PLUM TREE
BAR & BISTRO

Appetizer

Deep Fried Buffalo Mozzarella
buffalo mozzarella in a crispy coating, confit tomato, diced spring onion, basil & olive oil
1.2.4.7.9.14 **9.95**

Soup Du Jour
homemade soup using flavours of the day served with Woodford honey homemade brown bread
1.2.7 **6.00**

Asian Style Chicken Wings
crispy chicken wings with a sweet & sticky Asian dressing, sesame seeds, spring onion
1.3.7.9.12.13.14 **9.00**

Spanish Style Prawns
tiger prawns, chilli, garlic, tomato, anchovies, lime served with toasted ciabatta
1.2.3.7.13.14 **10.00**

Panzanella Salad
heirloom tomatoes baby leaves, house vinaigrette, homemade sourdough bread
2.7.9.14 **9.95**

Confit Duck Terrine
served with warm Woodford honey glazed fig, carrot & fennel puree
2.7.9.10.13.14 **10.50**

Braised Pork Cheek
sauerkraut & parsnip puree
1.7.9.13.14 **10.50**

Main Course

6oz Seared Fillet Steak
beef croquette, caramelized shallots, onion puree, peppercorn sauce
1.2.4.7.9.14 **32.50**

Pan Fried Bass
pickled fennel, sauce vierge, mixed vegetables & baby boiled potatoes
1.5.7.9.13.14 **22.50**

Duo of Pork
seared fillet & confit belly, squash purée, apples, roast parsnip, mustard cream, mixed vegetables & baby boiled potatoes
1.7.9.13.14 **21.00**

6oz Beef Burger
beef tomato, baby leaves, onion ring, bacon, smoked applewood cheese Ballymaloe relish on a brioche bun served with homestyle chips
1.2.4.7.9.13.14 **17.50**

Chargrilled Chicken Burger
tomato, pineapple, chilli relish on a brioche bun served with sweet potato fries
1.2.7.9.13.14 **17.00**

Vegan Burger
tomato salsa, salad, vegan cheese, crispy onion on a vegan bun served with sweet potato fries
1.2.9.13.14 **19.95**

Traditional Carbonara
tagliatelle with parmesan, egg, smoked bacon served with garlic bread (vegetarian option available)
1.2.4.7.9.14 **16.00**

Michael Hosey supplies all vegetables and potatoes which are locally sourced. Village Dairy of Killeshin supplies all milk and cream. Beef provided by Tommy Brennan Master Butcher Killeshin, Co. Laois

1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupine 7 Milk 8 Mollusc 9 Mustard 10 Nuts 11 Peanuts 12 Sesame 13 Soya 14 Sulphites

Main Course

Chicken Ballotine
chicken breast stuffed with sundried tomato & spring onion, wrapped in Parma ham, Woodford wild garlic & basil cream, grilled Mediterranean vegetables & baby boiled potatoes
1.7.9.13.14 **18.00**

Feta Risotto
fresh peas, mint & chive drizzled in basil oil topped with micro herbs
1.7.9.13.14 **17.00**

Braised Feather Blade Beef
creamed potatoes, glazed baby carrots, Burbingnon sauce
1.7.9.13.14 **22.00**

Fish & Chips
catch of the day in a light beer batter, mint pea puree, caramelised lemon wedge, tartar sauce served with home-style chips
1.2.4.5.7.9.14 **19.50**

Sharing Platter for Two
Asian Style Wings, Onion Rings, Beef Sliders, Garlic Mushrooms, Sweet Potato Fries with a selection of dips
1.2.3.4.7.9.12.13.14 **30.00**

Sides

Chips 2.4.7.14	3.50
Sweet Potato Fries 2.4.7.14	4.00
Onion rings 2.4.7.14	5.50
Mash 7	3.50
Potato wedges (loaded with cheese & garlic) 1.4.7.9.14	4.00 / 6.50
Mixed Vegetables 7	3.50
Baby Boiled Potatoes 7	4.00