



THE LISMOYNE HOTEL

A la Carte Menu

Starter

Home-made soup of the day *m* £8.00

Home-made Chicken liver, cognac pate, onion chutney, crispy bread *m, g* £7.95

Deep-fried Brie, redcurrant sauce, mixed salad *v, m, g* £8.95

Classic prawn cocktail, lettuce, bread & butter *sh, m, g* £8.95

Fresh Melon, Parma ham, rocket orange salad *m* £7.95

Main

Fresh Chicken supreme, sage onion stuffing, white wine, garlic, lemon & thyme sauce *m, ce, g* £19.95

Fresh fillet of Salmon, sauce vierge *m, f* £19.95

Pan-fried Duck breast, Madeira sauce *m* £19.95

Slow roasted belly Pork, wholegrain mustard & cider sauce *m, mu* £19.50

Pan roasted Venison, flamed in malt whisky, shallots, garlic & rosemary £24.95

Oven baked Aubergine, tomato, mozzarella, basil, parmesan & mixed rocket salad *v, m*
£14.95

Freshly dressed Crab, saffron mayonnaise & crusty bread *c, f, g, m, n* £22.00

All of the above are served with daily fresh vegetables and potato, ask for the choices available

From the grill

Rump steak 8oz £22.00

Sirloin steak 8oz £25.00

Swordfish 8oz £23.00

All Steaks served with homemade chips, roasted portabella mushroom, tomato, onion rings,
house salad

Choice of peppercorn, stilton or garlic butter, *m*

Dessert

Sticky toffee pudding, with butterscotch sauce, vanilla ice cream *e,m,g* £8.00

Lemon tart, raspberry sorbet *e,m,g* £8.00

Chocolate Tart, espresso ice cream *e,m,g* £8.00

Crème brulee, shortbread biscuit *e, m, g* £8.00

Cheese board *g* £15.00

Menu content abbreviations for your information:

Ce –celery C – crustaceans E – egg F – fish G – cereals containing gluten

L - lupin M – milk & dairy Mo _ molluscs Mu – mustard N - tree nuts

P – peanuts Se – sesame Sh – shellfish So soybeans Su – sulphur dioxide & sulphites

Vg – vegan V – vegetarian * can be adapted to gluten free