

WEEKENDS *at the Boardwalk*

All day menu

APPETIZERS

Homemade Soup of The Day

With A Freshly Baked Bread Roll (1w,3,6,7,9)

7.50

Gannon's Devilled Chicken Wings

Tossed in sticky devilled sauce, with toasted sesame seeds, honey & side salad(1w, 6,9,11)

11.50 Starter
17.50 Sharing

Warm Pastry Tart with Leitrim Hill Goat's Cheese (V)

Caramelized Onion Marmalade, Candied Walnut Crumb, Micro Leaf Salad (1w,3,7,8w,12)

13.50

Confit Duck Spring Rolls

Crispy duck rolls served with plum sauce and an Asian-style salad (1A,2,5,6,7,9,11,14)

12.50

SALADS

Crispy Chicken Caesar Salad

Buttermilk Breaded Chicken, Sourdough Croutons, Smoked Bacon Crumb, Cos Leaves, Parmesan, Caesar Dressing (1w,3,4,6,7,10,13)

13.00 Starter
17.00 Main

Warm Shredded Duck Salad

Marinated In Soya, Ginger, Garlic, Coriander, Baby Leaves, Orange Segments, Toasted Sesame Seed & Honey Dressing (1w,6,11)

17.00 Starter
20.00 Main

Sunshine Orchard Salad (V)

Mixed baby leaves, watermelon, strawberries, blueberries, orange segments, toasted almonds, crumbled feta, honey & lime dressing (7, 8a, 10, 12)

13.50

MAIN COURSE

10oz Hereford Prime Sirloin Steak

Served with Caesar dressed leaves, tempura onion rings, thick-cut chips, sautéed onions & pepper sauce (1A,6,7,11)
Supplement €14pp on dinner packages

38.50

Tornado of Braised Featherblade of Beef

Yorkshire Pudding, Creamy Mash, Seasonal Vegetables, Red Wine Jus (1w,3,7,9,12)

26.50

Miso Glazed Salmon Supreme

Steamed Jasmine Rice, Pak Choi, Pickled Cucumber, Soy & Ginger Glaze, Toasted Sesame Seeds (4,6,11)

22.50

Roast Irish Turkey Breast, Maple Glazed & Clove Scented Ham

Fresh Garden Herb, Sage & Onion Stuffing, Cranberries & Madeira Reduction(1w,3,7,9,12)

20.00

Prime Hereford Smashed Beef Burger

Crispy Maple Bacon, Iceberg, Hearty's Cheddar Cheese, Brioche Bun, Chipotle Aioli, Fries (1w,3,6,7,10)

19.50

Beef Lasagna al Forno

Hereford Prime Mince Beef, Crusty Garlic & Cheese Bread, Mixed Leaves Salad, Skinny Cut Chips (1w,3 6,7,9,12)

19.50

Thai Green Sweet Potato & Snap Pea Curry (VE)

Mild Green Curry with Lime Leaves, Lemongrass & Ginger, Coconut Milk, Sweet Potatoes, Peppers, Finished with Fresh Coriander, Served with Basmati (6,9)

19.50

Citrus Pale Ale Battered Fish

Beer Battered Fresh Fish of the Day, Pea & Mint Purée, Tartare Sauce, Chunky Cut Chips (1w,3,4,7,10)

23.50

Crispy Bang Bang Chicken Noodles

Marinated Chicken Strips in Crispy Batter, Tossed in Lime, Fresh Chilli & Ginger, Drizzled Sticky Sauce, Crispy Stir-fried Vegetables, Fine Egg Noodles, Peanuts (1A,3,5,6,9,11,14) Vegetarian option available

23.50

Landmark Chicken Curry

Chicken Curry, Tempered Basmati Rice, Garlic & Coriander Naan Bread, popadum (1w,6,7,10) Vegetarian, Vegan & Gluten-Free options available

20.50

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SIDES

Battered Onion Rings (1w,6,11,)	5.50	Creamy Mash Potato (7)	5.50
Rocket and Parmesan Salad(6,7,12)	5.50	Garlic Bread(1w,6,7)	5.50
Regular Fries (6)	5.50	Market Vegetables (6,7)	5.50
Thick Cut Fries (6)	6.00	Sweet Potato Fries (6)	6.50

DESSERT

Homemade Bramley Apple Pie Vanilla Ice Cream, Warm Custard (1w,3,6,7)	9.50
Landmark Sherry Trifle Layers of sponge, sherry-soaked fruit, custard & fresh cream (1w, 3, 7)	8.00
Warm Sticky Toffee Pudding (1w,3,6,7,8p,8w)	10.5
Hazelnut & Chocolate Ferrero Rocher Cheesecake Butterscotch & Salted Caramel Sauce, Vanilla Bean Ice Cream (1w,3,6,7,8p,8w)	9.50
Knickerbocker Glory A Landmark Classic- vanilla & strawberry ice cream, fresh berries, toasted almonds & strawberry puree (7,8a)	10.50

ALLERGEN KEYS

1w Wheat 1r Rye 1b Barley 1o Oats 2 Crustaceans 3 Eggs 4 Fish 5 Peanut 6 Soybeans 7 Milk 8a Almonds 8b Brazil 8c Cashew 8h Hazelnut 8m Macadamia 8pe Pecans 8p Pinenut 8pi Pistachio 8w Walnuts 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs 15 Varies (Please ask your Server) GF Gluten Free VE Vegan V Vegetarian

COFFEE & BREWS

Espresso	4.00	Hot Chocolate	4.50
Double Espresso	5.00	Latte	4.50
Cappuccino	4.50	Chai Latte	5.00
Americano	4.00	Dirty Chai Latte <i>(with a shot of espresso)</i>	6.00
Tea	3.50		
Herbal Tea	4.00		
Decaf Tea	4.00	Plant Based Milk	0.50
Flat White	4.50	Add Syrup	0.80
Iced Latte	4.50	<i>(Vanilla, Caramel, Gingerbread)</i>	

DESSERT COFFEES

Affogato A scoop of vanilla ice cream served with a shot of freshly brewed espresso	7.50
Affogato al Five Farms Vanilla ice cream served with hot espresso and a generous splash of Five Farms Irish Cream Liqueur, for you to combine	11.50

SPECIALITY COFFEES

Irish Coffee <i>(Whiskey, coffee, sugar, cream)</i>	8.50
Baileys Coffee <i>(Baileys, coffee, cream)</i>	8.50
French Coffee <i>(Brandy, coffee, cream)</i>	8.50
Calypso Coffee <i>(Coffee Liqueur, coffee, cream)</i>	8.50
Russian Coffee <i>(Vodka, coffee, cream)</i>	8.50

