STARTERS

Homemade soup of the day
With freshly baked bread roll
Contains allergens 6 wheat, 7, 9, 10

Frank’s hot wings
Marinated chicken wings in Cayenne sauce, chive mayo and celery sticks
Contains allergens 7, 9, 11, 12

Loaded potato skins
Stuffed with bacon lardons, potato and herb, topped with mozzarella cheese and sour cream
Contains allergens 7, 9, 13

Classic Caesar salad
Crisp cos lettuce, garlic croutons, parmesan shavings and creamy caesar dressing
Contains allergens 3 anchovies, 6 wheat, 7, 8, 11

Beetroot and goat’s cheese salad
Rocket leaves, caramelised walnuts and balsamic dressing
Contains allergens 5 walnuts, 7, 13

Caprese bruschetta
Toasted ciabatta, topped with marinated tomatoes and buffalo mozzarella and drizzled with basil pesto
Contains allergens 6 wheat, 7, 8, 11, 13

MAIN COURSE

Chefs roast of the day
Served with mashed potato and vegetables
Contains allergens 9, 12, 13

Grilled bangers and mash
Award winning sausages, creamy champ with Guinness and onion gravy
Contains allergens 6 wheat, 8, 9, 13

grain & grill chicken curry
Authentic house curry with a subtle spice, finished with sautéed vegetables, served with basmati rice
Contains allergens 6 wheat, 12, 13

Classic fish and chips
Haddock fillet, crisp batter, caramelised lemon, tartar sauce and fries
Contains allergens 3 Haddock/Anchovies, 6 wheat, 9, 11

Vegetable enchilada
Served in a toasted wrap with seasonal vegetables, sautéed with sweet chili sauce and topped with Mozzarella cheese, sour cream and fries
Contains allergens 6 wheat, 7, 8, 11, 12

8oz Angus beef burger
Served in a brioche bun, crisp lettuce, tomato, mayo with Swiss cheese
Contains allergens 7, 8, 9, 11, 13

Philby cheese steak sandwich
Irish sirloin of beef, marinated in parsley and garlic, with sautéed pepper, onions and mushrooms. Served in a cheese sauce with chipotle mayo on ciabatta, served with fries and salad
Contains allergens 6 wheat, 7, 8, 9, 11, 12, 13

DESSERT

Warm apple pie
Coated in a dairy custard with fresh cream
Contains allergens 5, 6, 7, 11

Baileys cheesecake
With fruit coulis and fresh cream
Contains allergens 5, 6, 7, 8

Warm chocolate fudge
With chocolate sauce and fresh cream
Contains allergens 5, 6, 7, 8, 11

Crème brulee
Served with red velvet cookies and fresh strawberry
Contains allergens 5, 6, 7, 11

Choose either a starter and main or main and dessert.

2 course €19.00
3 course €25.00

Maldron Hotel Limerick
Allergen Index
No. 1 and 2 Shellfish, No. 3 Fish, No. 4 Peanuts, No. 5 Nuts, No. 6 Cereals containing Gluten/Wheat, No. 7 Milk, No. 8 Soya, No. 9 Sulphur Dioxide, No. 10 Sesame Seeds, No. 11 Egg, No. 12 Celery and Celeriac, No. 13 Mustard, No. 14 Lupin

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