

STARTERS

PRAWNS

WARM TIGER PRAWN COCKTAIL, FRESH TOMATO MAYONNAISE

CAESAR

CLASSIC CAESAR SALAD, SMOKED BACON LARDONS, GARLIC CROUTONS, PARMESAN CHEESE

GOATS CHEESE

GRILLED GOATS CHEESE BRUCHETTA, BEETROOT PUREE, PETIT SALAD

SOUP

HOME-MADE SOUP OF THE DAY

STUFFED MUSHROOMS

CRISPY FRIED STUFFED MUSHROOMS, GARLIC AIOLI

WARM SALAD

WARM CHICKEN & MUSHROOM SALAD WITH BASIL PESTO

2 COURSE €18

3 COURSE €22

Starters

MAINS

ROAST BEEF

PRIME IRISH ROAST BEEF, YORKSHIRE PUDDING, ROAST GRAVY

SALMON

PAN-ROASTED SALMON WITH A WHITE WINE & CHIVE SAUCE

SIRLOIN STEAK

PRIME DRY AGED IRISH SIRLOIN STEAK, PEPPERCORN SAUCE
(€5 SUPPLEMENT)

THE RED DOOR SALAD

SALAD OF BOILIE GOATS CHEESE WITH POACHED PEAR & PECAN NUTS,
HONEY & GRAIN MUSTARD DRESSING

FISH OF THE DAY

DEEP FRIED BATTERED FISH OF THE DAY, HOME-MADE TARTAR SAUCE

SAUTÉ CHICKEN

SAUTÉ SUPREME OF CHICKEN WITH A SHALLOT SAUCE

CHICKEN CEASER SALAD

WARM CHICKEN CEASER SALAD, SMOKED BACON LARDONS, GARLIC CROUTONS, PARMESAN CHEESE

SILVER HILL DUCK

ROAST SILVER HILL DUCK BREAST WITH CONFIT DUCK LEG, ORANGE SAUCE
(€3 SUPPLEMENT)

CHICKEN TAGIATELLI

SEARED CHICKEN & SUN DRIED TOMATO TAGLIATELLI WITH BASIL PESTO & PARMESAN

ALL MAINS SERVED WITH CREAMED MASH POTATO AND VEGETABLES OF THE DAY

2 COURSE €18

3 COURSE €22

Main Course

VEGETARIAN DISHES

(V) TARTLET
HERB CRUSTED GOATS CHEESE TARTLET WITH RED ONION COMPOTE, TOMATO SAUCE

(V) RISOTTO
WILD MUSHROOM & PEA RISOTTO WITH WHITE TRUFFLE OIL, PARMESAN SHAVINGS

ADDITIONAL SIDE ORDERS

CREAMED MASH POTATO	€4.00
HOME COOKED CHIPS	€4.00
RED DOOR TOSSED SALAD	€4.00
GARLIC POTATOES	€4.00

KIDS MENU

CHICKEN TAGLIATELLI WITH FRESH TOMATO SAUCE	€8.00
MINI HOMEMADE BEEF BURGER WITH CHIPS/POTATO	€8.00
CHICKEN GOUJONS WITH CHIPS/POTATO	€8.00
ROAST BEEF/CHICKEN WITH VEGETABLES & POTATO	€8.00

2 COURSE €18
3 COURSE €22

Main Course

HOMEMADE DESSERTS

BROWNIE

WARM CHOCOLATE & WALNUT BROWNIE, CHOCOLATE SAUCE, VANILLA ICE-CREAM

CHEESECAKE

HOME-MADE CHEESECAKE OF THE DAY, VANILLA ICE CREAM

ICE CREAM

SELECTION OF ICE CREAMS

BREAD & BUTTER PUDDING

WARM BREAD & BUTTER PUDDING WITH CRÈME ANGLAISE

APPLE & STRAWBERRY CRUMBLE

APPLE & STRAWBERRY CRUMBLE WITH CRÈME ANGLAISE & VANILLA ICE-CREAM

VINTAGE PORT

QUINTA DO CRASTO @ €46 (700ML)
ALSO AVAILABLE BY THE GLASS @ €4 (50ML)

DESSERT WINE

CHATEAU JOLYS CUVÉE JEAN @ €32 (350ML)
ALSO AVAILABLE BY THE GLASS @ €4 (50ML)

2 COURSE €18

3 COURSE €22

Dessert

TEA/COFFEE

	ESPRESSO	€1.80
A STRONG SHOT OF INTENSELY STRONG COFFEE		
	DOUBLE	€2.30
A DOUBLE SHOT OF ESPRESSO		
	CAPPUCCINO	€2.30
AN INTENSE SHOT OF ESPRESSO TOPPED WITH HALF STEAMED & HALF FOAM MILK		
	CAFÉ LATTE	€2.30
STEAMED MILK AND A SHOT OF ESPRESSO, LIGHTLY TOPPED WITH FOAM		
	MOCHA	€2.30
ESPRESSO WITH CHOCOLATE & STEAMED MILK		
	MACCHIATO	€2.10
ESPRESSO TOPPED WITH A DOLLOP OF FROTHED MILK		
	AMERICANO	€1.90
TWO THIRDS HOT WATER COMBINED WITH A SHOT OF ESPRESSO		
	HOT CHOCOLATE	€2.30
LUSCIOUS CHOCOLATE STEAMED MILK TOPPED WITH MARSHMALLOWS		
	TEA/COFFEE	€1.90
A SELECTION OF HERBAL TEAS & INFUSIONS		
	LIQUER COFFEES	€5.50
TRY ONE OF OUR FABULOUS LIQUER COFFEES OR CREATE ONE OF YOUR OWN		
	IRISH COFFEE (IRISH WHISKEY)	
	BAILEYS COFFEE (IRISH CREAM LIQUOR)	
	CALYPSO COFFEE (TIA MARIA)	
	CARIBBEAN COFFEE (DARK RUM)	
	COFFEE ROYALE (BRANDY)	
A LARGE SELECTION OF APERITIFS & AFTER DINNER DRINKS ALSO AVAILABLE		

For Afters