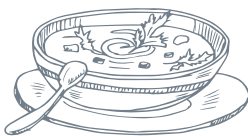


SOUPS



The Soup Today 7.5
Your Server Will Explain, Crispy Sourdough

West Coast Seafood Chowder 9.5
Selection Of Donegal Coast Seafood, Brown Wheaten Bread

IT'S A WING THING



Gannon's Buffalo Chicken Wings 10
Cashel Blue Cheese Aioli, McCarren's Bacon Crumb, Spring Onions

APPETISERS



Leitrim Hill Goat's Cheese 11
Agave Roast Celeriac, Whipped Goat's Cheese, Prune and Pecan Praline, Pomegranate Molasses

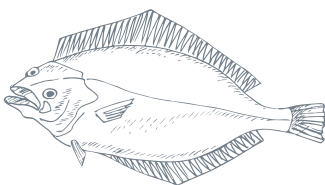
Burrata 12.5
Jalapeño Gazpacho, Crushed Toasted Hazelnuts, Glazed Cherry Tomatoes, Chilli Oil

Aubergine Tartare (V) 11
Tomato Fondue, Courgette, Crispy Capers, Mustard Espuma

Mulroy Bay Scallops 15
Swede Purée, Grapefruit and Samphire Salad, Shellfish Bisque Foam

McCarren's Pork Belly 13.5
Black Garlic Emulsion, Athea Black Pudding Crumb, Compressed Green Apple, Highbank Cider Jus, Charred Chicory

Smoked Skeaghanore Duck Breast 14
Potato Pave, Red Onion Chutney, Pickled Mustard, Pan Jus

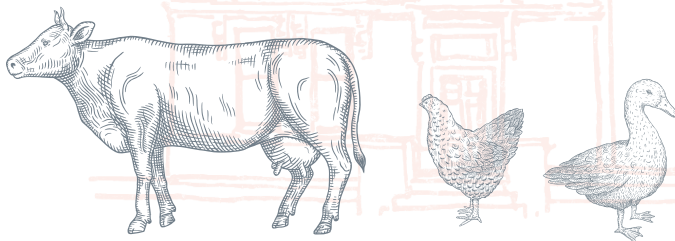


DONEGAL CATCH

Jack The Lad Pale Ale Battered Haddock Goujons 19.5
Crushed Pea Purée, Tartare Sauce, Lemon, Skinny Fries

The Banks Signature Seafood Linguine 25
Donegal Bay Mussels, Atlantic King Prawns, Citrus, Chilli and Garlic Butter, Parmesan, Black Olive and Garlic Focaccia

Fillet of Cod 28
Prawn Gnocchi, Beetroot Pesto, Sautéed Leeks and Kale, Leek Beurre Blanc



BEEF, CHICKEN & DUCK

12 Hour Braised Hereford Beef Feather Blade 25
Potato Pave, Sweet Potato and Cardamon Purée, Poached Kale, Rich Port Reduction

Gannon's Chicken Supreme 24
Shimeji Mushroom Polenta, Roast Wild Mushrooms, Tarragon Velouté

Skeaghanore Duck Breast 29
Confit Leg Rosti, Carrot and Star Anise Purée, Braised Red Cabbage, Duck Jus

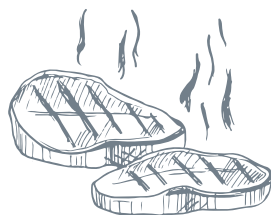
Potatoes of the Day are Served with all Main Courses

ALLERGEN INFORMATION

If you are intolerant or allergic to any of the 14 legislative food allergens you must inform your server, who will provide further information and details of the allergens used in the preparation of dishes on this menu.

(V) - Suitable for Vegans

JOHN STONE'S DRY AGED STEAK LOCKER



8oz Fillet Steak 36

10oz Striploin Steak 34

12oz Rib-Eye Steak 43

16oz T-Bone Steak 49

Chunky Rosti Chips, Caramelised Onion Emulsion, King Oyster Mushroom, Chimichurri

Garlic and Bone Marrow Butter Or Rich Port Jus Or Peppercorn Sauce

VEGAN AND VEGETARIAN MAINS



Curried Cauliflower Steak (V) 19.5
Salsa Verde, Cauliflower Rice, Herb Pangrattato, Flaked Almonds

Wild Mushroom Risotto 21
Carnaroli Rice, Girolles and Oyster Mushrooms, Aged Parmesan, Parsley Oil and Toasted Hazelnuts



SIDES

- Skinny Fries 4.5
- Green Vegetables 5
- Curried Cauliflower, Miso Glaze, Flaked Almonds 6
- Charred Baby Gem, Parmesan and French Dressing 6
- Dirty Fries 6



THE RED BANK

R E S T A U R A N T

À LA CARTE MENU



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RESTAURANTS
ASSOCIATION
OF IRELAND

