

APPETISERS

The Soup Today

Your Server Will Explain, Toasted Seeds, Crispy Yeast Bread

Leitrim Hill Goats Cheese

Deep Fried Leitrim Hill Goats Cheese, Candied Nuts,
Tomato and Roast Pepper Chutney, Basil Pesto

Gannon's Buffalo Chicken Wings

Blue Cheese Aioli, Smoked Bacon Bits, Crispy Celeriac

Smoked Silver Hill Duck Breast

Dozio's Black Pepper and Garlic Cheese, Caramelized Figs,
Pear Chutney, Herb Oil

Vegan Satay Tofu Skewers

Sesame and Soy Noodle Salad, Salt and Chili Brittle, Satay Sauce

MAIN EVENT

Jack the Lad Pale Ale Battered Haddock

Jack the Lad Pale Ale, Crispy Caper and Herb Batter, Pea Purée,
Chunky Tartar, Skinny Fries

12 Hour Braised Beef Feather Blade

Garlic Potato Pave, Bone Marrow Butter, Apricot Gel,
Tenderstem Broccoli, Red Wine Jus

Gannon's Chicken Supreme

Sage and Onion Gnocchi, Crispy Pancetta, Honey and Cognac Glaze

Silver Hill Duck Breast

Sweet Potato and Beetroot Dauphinoise, Cherry Purée, Halloumi Croutons,
Red Cabbage Sauerkraut, Sour Apple, Rich Port Jus

Vegan Cauliflower, Sweet Potato and Cashew Nut Curry

Coconut Rice, Garlic Flatbread, Cumin Yogurt

SOMETHING SWEET

Gunpowder Gin and Vanilla Crème Brûlée

Orange Shortbread

Chocolate and Guinness Pudding

Rich Chocolate Sauce, Praline Ice-Cream

Lemon Tart

Elderflower Sorbet, Raspberry Meringue Shards

Ice-Cream Selection

Chefs Trio of Ice-Cream, Crème de Cassis Marinated Berries

Vegan Chocolate Brownie

Salted Carmel and Coconut Cream, Soy Ice-Cream

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.

3 Courses €39



THE RED BANK

RESTAURANT

TABLE D'HÔTE MENU

Michelle McGowan - Head Chef
Niall Morahan - Sous Chef

+353 (0) 71 96 71392

dine@theredbankrestaurant.ie

www.theredbankrestaurant.ie

St. George's Terrace
Carrick On Shannon
Co. Leitrim

