

# EVENING MENU

**Prawn Cocktail in an Open Sandwich**  
with baby gem & marie rose sauce on ciabatta bread € 11.50

**Clarence Salad**  
baby spinach & beetroot salad, honey & mustard dressing, goat's cheese croutons  
€ 13.50

**Traditional Caesar Salad**  
baby gem, anchovies, garlic croutons, parmesan shavings € 13.50

**Roasted Plum Tomato Soup**, garlic & gruyere croutons € 8.50

**Light Cream of Potato & Leek Soup**, blue cheese cream € 8.50

**Anti pasto Platter**; Selection of cured meats, Irish & Continental cheeses,  
chargrilled vegetables, honey & balsamic vinegar € 11.50  
**Served as a platter for two €16.50**

**Hand carved Irish Smoked Salmon**,  
red onions, capers & brown soda bread € 13.50

**8 oz Prime Irish Beef Burger**,  
brie de Meaux, grilled rashers and tomato chutney; served with chips € 12.50  
**Extras € 1.00 each**: Choose from Sauté Mushrooms, Pickled Gherkins, Fried Egg

**Pork, Stout & Leek Sausage**, with mashed potatoes and onion gravy € 12.00

**The Clarence Fish and Chips**; beer battered tempura of Smoked Haddock,  
hand cut chips and mushy peas € 15.50

**Apple & Walnut Risotto**, with Gorgonzola cheese € 12.50

**Pan fried fillet of Seabass**, crisp fennel salad, tomato dressing € 15.50

**Rare Breed Milk Fed Pork Belly**, confit baby potatoes, Gribiche emulsion  
€ 15.00

**Pan fried Ribeye of Beef**, rosemary & garlic potatoes, Café de Paris butter  
€ 25.00

## SIDE ORDERS

€ 4.00 each

Hand cut Chips cooked in duck fat      Rosemary & Garlic Roast Potatoes

Creamed Potatoes      Clarence Potato Gratin      French Beans

## DESSERTS

**Bread & Butter Pudding**, marmalade glaze, cinnamon & orange butter € 6.50

**Rhubarb crumble**, crème Anglaise € 6.50

**Warm chocolate brownie** € 6.50

**Lemon tart**, chocolate sorbet € 6.50

**Selection of homemade ice cream & sorbet** € 5.50

## RED WINES

BIN NO.		BOTTLE €	GLASS €
272	<b>Cabernet Sauvignon, Chilensis 08, Central Valley, Chile</b>	26.00	6.50
280	<b>Merlot, Chilensis, 08 Central Valley, Chile</b>	26.00	6.50
282	<b>Shiraz/Syrah, Hungerford Hill, 06 South Eastern Australia</b>	28.00	7.00
266	<b>Cabernet Sauvignon/Merlot, Ferngrove, 06 Western Australia</b>	27.00	6.50
253	<b>Zinfandel, Ravenswood, Lodi, 05, Sonoma, USA</b>	30.00	

## WHITE WINES

BIN NO.		BOTTLE €	GLASS €
193a	<b>Fleur de Vigne Blanc, Ugni Blanc Colombar, France</b>	25.00	5.50
186	<b>Chardonnay, Hungerford Hill, 06 South Eastern Australia</b>	28.00	7.00
179a	<b>Sauvignon/Semillon Blend, Ferngrove, 07 Western Australia</b>	27.00	6.50
172a	<b>Pinot Grigio, Gabriella Italy</b>	30.00	7.00
190	<b>Sauvignon Blanc, Mont Rochelle, Reserve, 07 Western Cape, South Africa</b>	31.00	7.50

## CHAMPAGNE & SPARKLING WINE

BIN NO.		BOTTLE €	GLASS €
106	<b>Pannier Brut, NV</b>	75.00	14.50
123	<b>Masottina Prosecco</b>	30.00	9.50
108	<b>Pannier Rosé, NV</b>	84.00	16.00

## HOT BEVERAGES

**Leaf Teas & Herbal Infusions** € 3.75

**Pot of Filter Coffee** € 3.75

**Espresso** € 3.10

**Double Espresso** € 3.50

**Cappuccino** € 4.25

**Latté** € 4.25

## **Start January on a good note!**

**Book a dinner for four or more people to  
dine during the month of January 2010  
and be entered into our  
competition to**

**WIN!**

**One Night's Accommodation in a  
One Bedroom River Suite  
with Breakfast for 2 people sharing.**

**To reserve your table,  
please ask your server.**

- Applies to all reservations for four or more people in the Tea Room or for private dining bookings in The Clarence Suite.
- Reservation must be made & guests must dine before 31 January 2010.
- One entry into the draw for every four people booked and who dine - so the larger your group the more times you are entered!
- Winner will be selected at random & notified directly on Monday 1st February 2010 and winner's name will be announced on our website on that date.