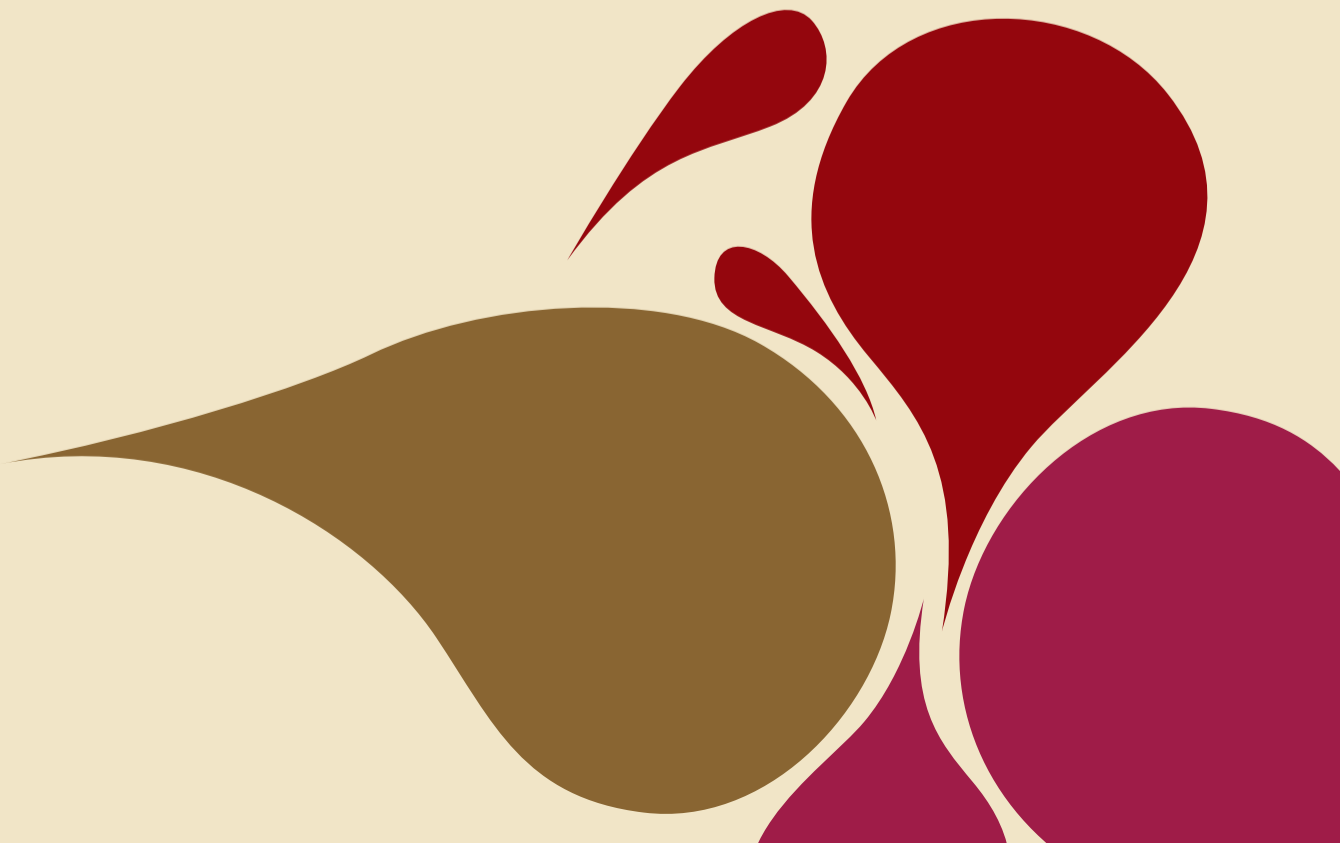


menu and
wine list



restaurant menu

starters

Tomato and Olive Bruschetta (V)	€5.50
Tomato and olives served on rustic bread with a rocket salad and balsamic dressing	
Charcuterie Platter	€6.50
Cured bresaola, chorizo and pancetta served with cuts of rustic bread and pitted olives	
Duo of Salmon	€7.50
Smoked and poached salmon with a dill crème fraiche dressing served with a rocket salad	
Shrimp Cocktail with a Cognac Sauce	€5.95
Juicy prawns bound in a marie-rose and cognac sauce with crisp lettuce	
Homemade Soup of the Day (V)	€5.50
Homemade soup of the day served with a warm bread roll	

salads

Served as a starter or main course

Greek Salad (V)	€5.95 / €8.95
Traditional greek salad, feta cheese, tomatoes, cucumber, red onions and green olives bound in a mustard vinaigrette	
Caesar Salad (V)	€7.95 / €12.95
Traditional caesar salad	
Caesar Salad with Chicken	€8.95 / €13.95
Poached Egg Salad	€5.95 / €9.50
Warm dressed potatoes and black pudding served with a rocket and rosso salad topped with a poached egg	

hot and spicy

Lamb Rogan Josh	€15.50
Tender pieces of lamb cooked with indian spices, onions, chilli and tomato served with steamed rice and naan bread	
Chicken or Vegetable Jalfrezi	€14.50 / €12.50
Served with fresh steamed rice and naan bread	

popular dishes

Slow Braised Lamb Shank with a Redcurrant and Thyme Sauce	€17.50
Set on spring onion champ with mixed green vegetables	
Chargrilled Pork Cutlet	€14.25
Cutlet of pork served with herbed mash potato and sautéed savoy cabbage with a red wine jus	
Sea Bass	€17.95
Pan-fried sea bass fillets with colcannon potatoes and a tomato and olive salsa	
Chicken Provencal	€15.50
Pan fried chicken supreme on an aubergine and sweet pepper sauce served with sautéed potato	
Parpadelle Pasta (V)	€12.50
Ribbons of parpadelle served in a creamy mushroom and white wine sauce with a rocket, red onion and fresh cherry tomato salad	
Penne Arrabiata (V)	€10.95
Tubes of fresh pasta bound in a tomato and olive based sauce with roasted mediterranean vegetables finished with parmesan shaving	

from the grill

10oz Prime Rib Eye Steak	€19.95
8oz Sirloin Steak	€19.95
8oz Gammon Steak & Egg	€12.95
8oz Atlantic Salmon Steak	€15.95
All served with rocket salad, tomatoes, flat mushroom and fries or herbed mashed potato with a choice of bearnaise, peppercorn or hollandaise sauce, garlic butter or lemon butter	
Jurys Inn Burger	€12.50
Prime 8oz burger with cheese, bacon, salad and fries	

(V) = Suitable for Vegetarians. Some items may contain nuts. All prices inclusive of VAT at the prevailing rate.

side orders

Vegetables of the day	€3.50
Mixed salad	€3.50
French fries	€3.50
Creamed potatoes	€3.50
New potatoes	€3.50
Onion rings	€3.50
Garlic bread	€3.50
Steamed rice	€3.50

kid's corner

Chicken nuggets with chips and baked beans	€6.00
Sausage and mash	€6.00
Traditional mini fish and chips	€6.00
Mini chicken or vegetable jalfrezi or mini lamb rogan josh, with steamed rice and naan bread	€6.00
Ice cream sundae	€3.95

desserts

Chocolate Pyramid	€5.50
A chocolate and praline mousse with crème anglaise and chocolate sauce	
Deep filled Apple Pie	€5.50
Served chilled or warm, with vanilla ice cream	
Lemon Delice	€5.50
Lemon scented mousse on sweet pastry with crème chantilly and raspberry coulis	
Fruit Charlotte	€5.50
Vanilla custard topped with wild berries encased in boudoir biscuits	
Chocolate Profiteroles	€5.50
Traditional choux pastry filled with vanilla ice cream topped with a bitter chocolate sauce	
Millionaires Cheesecake	€5.50
Baked american cheesecake filled with vanilla cream topped with a chocolate ganache	
Chocolate Fondant	€6.00
Hot chocolate sponge with a warm liquid centre and vanilla ice cream	
Selection of Ice Creams	€6.00

wine list

house wines

	Bottle	1/2 Bottle
Tocornal Sauvignon Blanc – Chile	€19.00	€10.00
A dry, well balanced wine perfectly suited to chicken, light pasta dishes or fresh salads		
Artisans Blend Semillon Chardonnay – Australia	€19.50	
A dry, crisp, citrus wine with some grapey pineapple flavours, suits white meats and fish		
Tocornal Merlot – Chile	€19.00	€10.00
This red is soft and fruit driven, with flavours of plum and blackberry mixed with spicy hints of vanilla and liquorice. Matches well with braised meats		
Artisans Blend Cabernet Sauvignon Merlot – Australia	€19.50	
A vibrant ruby red wine showing characteristics of blackcurrant and cassis with smooth plum notes. Great with lamb and traditional stews		

rose wines

Santa Digna Cabernet Rosé – Chile	€25.00
A fresh, fruity bodied wine (blackcurrant, cranberry, redcurrant) that only pacific Cabernet Sauvignon rosés can offer. Perfect for Penne Arrabiata	

champagne and sparkling wine

Villa Chiara Prosecco – Italy	€30.00
Made from the Prosecco grape this is a fruity wine with a gentle fizz. Great with ripe fruits and light salads	
Montvillers Champagne – France	€75.00
The wine presents a beautifully gilded colour, with brilliant lively bubbles with flavours of vanilla, apple and citrus fruits. Great as an aperitif	

red wines

	Bottle	1/2 Bottle
Graham Beck Railroad Red – South Africa	€21.50	
This red wine has a blend of Shiraz and Cabernet Sauvignon. Delicious with chicken dishes, pasta and stews		
La Ciboise, Chapoutier Rhone – France	€22.00	
A rich concentrated wine with spicy undertones. Great with hamburgers and red meats		
Trivento Malbec – Argentina	€23.00	
A rich flavoured, spicy wine with good characteristics. Great with all types of beef		
Santa Digna Cabernet Sauvignon – Chile	€25.00	
Exquisite aroma of wild berries and spices lends this wine to be great with red meat		
Torres Mas Rabell – Spain	€22.00	€13.00
Attractive ruby coloured wine which exhibits aromas of spices and wild blackberry. A perfect match with all red meats and pork		
Marques de Riscal 1860 Tempranillo – Spain	€26.00	€14.50
A super soft, fruity, easy drinking red which lends itself effortlessly to lamb shank or Chilli Con Carne		
Masi Valpolicella – Italy	€28.00	
A fruit driven, medium bodied wine with an elegant smooth finish. Great with charcuterie or seasoned chicken		
Katnook Founders Block Shiraz – Australia	€35.00	
Ripe raspberry and plum fruit provide the flavour base with a subtle spicy oak. Perfect with pork or spiced foods		

white wines

	Bottle	1/2 Bottle
Teresa Rizzi Pinot Grigio – Italy	€21.50	
Fresh, lively, fruity wine, complement poached salmon and light dishes perfectly		
La Ciboise, Chapoutier Rhone - France	€22.00	
A dry fresh wine with pineapple flavours complementing pork and pasta dishes		
Torres Mas Rabell – Spain	€22.00	€13.00
A fantastic wine with salads and white fish. This wine displays a fresh and elegant aroma, with delicious fruity hints, enhanced with spices		
Arniston Bay Reserve Chenin Blanc – South Africa	€24.00	
This fruity wine fuses tropical flavours producing a lively zesty finish. Best with Greek salads and powerful fish dishes		
Vicars Choice Sauvignon Blanc (St Clair) – New Zealand	€25.00	
Fruit-driven with clean flavours of gooseberry, passion fruit and citrus. Perfect for sea bass		
Santa Digna Chardonnay – Chile	€25.00	
A medium bodied crisp wine with full ripe flavours which are great for grilled salmon and charcuterie		
Moreau Chablis – France	€35.00	€18.75
Refreshingly dry with citrus and lemon flavours. Perfect with seafood		

quarter bottles

Sangre De Toro – Spain	€5.50
Vina Sol – Spain	€5.50
Mateus Rosé – Portugal	€5.50
Cono Sur Sauvignon Blanc - Chile	€5.50
Cono Sur Cabernet Sauvignon – Chile	€5.50