

OUR PROMISE

Here at the White Deer we believe that really great ingredients take time and ethics to produce. That’s why, since re-branding to 1584 from Peppers we have made the commitment to use only naturally outdoor reared meat and fish on all of our menus, as well as working closely with small local organic farmers. When you eat here you support people who work close to the land.

TO START

Nibbles for the Table

House marinated olives 3.0
Bread Board, Butter, our own Pesto 3.5

Platter Special 15.0
Pulled Dexter Beef Sliders, Crispy Chilli Chicken Strips, Sriracha Wings (ideal for two people sharing)

Appetisers

Our Soup of the Day 6.0
House Baked Bread

Thai Fried Chicken Strips 7.5
sweet chlli, lime

Sriracha Chicken Wings 7.5
Cashel blue cheese mayo

Pork Belly Ribs 8.0
Asian-inspired BBQ glaze, slaw

Pulled Dexter Beef Sliders 8.0
Brioche, fresh slaw

Melted Smoked Scarmorza 7.0
Cheese, Garlic Bread

Burrata 7.5
Toonsbridge cheese, sundried tomato, local leaves, our own pesto

Vegetarian and Vegan menus available on request.

Please inform your server of any dietary requirements regardless of menu description. Nuts are present in our kitchen and while we make every effort, we cannot 100% guarantee against cross-contamnation for nuts, shellfish or gluten free items. Allergen folder available on request.

STEAK
BAR

Bord Bia Quality Assured aged for a minimum of 28 days from Irish Hereford Prime Cattle. Aged on the bone for an enhanced flavour and defined by its finely grained marbling.

10oz Striploin - Hereford - 28 Days - 26.0
10oz Ribeye - Hereford - 28 Days - 26.0

Sauces to choose from: Peppercorn or Garlic Butter Sauce

Served with mushroom and shallot ragout and Beef Dripping chunky chips.

MAINS

Free Range Chicken 18.5
Colcannon, smoked bacon and thyme jus, greens

Sean’s Beef Burger 15.0
Proper bacon, cheddar, lettuce, tomato, red pepper relish, pepper mayo, beef dripping chunky chips

Tagliatelle Carbonara 16.0
Free Range Chicken, bacon two ways, garlic bread

Thai Massaman Curry
Kilbrack spinach, sugar snap peas, baby potato, white boiled rice, chilli (medium spice) - please choose from Free Range Irish Chicken **16.5**, Wild Atlantic Prawns **17.5**, Roasted Cauliflower or Tofu **15.0**

Pan fried Hake 18.0
warm baby potato salad, crushed tomato, samphire, olives, melted chorizo, organic parsley oil

Superfood Salad 13.0
avocado, sweetcorn, quinoa, local leaves, toasted seeds, lime -
Add Cajun spiced chargrill Free Range Chicken **16.5**

Warm Baby Potato Salad 14.5
hollandaise, charred asparagus, Ballinwillin black pudding, pickled Kilbrack cucumber, boiled egg

SIDES

Skinny Fries 3.5
Triple Cooked Beef Dripping Chips 3.5
Mashed Potato 3.5
Green Veg 3.5



DESSERTS

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| Dessert Wine, Brown Brothers, Orange muscat flora (100ml) | 5.0 |
| Caramel Creme Brulee | 6.5 |
| Nutella Cheesecake | 6.5 |
| Winter Berry Meringue Mess | 6.5 |
| Lava Cake, Vanilla Ice Cream (please allow extra time as these are baked to order) | 7.0 |
| Affogato, vanilla ice cream, espresso | 6.5 |
| Add Baileys supp | 2.5 |
| Selection of Ice Cream | 5.0 |
| Cheese Special: Cashel Blue, Hegarty's Cratloe Hills cheese with red onion chutney and crackers | 9.0 |

Some of our local suppliers:

Sean Fitzgerald, Ballylanders, Niall Moynihan, Boherbue, Organic Farmer - Dexter Beef, Star Seafoods, Kenmare - Seafood, Malachy and Rory Downey, Mallow, Annabella Farm Organic Leaves, Patrick Frankel, Doneraile, Kilbrack Farm - Organic Vegetables and Leaves.

TEAS & COFFEE

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| Tea | 2.5 |
| Herbal Tea (Green/Peppermint) | 2.5 |
| Americano | 2.5 |
| Espresso | 2.5 |
| Cappacino | 3.0 |
| Irish Coffee | 6.5 |
| Bailey's Coffee | 6.5 |
| French Coffee | 6.5 |
| Calypso Coffee | 6.5 |
| Hot chocolate w/marshmallows | 3.0 |