

## Starters

<b>Plum Tree Soup Pot</b> (CA)	€5.00
Freshly made with a selection of breads	
<b>Barbecued Pork Ribs</b> 	€6.00
Slow cooked pork ribs in lightly spiced barbecue sauce	
<b>Plum Tree Caesar Salad</b> (CA)	Starter €6 add chicken €1 extra
A tossed salad of crisp cos lettuce, bacon lardons, garlic croutons, caesar dressing, parmesan cheese and garlic bread	Main Course €11 add chicken €2 extra
<b>St. Tola Salad</b>  	€7.50
Ash coated St. Tola goat's cheese on tossed mixed leaves, roasted sweet pepper and caramelized hazelnut finished with house dressing	
<b>Smoked Haddock Fish Cake</b>	€7.50
Flaked smoked haddock mixed with scallions in a light breaded crumb, topped with soft poached hens egg and hollandaise sauce	
<b>Warm Thai Beef Salad</b> 	€7.50
Strips of beef in five spice, coriander, garlic and oyster sauce served with mixed leaves, beansprouts and spring onions	
<b>Seared Mackerel Fillet</b> (CA)	€8.00
Pan fried fresh mackerel fillet on pickled cucumber, samphire, beansprouts and courgette, finished with watercress and toasted sourdough bread.	

## Main Courses

<b>Grilled 100z Prime Striploin Steak</b> (CA)	€27.00
Hereford striploin steak grilled to your liking with grilled cherry tomatoes, Portobello mushroom, and tempura onions finished with peppercorn sauce	
<b>Duet of Pork</b> 	€17.00
Irish pork cutlet loin on the bone on a mound of wholegrain mustard mash and flash fried slow braised pork belly, caramelised apple and rich demi glace.	
<b>Fish 'n' Chips</b>	€16.00
Beer battered white Wexford fish with minted mushy peas, chargrilled lemon, tartar sauce and home style chips	
<b>Plum Tree Mixed Grill</b> (CA)	€18.00
Chargrilled 40z sirloin steak, bacon loin, Coolanowle organic white and black pudding and cumberland sausage, fried egg, grilled tomato, portobello mushroom and home style chips	
<b>Carlow's Award Winning Organic Beef Burger</b>	€15.00
Coolanowle Farm organic 60z burger in a toasted brioche bun topped with smoked streaky bacon and Monterey Jack cheese, Ballymaloe relish and chips	
<b>Panfried Sea Trout</b>	€19.00
Flash pan fried local sea trout with vegetable infused cous cous, samphire, grilled cherry tomatoes, finished with pesto cream sauce.	
<b>Pan Fried Corn Fed Chicken Supreme</b> 	€17.00
Placed on a mound of sautéed cabbage, leeks and bacon, finished with wild mushroom cream sauce	
<b>Thai Chicken Green Curry</b>	€18.00
Strips of chicken sautéed together with Asian vegetables, in an aromatic Thai green curry sauce with basmati rice and prawn crackers	
<b>Goat's Cheese Tartlet</b> 	€14.00
Sautéed wild mushrooms filled in to a shortcrust pastry case, topped with grilled goat's cheese and finished with tossed rocket salad	

Please see separate allergen information

## Desserts

### Lemon Cheesecake

Fresh light creamy cheesecake with whipped cream

€7

### Warm Pear and Almond Tart

William pear and almond in a sweet pastry case topped with glazed Apricot, finished with vanilla ice cream

€7

### Triple Chocolate Mousse

Layers of milk chocolate, dark chocolate and white chocolate mousse, finished with raspberry sorbet

€7

### Selection of Ice-cream

Salted caramel, rum and raisin & vanilla bourbon served in a wafer basket and drizzled in butterscotch sauce

€6

### Raspberry Crème Brûlée

Fresh local raspberries slow cooked in an egg custard topped with burnt sugar with short bread biscuits

€8

## Menu Keys;



Coeliac Friendly



Coeliac Friendly adaptable



Vegetarian adaptable



Vegetarian Dish

## Allergens Notice

As an allergy aware premises, we understand the needs of the allergic customer & operate a food safety management system with trained staff to control major food allergens & other foods which customers may wish to avoid. Our Allergen Data Sheets state the allergen content of each item, however some menu items contain nuts, peanuts, seeds and other allergens or ingredients available in our kitchens and while may not be included as an ingredient on your desired dish may cross-contaminate by use of the common area they occupy. Please speak with a staff member to help make suitable choices. We encourage customers who have allergies to make themselves known to our serving staff. Dec. 2014

## Specialty Coffees

Irish Coffee	€6.10
French Coffee	€6.10
Baileys Coffee	€6.10
Liquour Coffee	€6.10

## Please see separate allergen information

February 2017

Coffees	Regular	Large
Bean to Cup Coffee	€2.50	€3.20
Americano	€2.50	€3.20
Cappuccino, Latte	€2.95	
Hot Chocolate	€2.95	
Espresso	€2.50	

## Our Suppliers

Seafood:

Kish Fish: nearly 50 years' experience, operated by the O'Meara family near Howth Dublin.

Beef, Lamb & Pork:

Doyles of Dublin: Complete traceability from farm to fork guaranteed.

Country Style Foods, Callan, Co. Kilkenny.

Dairy:

The Village Dairy Carlow: Small independent dairy located 3 kms from the hotel in Killeslin producing fresh milk and cream.

Poultry:

CJ O'Loughlin: family run business since 1964. Bord Bia approved with emphasis on locally sourced produce.

Fruit and Vegetables:

Cullens of Gorey: Local growers with harvesting and delivery within 24 hours

Hoseys of Carlow: Sourcing the best available produce daily with emphasis on seasonality

Coolanowle Organic Farm

All our beef burgers, black pudding and sausage are supplied from Coolanowle organic farm, an award winning organic farm located in Arles co Laois, 5km from the hotel.

**Please note that all Beef and Lamb on our menus are of Irish Origin and boasts full traceability.**