

THE MOORINGS RESTAURANT

STARTERS

Deep-fried mushrooms, rolled and coated in breadcrumbs until crisp brown and topped with spicy Texan dressing (1,2,3,4,5,6,7,10,11,12) **€8.95**

Chef's smoked salmon bruschetta served with a mixed leaf salad drizzled with balsamic dressing (1,2,3,4,6,7,10,11,12) **€9.50**

Chef's homemade soup of the day (7,9,12) **€5.95**

Duck foie gras terrine, served on a bed of seasonal salad with crispy melba toast and redcurrant sauce (1,3,7,10) **€9.50**

Riverside classic smoked chicken and roast walnut salad drizzled with our house dressing (1,3,7,12) **€8.95**

Asian style pan-fried pork belly with a sweet chilli glaze served on a warm noodle salad topped with sesame seeds (1,2,3,4,6,7,10,11,12) **€9.50**

MAINS

Roast boneless half duckling infused with sage, served with a rich redcurrant sauce (3,7,9) **€18.95**

Prime-grilled 100% Irish steak cooked to your requirement with a brandy peppercorn sauce or garlic butter (3,7,9)
10oz striploin **€27.95 €7 supplement *******

Butter bean, chickpea and mixed vegetable ragout served with herbed rice (Vegan) (8,9,11) **€16.95**

Pan Fried Medallions of pork tenderloin in a balsamic and honey marinade, apple & thyme jus (3,7,12) **€18.95**

Roast fillet of salmon with a horseradish, parmesan cheese and parsley crust, finished with a champagne butter sauce (2,4,7,12) **€18.95**

Prime 100% 8oz Irish beef steak burger on a toasted brioche bun with mayonnaise, crisp smoked bacon, tomato relish, jack cheese, cos lettuce, tomato and red onion (1,3,6,7,9,10,11,12) **€17.25**

Louisiana lemon peppered chicken infused with a lemon & herb house rub served with a roasted garlic cream sauce (3,7,9) **€17.70**

Orange and dill pan-fried fillets of seabass on a bed of puy lentil salsa, lemon and chive caper butter (2,4,7,12) **€18.95**

The meat feast: Traditional homemade Italian tomato sauce with fresh mozzarella topped with rustic spicy pepperoni, home cooked ham, crispy smoked bacon and spicy salami, on a crispy twelve-inch stone baked crust (1,6,7,12) **€14.60**

The vegetarian: Traditional homemade Italian tomato sauce with fresh mozzarella topped with red onion, Italian olives, mushrooms, cherry tomatoes and peppers on a crispy twelve-inch stone baked crust (1,6,7) **€13.55**

DESSERT

Honeycomb parfait served with Chantilly cream and fudge sauce (3,7) **€7.95**

Bailey's crème Brulée served with salted caramel ice cream and homemade chocolate chip biscuits (1,3,7) **€7.95**

Chocolate amaretto and raspberry brownie served with a rich chocolate sauce and vanilla pod ice cream (1,3,6,7,8) **€7.95**

Sticky toffee pudding served with butterscotch sauce and toffee crunch ice cream (1,3,6,7,8) **€7.95**

Fresh fruit Pavlova served with a forest fruit compote (3,7) **€7.95**

Selection of cheeses **€8.95**



1
Cereal
Gluten



2
Crustacean



3
Eggs



4
Fish



5
Peanuts



6
Soybeans



7
Dairy



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphure
Dioxide &
Sulphites



13
Lupin



14
Molluscs