



THOMASTOWN A LA CARTE MENU

STARTER PLATES

SOUP OF THE EVENING (V,CF) 5.50

SEAFOOD CHOWDER (CF) 6.50

FRESH STEAMED MUSSELS MARINARA GARLIC AND PARMESAN BRUSCHETTA 8

CHICKEN LIVER AND CHERVIL PARFAIT, CRISP LEAVES, WARM SAVOURY SCONE, RED ONION MARMALADE 7

WARM SESAME CONFIT DUCK AND RICE NOODLE SALAD

PURPLE SPROUTING BROCCOLI, CARROT SHAVINGS, BABY SPINACH, SESAME AND HOI SIN DRESSING (CF) 8

CRISPY FALAFELS MIXED LEAVES, AUBERGINE AND PEANUT DIP (V,CF) 7

MEDITERRANEAN VEGETABLE TERRINE,

LAYERED MEDITERRANEAN VEGETABLES, PEPPERY ROCKET, RASPBERRY VINAIGRETTE (V,CF) 7

MAIN COURSE PLATES

SLOW ROASTED SHANK OF LAMB, BRUSSELS SPROUT CREAMED POTATO, ROOT VEGETABLE RAGOUT (CF) 22

BUTLER FARM FREE RANGE STUFFED CHICKEN SUPREME

BLACK PUDDING AND SPINACH MOUSSE, PEARL BARLEY AND WILD MUSHROOM RISOTTO (CF) 21

CHAR-GRILLED 8OZ KILKENNY SIRLOIN STEAK, GRILLED TOMATO, PORTOBELLO MUSHROOM, GLAZED SHALLOTS, GREEN VEGETABLES, FRENCH FRIES, *PEPPER SAUCE OR GARLIC BUTTER* (CF) 25

PAN SEARED FILLET OF GOATSBRIDGE TROUT

WARM BEETROOT AND GREEN BEAN SALAD, BABY POTATOES, DILL AND MUSTARD DRESSING (CF) 17

SMOKED HAM AND SPINACH LINGUINI, WITH GORGONZOLA CREAM AND CRISPY SAGE 16

VEGETABLE, PECAN & HAZELNUT ROAST, ROASTED CHESTNUTS, ROOT VEGETABLES, RED ONION JAM (V) 16

FISH OF THE EVENING

DESSERT PLATES

ORANGE CRÈME BRULÉE, PISTACHIO AND POLENTA BISCUITS 6

WARM CHOCOLATE FONDANT, VANILLA BEAN ICE CREAM 7

LEMON MERINGUE TARTLET, REDCURRANT COULIS 6.50

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM 6

SELECTION OF ICE CREAMS (CF), SABLÉ BISCUIT 6.50

(CF) COELIAC FRIENDLY (V) VEGETARIAN

A discretionary 10% service charge is applied for parties of 8 or more.

We use free range eggs in our kitchen and fresh local produce where possible.

SOL uses only quality Irish beef and poultry.

Bia Beo Organic Farm | Cramer's Grove | Deegan Fruit and Vegetables | Fishman's Market
Goatsbridge Trout | Knockdrinna Cheese | Mullins Butchers | Riversfield Organic Farm

