



CILL AODÁIN COURT HOTEL

RESTAURANT, PUB & WINE BAR



It all starts in our scratch kitchen with authenticity and tradition – we meticulously combine the freshest ingredients, hone our knife skills, dissect our wines and spirits, and perfect the art of service to prepare ourselves for the next time you sit at our table.

STARTERS

SEASONAL SOUP €4.95

A hearty soup prepared daily, served with home-made brown bread.

ATLANTIC SEAFOOD CHOWDER €6.95

A blended selection of Irish coastal-caught seafood and seasonal vegetables served with our home-made brown bread.

CAJUN SEARED SCALLOPS €8.95

Pan seared Scallops seasoned with our unique blend of Cajun spice served on Kelly's black pudding and an organic cauliflower puree.

CONFIT DUCK LEG €7.95

Irish-reared duck leg slowly confited and nestled on a bed of braised red cabbage with whiskey orange glaze.

SALMON MILLE-FEUILLE €7.95

A duo of fresh and smoked Irish salmon infused with a citrus juice and fresh herbs layered with crispy filo pastry and red onion compote, topped with crème fraiche.

HOMEMADE POTATO CAKE €5.95

Wexford potato infused with creamy smoked apple-wood cheese, fresh herbs, resting on a bed of seasonal leaves, topped with a red onion marmalade.

GOAT CHEESE CROSTINI €7.50

Toasted baguette with goat cheese, sun-dried tomatoes and pesto. Served with seasonal leaves and finished with a drizzle of garlic and lemon oil.

SALADS

MELON, PANCETTA & CAMELIZED NUTS

Fresh honeydew melon topped with caramelized nuts and Mediterranean pancetta drizzled with a balsamic glaze.

SUMMER CRUNCH CLASSIC

Selection of summer vegetables topped with mixed seeds and home dressing.

CAESAR SALAD

Baby Romaine leaves coated in a classic home-made Caesar dressing tossed with bacon lardons, crunchy croutons and topped with fresh Parmesan shavings.

Add Chicken €2.00

CLASSIC IRISH OAK SMOKED SALMON

Draped over seasonal leaves, garnished with thinly sliced red onion and capers drizzled with a light lemon vinaigrette. Served with lemon wedges and homemade country brown bread.

STARTER €6.95 / MAIN €9.95



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MAINS COURSE

CILL AODÁIN 10OZ STEAK €25.95

CILL AODÁIN 8OZ STEAK €21.95

Locally sourced tender sirloin, topped with sauté mushrooms and onions, served with chunky chips.

We offer the above with a peppercorn sauce or garlic butter.

HERB CRUSTED RACK OF LAMB €25.95

Dijon marinated rack of lamb encrusted in a fresh herb breadcrumb, served with creamy duchess potato and red wine jus.

For well-done please allow 45 minutes.

**MONKFISH WRAPPED IN
PARMA-HAM €21.95**

Oven baked fillet of monkfish wrapped in Parma-Ham served on a bed of chive potato topped with an Irish seaweed butter.

SUPREME OF CHICKEN €17.95

Stuffed with pistachio nut stuffing served with rosti potato and chargrilled red bell pepper coulis.

SPINACH & RICOTTA TORTELLINI €14.95

Coated in a basil pesto cream sauce, topped with fresh rocket and parmesan shavings, served with garlic bread and side salad.

BARBARY DUCK BREAST €21.95

Pan-seared crispy duck breast presented with a rich fondant potato, drizzled with a plum & pernod jus.

SIDE ORDERS €3.00 EACH

French fries, chunky chips, sautee onions, sautee mushrooms, seasonal vegetables, side salad, mashed potato, garlic bread.

(garlic bread & cheese €3.50)

DESSERTS

STICKY TOFFEE PUDDING

Served with homemade butterscotch sauce and vanilla ice cream.

CHEESECAKE OF THE DAY

Rich and creamy cheesecake infused with seasonal fruit on a biscuit base served with fruit coulis and fresh cream.

LEMON TART

Crisp lemon tart served with raspberry infused cream and fresh raspberry coulis.

CHOCOLATE BROWNIE

Warm chocolate brownie served with vanilla ice cream and drizzled with homemade chocolate sauce.

ICE-CREAM

Trio of vanilla, strawberry and chocolate ice-cream coated with a homemade butterscotch sauce.

ALL DESSERTS €5.95

COFFEE/TEAS

LATTE €2.50

CAPPUCCINO €2.50

AMERICANO €1.95

ESPRESSO €1.95

HERBAL TEAS €2.50

**Please ask for our list of specialty teas*

POT OF TEA FOR TWO €2.50

POT OF TEA FOR ONE €1.50

IRISH COFFEE €7.00

BAILEY COFFEE €7.00

FRENCH COFFEE €7.00

All main courses except pasta are served with a selection of seasonal vegetables. Our beef, and where possible all other produce, is sourced locally and of Irish origin. We do our best to satisfy all our guests, especially those with dietary requirements. Please discuss this with your server and they will advise you accordingly