

Dinner menu

TO START

POACHED SALMON & PRAWN SALAD pickled cucumbers, dill and lemon aioli (1a,3,4,7,8,10,12)	10.95
GILLIGAN'S HAM HOCK & THREE CHEESE CROQUETTE spiced apple relish, balsamic reduction, side salad (1a,3,6,7,9,10,12)	9.95
SOURDOUGH BRUSCHETTA (V) tomato, fresh basil, red onion, mozzarella, dressed leaves, basil pesto (1a,3,6,7,10)	9.50
GOLDEN FRIED BRIE (V) red onion jam, baby leaf salad (1a,3,6,7,9,12)	9.95
GOLDEN CRUMBED GARLIC STUFFED MUSHROOMS (V) cream cheese, garlic and chive dip, side salad (1a,3,6,7,10,12)	9.50
CRISPY CHICKEN WINGS choose from; bbq, spicy or chilli maple sauce, with a blue cheese dip (1a,3,6,7,10)	9.95/16.50
HOMEMADE SOUP OF THE DAY (V) served with dina's freshly baked brown bread (1a,7,9)	6.95
HEARTY SEAFOOD CHOWDER smoked and fresh fish, infused with dill & white wine cream, dina's freshly baked brown bread (1a,2,4,7,9,10,12)	9.95
SLOW COOKED BBQ PORK RIBS smothered with bourbon bbq sauce, toasted sesame seeds, chef's salad (1a,1c,9,10,11)	9.95

FROM THE GARDEN

CLASSIC CHICKEN CAESAR SALAD herb crouton, shaved parmesan, bacon lardons, grilled spicy chicken, caesar dressing (1a,3,6,7,10)	9.95/16.50
TEMPURA OF THAI BEEF SALAD lightly battered marinated irish beef strips, peppers, red onion, thai spices, peanut butter and chilli dressing (1a,3,6,7,10,12)	9.95/17.50
SHREDDED DUCK SALAD mixed leaves, toasted sesame seeds, mango and chilli dressing, poppadum basket (1a,6,7,9,11,12)	9.50/17.50

TO FOLLOW

ORIENTAL CHICKEN & VEGETABLE STIR FRY (V) marinated chicken, crispy vegetables, toasted sesame seeds, fine noodles and prawn crackers (1a,3,4,7,8,13) choose rice or noodles	18.95
NEW YORK STYLE STEAK SANDWICH soft onion style sub, tender irish beef strips, sautéed onions, cheddar cheese, dijon mustard mayo, salad and thick cut chips (1a,3,6,7,10,12)(strips cooked mw)	19.95
KING PRAWN & CHORIZO LINGUINE king prawns, chorizo, bound in garlic and chili cream, parmesan shavings, garlic bread (1a,3,6,7,9,12)	20.95
GILLIGAN'S IRISH ANGUS BEEF BURGER melted mature cheddar, crispy onion ring, house relish, toasted brioche bap, thick cut chips (1a,3,6,7,10)	18.95
SOUTHERN FRIED CHICKEN BURGER vine tomato, baby gem, curry mayo, thick cut chips (1a,3,6,7,10,12)	18.95
PEA, SUNDRIED TOMATO, BUTTERNUT ORZO (V) cream cheese, parmesan crisp, basil oil (6,7,9,12)	17.95
CHEF'S TRADITIONAL ROAST OF THE DAY champ mashed potato, roasted potato, red wine jus (1a,6,7,9,12)	16.95
GRILLED 10OZ IRISH SIRLOIN STEAK sautéed mushroom and onions, crispy onions, thick cut chips choice of sauce; garlic butter, peppercorn sauce (1a,6,7,9,12)	30.95
BEER BATTERED MARKET FISH & CHIPS tartar sauce, mushy peas, petit salad (1a,4,5,6,9)	19.95
CHEF'S HOMEMADE VEGGIE BURGER (V) toasted brioche bun, roasted red pepper, guacamole, baby gem lettuce, thick cut chips (1a,6,7,10,12)	17.95
SLOW BRAISED FEATHER BLADE OF BEEF champ mashed potato, glazed root vegetables, guinness and pearl onion jus (1a,6,7,9,12)	23.95
THE DOUBLE SMASH BEEF BURGER two 4oz irish beef patties, streaky bacon, mature cheddar, caramelised onions, tomato relish, crispy onions and thick cut chips (1a,3,6,7,10)	19.95
AUBERGUNE, COURGETTE, BLACK OLIVES RIGATONI (V) blistered cherry tomato, glazed parmesan, basil pesto, garlic bread (1a,3,6,7,9,12)	17.95
CHICKEN, CHORIZO & SPINACH LINGUINE parmesan shavings, crispy garlic bread (1a,3,6,7,9,12)	18.95
COCONUT CHICKEN SATAY infused with soft stem herbs, saffron rice, crisp poppadum (1a,6,7,8,9) (vegetarian option with chick peas available)	18.95

SIDES

THICK CUT CHIPS (1a,6)	4.25
SELECTION OF SEASONAL VEGETABLES (7)	4.25
BEER BATTERED ONION RINGS (1a,6,12,13)	4.25
CHAMP MASHED POTATO (7,12)	4.25
HOUSE SIDE SALAD (6,10)	4.25
GARLIC CHEESE BREAD (1a,6,10)	4.25

TO FINISH

BANOFFEE PIE berry compote, vanilla ice-cream, butterscotch sauce (1a,3,7)	7.95
WILD BERRY CRÈME BRULÉE short bread biscuit, seasonal compote (1a,3,6,7,8)	7.95
TRADITIONAL BREAD & BUTTER PUDDING real custard vanilla ice-cream (1a,3,6,7)	7.95
HAZELNUT & SALTED CARAMEL ROULADE berry compote, salted caramel ice-cream (1a,3,6,7)	7.95
BAKED APPLE & VANILLA CHEESECAKE biscoff, ice-cream caramel sauce (1,3,6,7,8)	7.95
WARM CHOCOLATE & HAZELNUT BROWNIE belgian chocolate sauce, chantilly cream, vanilla ice cream (1a,3,6,7,8)	7.95



ATHLONE SPRINGS
HOTEL & LEISURE CLUB
★★★★

