

THE
SPENCER
TABLE D'HOTE MENU

Starters

Soup of the Day

Served with brown soda bread, ask your server. 1

Pulled Pork Croquettes

Pulled pork bonded with cheddar cheese croquettes served on a bed of mixed leaf with apple puree dipping sauce. 1, 3, 7

Crispy Vegetable Spring Roll – Vegetarian

Fresh Cabbage, carrot & Thai herbs wrapped in crispy pastry served with sweet chilli sauce. 1

Chicken Wings

- Hot House Wings

With celery and blue cheese dip. 3, 7, 9

- Hoi Sin Wings

With celery and sweet chili dip. 3,7, 9

Desserts

Assiette of Desserts

Mini desserts with white chocolate & raspberry mousse, Guinness mousse and brownie cube dressed with fruit coulis and wafer crisp. 1, 7

Mains

Beef Burger

6oz prime Irish beef with rocket, Emmental cheese, sliced tomato and garlic mayo on a brioche bun served with fries. 1, 3, 7

Cajun Chicken Burger

Grilled Cajun spiced chicken breast on a brioche bun with vine tomato, rocket, Emmental cheese and garlic mayo sauce with a side of fries. 1, 3, 7

Fish and Chips

Beer battered cod served with tartar sauce, mushy peas and skinny fries. 1, 3, 4, 7

Grilled Seabass

Fillet of seabass on a bed of stir-fry bok choy, carrots, peppers and spinach served with a plum sauce and caper salsa with rice on the side. 4, 6, 7, 11

Baked Aubergines – vegan

Halved scored aubergine, baked with thyme, garlic and sea salt served on a bed of warm mixed bean salad.

Thai Green Vegetable & Tofu Curry – vegetarian

Green chilies and peppers mixed with coconut milk, aubergine, courgettes and onion. 8 (Coconut)
Accompanied with either Chips or Rice

10oz Sirloin Steak (Supplement €7)

Accompanied by a Port jus, an onion boat, baked Portobello mushroom and French fries. Pepper sauce on the side. 12, 7

Should you suffer from a Food Allergy, please make this known to us and we will do our utmost to accommodate your needs.

Gluten (1) – Crustaceans (2) – Eggs (3) – Fish (4) – Peanuts (5) – Soybean (6) – Milk (7) Nuts (8) – Celery (9) - Mustard (10) – Sesame (11) – Sulphites (12) – Lupin (13) – Molluscs (14)

LOBBY LOUNGE DINNER MENU

Signature Cocktails

A selection of sensational summer spritzes!

Long Island Tokyo Iced Tea

Absolut Vodka, Beefeater Gin, Olmeca Tequila, Bacardi Carta Blanca, Cointreau, homemade lavender syrup, fresh lemon juice, topped with lemonade
12

Breakfast in Bali

Beefeater Gin, Cointreau, homemade raspberry & cinnamon jam, pineapple juice, fresh lemon juice
12

Espresso Martini @ The Eiffel Tower

Absolut Vodka, Kahlua, espresso, homemade salted caramel syrup
12

Kentucky Blueberry Julep

Bulleit Bourbon, homemade lavender syrup, fresh blueberries, fresh mint topped with ginger beer
12

Spencer Spritzes

A selection of sensational summer spritzes!

The Spencer Spritz(2)

Absolut Raspberri, white wine, homemade raspberry sherbet, fresh lime juice, topped with bubbles
14

Highland Spritz

Hendricks Gin, Elderflower liqueur, fresh cucumber, fresh lime juice, topped with bubbles
14

Non - Alcoholic Cocktails

A selection of cocktails created by our team for those who want not or cannot.

N/A in New Zealand

Homemade vanilla syrup, fresh blueberries, fresh Lime juice & mint, topped with ginger beer
6

Malaysian Mixer

Homemade hibiscus syrup, white peach puree, fresh lime juice & cranberry juice, topped with soda water
6

For full menu follow the QR code



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