmeat & Shrimp on an a bed of Avocado, topped with a Marie Rose  
Dressing & served with a Garden Leaves & Diced Vegetables

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## Main Course:

*Irish Entrecote Steak €28.00*

Sirloin Steak cooked to your liking & served with a Mushroom & Whiskey  
Cream Sauce

*Irish Fillet Steak €32.00*

Fillet Steak cooked to your liking, served on a Leek & Parsley Potato Cake  
& topped with a Creamy Black Pepper Sauce

*Fillets of Seabass €27.00*

Grilled fillets of Seabass topped with Nibbed Almonds, complemented with  
a Citrus Beurre Blanc

*Pan Roasted Rack of Irish Lamb €29.00*

Pan Roasted Rack of Irish Lamb cooked to your liking complemented with a  
Fresh Herb Stuffing & Apple & Mint Sauce

*Grilled Sole on the Bone €35.00*

Grilled Sole on the Bone served with a Basil Pesto Cream sauce

*Supreme of Irish Chicken €26.00*

Supreme of Irish Chicken stuffed with Chorizo Sausage & Smoked Bacon  
and Drizzled with a Wholegrain Mustard Cream Sauce

*Roast Barbary Duck Breast €28.00*

Roast Duck Breast Sliced & Recommended Medium, drizzled with an  
Orange Sauce

*Gortnamona Goats Cheese Tartlets €22.00*

Pastry Tartlets filled with Stir-Fried Vegetables & Topped with Goats  
Cheese Complemented with a Grape Chutney & Basil Pesto.

*Main Courses Served with a Selection of Vegetables & Potatoes.*

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Dessert:

Inch House A la Carte Dessert Menu

Chocolate Brownie €8.50

Chocolate Brownie complimented with Rich Chocolate Sauce & Vanilla Ice-cream

White Chocolate & Raspberry Cheesecake €8.50

White Chocolate & Raspberry Cheesecake served with fresh Cream & mixed berry compote

Hazelnut Meringues €8.50

Hazelnut Meringues presented on a bed of Fresh Cream & Drizzled with Caramel Sauce

Fresh Fruit Shortcakes €8.50

Shortcake Biscuits served with Fresh Fruit, Whipped Cream & topped with Strawberry Coulis

Inch House Dessert Plate €11.00

A selection of Five Desserts from our Dessert Chef

Homemade Ice-cream €8.00

Selection of Inch House Homemade Ice-cream served with Fresh Cream

Fruit Sorbets €8.00

Selection of Fruit Sorbets complimented with seasonal fruit

Selection of Irish Farm House Cheese €12.00

Please Note that guests availing of our Dinner Menu will not be charged extra for dessert as it is included, along with Regular Tea & Coffee.

*Regular Tea €2.50*  
*Regular Coffee €2.50*

Selection of Herbal & Fruit Teas

Available €2.50

Espresso Ristretto €2.50

One Fluid Ounce, Very Strong.

Espresso Macchiato €2.50

Single Espresso with Foamed Milk

Espresso Doppio €3.50

Double Espresso

Cappuccino Al'Italiana €3.50

One Third Espresso, One Third Hot Steamed Milk and One Third Frothed Milk.

Caffe Latte €4.00

Double Espresso with Three Times as Much Hot Milk.

Caffe Mocha, Hot or Iced. €3.50

One Third Espresso One Third Chocolate and One Third Milk

Decaffeinated Coffee