

# Dinner Menu

## Suttons.

bar & bistro  
...simply sophisticated

### Appetisers

<b>Suttons Soup</b> V 2/11A/C/12	€7.50
Sometimes smooth, sometimes rustic but always homemade served with white soda bread	
<b>Seafood Chowder Soup</b> 2/3/4/5/9/11A/C/12	€8.95
Fresh fish and shellfish, Gruyère cheese, seaweed croutons	
<b>BBQ Beef Nachos</b> GF 2/7/9	€12.95
Sour cream, jalapeno peppers, sweetcorn, tomato, fried beans, cheddar cheese	
<b>Cheesy Nachos</b> GF 2/7/9	€10.95
Tomato salsa, jalapenos, olives, beans, red cheddar and blue cheese cream	
<b>Dé Róiste Black Pudding</b> 1/2/11A/C/13	€9.95
Crispy hen's egg, sourdough, wholegrain mustard hollandaise	

<b>Chicken Liver Parfait</b> 1/2/7/8/9/11A/13	€9.75
Homemade chutney, toasted brioche, bean and vegetable pickle	
<b>Garlic and Chilli Prawn Tacos</b> 2/3/7/8/12 GF	€9.95
Crispy iceberg, sour cream, black sesame, pea shoots	
<b>Smoked Haddock Fishcake</b> 1/2/5/7/11A/13	€9.50
Basil and lime crème fraiche, harissa aioli and pea shoots	
<b>Suttons Chicken Wings</b> GF 1/2/7/8/9/12/13	Small €10.95 Large €14.95
Celery and sesame crunch with a blue cheese dip, Choice of bbq or hot sauce	
<b>Crispy Goat's Cheese</b> V 1/2/7/11A/13	€9.95
Red pepper and goats cheese bon bons, beetroot textures, basil aioli	

### Mains

<b>West Cork Hereford Beef</b> GF 2/8/9/12	€23.00
Red cabbage sauerkraut, creamed potato, roasted carrot, onion and thyme sauce	
<b>Venison Loin</b> GF 2/8/9/12	€28.00
Sprouts and smoked bacon, truffled celeriac, caramelised turnip, tarragon jus	
<b>Clonakilty Chicken Supreme</b> 2/8/9/11A/12	€21.95
Crispy ham and leek croquette, kale, maple roasted carrots, parsley cream	
<b>Salmon Fillet</b> GF 1/2/3/4/5/7/12	€24.00
Butternut squash and shrimp risotto, dried olives, fennel, chive crème fraiche	
<b>Fish and Chips</b> 1/2/5/9/11A/13	€18.95
Crispy battered hake fillet, crushed garden peas, caper and parsley tartare cream, burnt lemon, smoked salt, chunky fries	
<b>Chargrilled Vegan Steak</b> VG GF 7/8/9/12	€19.95
Pickled cabbage, grain mustard potato, truffled mushrooms, peppercorn sauce	
<b>Vegan Cottage Pie</b> VG GF 7/8/9/12	€18.95
Thyme gravy, crushed sweet potato, pickled red cabbage and beets	
<b>Quigley's 10oz Burger</b> 1/2/9/11A/13	€18.95
Chargrilled steak pattie, crispy bacon, jumbo onion ring, cheddar cheese, onion jam, brioche bun, peppercorn sauce, fat chips	

<b>Red Thai Chicken Curry</b> 2/7/11A/12	€18.95
Lemongrass, garlic and chilli infused curry, flavoured basmati rice, Kaffir lime yogurt, naan bread.	
<b>Pulled Beef Short Rib</b> 1/2/9/11A/13	€16.95
Caramelised onion ketchup, gherkins, garlic aioli, mozzarella ciabatta, chips	
<b>Crispy Buffalo Chicken Burger</b> 1/2/8/9/11A/C/13	€18.95
Brioche bun, jalapeno crumb, guacamole, streaky bacon, sriracha, sour cream, garlic and cheese fries	
<b>Prawn and Chorizo</b> 2/3/4/5/9/11A/12	€17.95
Penne pasta with chilli and tomato cream, baby spinach, garlic bread	
<b>Confit Duck Leg</b> GF 2/9/12	€18.95
Coco bean, bacon and pea casserole, roasted parsnip, duck fat roasted potato	
<b>O'Connells 30 Day Dry Aged Steaks</b> GF 2/8/9/12	
<b>8oz fillet steak</b>	€32.00
<b>10oz sirloin steak</b>	€28.95
<b>12oz ribeye steak</b>	€29.95
Beef fat roasted carrot, sautéed mushrooms and summer beans, creamed potato or chunky fries.	
Sauces: béarnaise, pepper sauce, beef sauce, garlic butter	

### Desserts

<b>Baileys Cheesecake</b> 1/2/11A	€7.50
Dark chocolate ganache, white chocolate ice cream, coconut tuile	
<b>Chocolate and Hazelnut</b> VG 10Hazelnuts/11A	
Coconut sorbet, caramelised strawberries	
<b>Selection of Ice Creams</b> 1/2/11A	
Candy popcorn, strawberry gel and homemade cookie	
<b>Apple Madeira</b> 1/2/11A	
Vanilla custard and ice cream, fresh berries, caramel sauce	

<b>Blackberry Crème Brulee</b> 1/2/11A	
Poached blackberries, Langue du chat biscuits	
<b>Sticky Toffee Pudding</b> 1/2/11A	
Butterscotch sauce with honeycomb ice cream	
<b>Pistachio Dacquoise</b> 1/2/10 Pistachio/11A	
White chocolate cream and pistachio praline, raspberry ice cream	

### Sides

<b>Fat Chips with Garlic Mayo</b> 1/2/13 GF V	€4.00	<b>Sweet Potato Fries with Cajun Mayo</b> 1/9/13 GF V	€5.00
<b>Smoked Paprika Fries with Blue Cheese</b> 1/2/13 GF V	€4.50	<b>South West Fries</b> GF V	€4.50
<b>Seasonal Root Vegetable's</b> 2 GF V	€4.50	<b>Colcannon Potato</b> GF V	€4.50
		<b>Crispy Onion Rings with Garlic Mayo</b> V	€4.50

### Beverages

<b>Americano</b>	€3.75	<b>Decafe</b>	€3.75
<b>Espresso</b>	€3.50	<b>Double Espresso</b>	€3.95
<b>Cappuccino</b>	€3.95	<b>Latte</b>	€3.95
<b>Flat White</b>	€3.50	<b>Bewleys Tea</b>	€3.50
<b>Flavoured Teas</b>	€3.50	<b>Hot Chocolate</b>	€3.50
<b>Apple Juice</b>	€3.00	<b>Orange Juice</b>	€3.00
<b>Mocha</b>	€3.95	<b>Pot of Coffee</b>	€6.00

As we are handling multiple food allergen ingredients within our kitchen, we make every effort to prevent a possible 'cross-over' during preparation & service, however can not guarantee complete absence of traces of other Food Allergens or the presence of possible airborne allergens. Should you suffer from a SEVERE Food Allergy, please make this known to us and we will discuss further requirements to accommodate your needs.

1: Eggs	2: Milk	3: Shellfish	4: Molluscs	5: Fish	6: Peanuts	7: Sesame	8: Soya
9: Sulphites	10: Nuts	11: Gluten A: wheat/ B: Barley/C: Oats/D: Rye	12: Celery	13: Mustard	14: Lupin		

V = Vegetarian VG = Vegan GF = Coeliac



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