PLUM TREE
BAR & BISTRO

APPETIZERS

Sweet Potato and Red Lentil Soup €7.50
Spiced sweet potato and red lentil soup, finished with yoghurt and fresh gremolata.
1.2wheat.7

Chorizo Risotto €10.75
Seared chorizo and roast red pepper risotto finished with parmesan shavings
4.7

Spanish Style Prawns €12.75
Sauteed prawns with Chorizo garlic and chilli in a spiced tomato sauce with warm homemade garlic bread.
1.2wheat.3.7

Deep Fried Brie €12.25
Crispy Wicklow Bán brie with beetroot carpaccio and a balsamic glaze.
2wheat.4.7.9

Wild Mushroom Crostini €11.25
Sauteed and creamed mixed wild mushrooms, toasted garlic crostini, grilled parmesan
2wheat.7

Twice Cooked Crispy Chicken Wings €11.75
Twice-cooked chicken wings tossed in your choice of sticky Asian glaze or sweet BBQ sauce.
12.13

Beef Fillet Carpaccio €12.75
Thinly sliced beef fillet with tomato salsa, watercress, and shaved parmesan.
1.7.9.14

SIDES

Home-Style Chips €3.90
4.7

Sweet Potato Fries €4.50
4.7

Onion Rings €6.15
2wheat.4.7.14

Potato Wedges €4.50

Loaded with Cheese & Garlic €6.80
1.4.7.9

Mixed Vegetables €4.50
7.14

Mash €3.90
7

Vegan · Gluten Free · Vegan Adaptable · Gluten Free Adaptable

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

PLUM TREE
BAR & BISTRO

MAINS

Rump Steak Sandwich **€23.50**
Chargrilled 6-ounce rump steak served with horseradish mayonaise, red onion marmalade on toasted brioche & chips
2wheat.4.7.14

Vietnamese Ginger & Garlic Duck Stirfry **€20.50**
Fragrant duck stir-fried with ginger, garlic, and vegetables, served with vermicelli noodles.
12.13

Pasta Alla Sorrento **€18.25**
Rigatoni in a rich tomato and basil sauce with cherry tomatoes, mozzarella, parmesan, and garlic bread.
2wheat.7.14

Thai Red Chicken Curry **€19.25**
Aromatic red curry with chicken, sweet potato, and Asian vegetables, served with basmati rice, coriander, and prawn crackers.
Add an option of half rice & half chips for an additional €1
1.3

Fish and Chips **€22.50**
Beer-battered haddock with minted pea purée, caramelized lemon, tartar sauce, and chips.
2wheat.barley.4.5.7

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PLUM TREE
BAR & BISTRO

MAINS

6oz Beef Burger **€21.25**
Prime Irish beef with baby leaves, white cheddar, beef tomato, smoked streaky bacon, beer-battered onion ring, Ballymaloe relish, served with chips.
2wheat.4.7.9

Sun Dried Tomato Chicken Ballotine **€22.50**
Chicken wrapped in prosciutto with sun-dried tomato stuffing, sweet potato purée & courgette, stem broccoli, buttermilk sauce, served with mash.
7.14

Paupiette of Yellow Sole **€24.75**
Delicate sole paupiette filled with a scallop mousseline, Café de Paris butter, asparagus & samphire, served with mash.
5.7.8.9.14

8Hour Braised Beef Featherblade **€27.25**
Slow-braised beef in rich bourguignon sauce, served with truffle and chive mash.
1.7.14

8oz Striploin Steak **€29.95**
Grilled to your liking with burnt onion purée, oyster mushrooms, pepper sauce, served with chips or mash & vegetables.
1.7.14

As proud members of the Carlow Food Network we are committed to supporting local suppliers

Bangers and Mash **€18.50**
Sheehan Meats artisan pork and apple sausages with champ mash and red onion gravy.
2wheat.7.9.14

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PLUM TREE
BAR & BISTRO

CHEFS HOMEMADE DESSERTS

Warm Sticky Toffee Pudding **€8.50**
With butterscotch sauce & salted ice cream
2.wheat.4.7.10.almond.hazelnuts.13

Oreo Cheesecake **€8.50**
With crushed oreo & chocolate sauce
2.wheat.4.7.13

Chef's Banoffee Pie **€8.50**
Topped with banana & chocolate sauce
2.wheat.7.14

Raspberry Vodka Panna Cotta **€8.50**
Raspberry coulis & raspberries
7.13.14

Lemon Meringue Tartlet **€8.50**
Topped with crushed meringue
2.wheat.4.7.13

Add a scoop of ice cream €1

ALL DESSERTS ARE MADE IN HOUSE BY OUR CHEF

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PLUM TREE
BAR & BISTRO

HOT BEVERAGES

Americano	3.50
Espresso	3.50
Speciality Coffee	4.00
Irish Coffee	7.25
Baileys Coffee	7.25
Breakfast Tea	3.25
Herbal Tea	3.75
Hot Chocolate	4.25
Iced Latte	4.30

Vanilla, Caramel, Hazelnut

Oat/Almond milk supplement €0.50

SIGNATURE COCKTAILS

Espresso Martini 10.00

Vodka, Coffee liqueur, Espresso, Simple Syrup

Whiskey Sour 10.00

Local Irish Whiskey, Sugar Syrup, Egg White, Lime

After Eight 12.00

Baileys Original Irish Cream, Crème de Menthe, Milk, Fresh Mint Garnish

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PLUM TREE
BAR & BISTRO

VEGAN MENU

APPETIZERS

Tomato & Basil Soup **€7.50**
Served with toasted free from bread & vegan butter

Beetroot & Candied Walnut Salad **€10.25**
Tossed salad of pickled beetroot, caramelized walnuts, orange segments & balsamic dressing

MAINS

Thai Red Curry **€18.75**
Chef's lightly spiced Thai red curry with roasted butternut squash, sauteed vegetables & steamed basmati rice

Wild Mushroom Risotto **€18.75**
Sauteed mix of forest mushrooms with freshly cooked arborio rice finished with vegan butter & pea shoots

CHEFS HOMEMADE DESSERTS

Warm Chocolate Fondant **€7.75**
Warm fondant with a soft centre topped with plant-based cream & raspberry coulis
13

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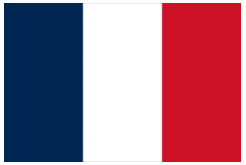
PLUM TREE

BAR & BISTRO

LARGE PRINT MENU



SPANISH MENU



FRENCH MENU



GERMAN MENU



ITALIAN MENU

STARTERS

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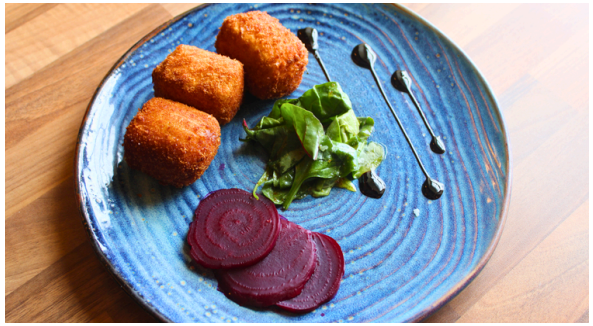
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DESSERTS

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With raspberry coulis & raspberries

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Topped with crushed meringue

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