

The Old Forge Restaurant

A-la-Carte Menu

Starters

Tearing & Sharing 4.95
Fresh baked flavoured breads served with 3 dips

Soup of the Day 5.95
Served with Homemade Bread

Classic Prawn Cocktail 8.65
Fresh Prawns with a Hennessy Marie Rose Sauce served with Crisp Lettuce

Mussel & smoked haddock Chowder 6.95
Mussel and Haddock served with Brown Bread

Oven baked Camembert 7.95
With Toasted Croute & Cranberry Salsa

Chicken liver parfait 7.95
With Spiced Pear Chutney & Toast

Old Forge Prawns 8.50
Served in tempura batter with Homemade Chilli Jam, Lime and a Mixed Leaf Salad

Goats Cheese Tart Tatin 7.50
Red Onion & Goats Cheese Tart Tatin served with Rocket and Cherry Tomatoes

Crisp Bruschetta 5.95
Garlic & Basil Marinated Tomatoes on Char Grilled Ciabatta

Residents Chicken Wings 7.25
Our own Spicy Chicken Wings served with Blue Cheese Dip

Residents Goats Cheese Salad 7.95 main course 9.95
Salad, Slow Roasted Tomatoes Pickled Red Onion and Crumbled Goat's Cheese

Smoked Salmon 8.85 main course 10.45
With Baby Potato Salad, Capers, Rocket & Brown Bread

Mains

Slow Roast Pork Belly 16.95

Served with Clonakilty Black Pudding Mash, Green Beans, Apple Puree & Gravy

Roast Irish Lamb Rump 17.50

Lamb Rump served with Carrot & Parsnip Puree, Cherry Tomatoes, Mashed Potatoes and a Baby Onion Jus

Pan Fried Irish Salmon 15.95

Served with Spinach, Sautéed Baby Potatoes and Béarnaise Sauce

Deep Fried Fish & Chips 14.75

Deep Fried Fresh White Fish with Pea Puree Tartar Sauce and Homemade Chips

Parpadelle Pasta with Smoked Chicken in a Wild Mushroom Cream with Grated Parmesan
13.45

The Old Forge Fish Pie 13.85

Smoked Haddock, Blossom, Fresh Prawns, in a Creamy Leek & Fresh Herb Sauce, with Puff Pastry lid and your choice of Mash or Chips.

Chicken Breast wrapped in Parma Ham 14.75

Chicken Breast filled with Tomato and fresh Basil wrapped in Prosciutto served with Creamy Mash and a Wild Mushroom Sauce

Blackened Cajun Chicken Breast, on a bed of Sweet Potatoes served with a Sweet corn Salsa and Lime Crème Fraiche 14.25

Vegetarian Parcel 13.95

Filo Pastry with pumpkin, spinach, and Goat's Cheese with a Warm Smoked Tomato Relish served with a big Rocket Salad

Steaks

All our steaks are served with homemade chips

Rib Eye 10oz 21.95

The juiciest cut but by far the best grilled fast and furious from med/rare to medium but will still shine when well done

Striploin 14oz 24.95

Aged on the bone for a big beefy flavour

Fillet 8oz 25.50

The tenderest cut sweet and delicious

The Old Forge House Special 27.95

16oz Rib-Eye on the Bone

All the flavour of a t-bone with the succulence of a rib-eye

Side Orders 2.50

Cream & Butter Mash
New Potatoes
Homemade Chips
Homemade Potato Wedges
Onion Strings
Pan Fried Mushrooms

Sauces

Mushroom
Béarnaise
Peppercorn
Red Wine Jus

The Old Forge Restaurant

Desserts 6.95

White Chocolate and Raspberry Brownie
Served with Strawberry Ice Cream

Apple and Blackberry Crumble

Old forge Pavlova with Chocolate Sauce, Oreo Cookie Ice Cream and Toasted Almonds

Classic Chocolate Fondant (made to order, please allow 8 minutes cooking time)
Hot Chocolate Fondant served with Vanilla Ice Cream

Selection of Ice Creams
Served with a Tulle Biscuit

Irish Cheese Board (serves 2) 12.95
Selection of the finest Irish Cheeses served with Crusty Bread and Water Biscuits

Speciality Coffee 6.00
Irish, Baileys or Calypso