

DINNER MENU



STARTERS

Homemade Soup of the Day \in 9.50 - Served with fresh bread rolls (G-Wheat, DY, CY, SE)

Fiachra Moran's Black Pudding Bon Bon € 12.95 - Golden crumbed local black pudding with autumnal chutney (G-Wheat, Oat, Barley, EG, DY, CY, SP, MD)

Downpatrick Head Lobster Ravioli € 14.50 - Lobster filled pasta parcels tossed in a homemade lobster bisque & prawn crème, finished with parmesan cheese (G-Wheat, DY, CY, CS, SP, FH)

Summer Grilled Pear & Walnut Salad € 11.95 - Vegan grilled poached pear, oven dried tomato and walnut salad, organic greens, Balsamic & Lakeshore wholegrain mustard dressing (SP, MD, TN-Walnut)

Warm Galway Goats cheese Tartlet € 11.95 - Baked goats' cheese & caramelised onion in a crisp gluten free tart case with petit leaf salad (EG, DY)

Crispy Duck Spring Roll € 12.50 - Crispy duck spring roll with ginger garlic teriyaki glaze sauce (*G-Wheat, CY, SP, SY, SE*)

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

G-GLUTEN, EG-EGG, DY-DAIRY, SY-SOY, CY-CELERY, SP-SULPHITES, MD-MUSTARD, FH-FISH, CS-CRUSTACEANS, MS-MOLLUSCS, PN-PEANUTS, TN-TREE NUTS, SE SESAME, LP-LUPIN

Local Suppliers Includes:

Joe Kelly Organic Greens and vegetables , Claremorris
Breaffy House Garden & Poly Tunnel, Breaffy
Fiachra Moran & Sons Butchers, Ballycarra
Joe Garvin Seafood Fisheries, Ballina
Lakeshore Mustards, Co. Meath
Lavin's Fruit & Vegetables, Keelcoil, Breaffy
Gorman Mushrooms, Co. Offally
Glenown Ice Cream, Fermoy, Co Cork



DINNER MENU



MAINS

Grilled Irish Hereford Rib Eye Steak € 36.50 - Marinated with garlic & rosemary and served with Garyhinch Forest Mushrooms and a creamy Jameson Pepper sauce (Dinner package Supplement €10.00) (DY, SY, CY, SP)

Down Patrick Head Lobster Bake € 75.00 - Fresh local Mayo coast lobster, baked with Bearnaise sauce, served with roast potatoes & garlic butter, salad and seasonal vegetables (*Dinner package Supplement €45.00*) (EG, DY, SY, CY, SP, CS)

Slow Braised Irish Hereford Feather Blade € 25.50 - House speciality braised beef, braising sauce & creamed potato (DY, CY, SP)

Grilled Irish Lamb Cutlets € 32.50 - Seared Lamb cutlets with braised pulled shoulder en croûte, served with tender stem broccoli & reduced rosemary port jus **(Dinner package Supplement €10.00) (***G-Wheat*, *DY*, *CY*, *SP***)**

Honey Basted Roast Half Duck € 27.50 - Braised summer cabbage, creamed potato, red currant & star anise jus (DY, CY, SP)

Mayo Coast Superior Catch of the Day € 29.95 - Please ask your waiter for today's fresh catch, served with oven roasted tomato, roast red pepper & basil beurre blanc sauce

(DY, CY, SP, FH)

Vegan Butternut & Red Lentil Dahl € 20.95 - Butternut, fresh coriander, red lentil & Coconut Dahl, steamed basmati & crisp poppadum (CY, SY)

All served with Chefs Potato & Fresh Vegetables (DY)

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

G-Gluten, EG-Egg, DY-Dairy, \$Y-Soy, CY-Celery, SP-Sulphites, MD-Mustard, FH-Fish, CS-Crustaceans, MS-Molluscs, PN-Peanuts, TN-Tree Nuts, SE Sesame, LP-Lupin

Local Suppliers Includes:

Joe Kelly Organic Greens and vegetables , Claremorris
Breaffy House Garden & Poly Tunnel, Breaffy
Fiachra Moran & Sons Butchers, Ballycarra
Joe Garvin Seafood Fisheries, Ballina
Lakeshore Mustards, Co. Meath
Lavin's Fruit & Vegetables, Keelcoil, Breaffy
Gorman Mushrooms, Co. Offally
Glenown Ice Cream, Fermoy, Co Cork



DESSERT MENU



DESSERT

Val's Homemade Italian Coffee Tiramisu €12.95 - Espresso-soaked biscuits layered with mascarpone, served with Glenown Salted Caramel ice cream

(G-Wheat, EG, DY, SY, SP)

Cheesecake of the Day € 12.95 - With Glenown Ice cream & accompanying sauce

(G-Wheat, EG, DY, SY)

Wild Berry & Apple Crumble € 12.95 - Glenown Bourbon vanilla ice cream, berry compote & custard (*G-Wheat, EG, DY*)

Warm Chocolate Fondant € 12.95 - Berry compote & Glenown Bourbon vanilla ice cream on chocolate soil (G-Wheat, EG, DY, SY)

Raspberry & White Chocolate Roulade € 12.95 - Gluten free sweet mini roulade served with whipped cream and Glenown Strawberry ice cream on toasted coconut shavings (EG, DY, SY)

Local Irish Cheese Board €14.95 - Cashel Blu Cheese, Dozio Barr Rua Alpine Style Cheese, Smoked Gubeen and Tipperary Brie Cheese, Ballymaloe Relish, Fruit and Biscuits (G-Wheat, DY, CY, SP, MD)

Served with Freshly Brewed Tea & Coffee

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you.

G-Gluten, EG-Egg, DY-Dairy, SY-Soy, CY-Celery, SP-Sulphites, MD-Mustard, FH-Fish, CS-Crustaceans, MS-Molluscs, PN-Peanuts, TN-Tree Nuts, SE Sesame, LP-Lupin

Local Suppliers Includes:

Joe Kelly Organic Greens and vegetables , Claremorris
Breaffy House Garden & Poly Tunnel, Breaffy
Fiachra Moran & Sons Butchers, Ballycarra
Joe Garvin Seafood Fisheries, Ballina
Lakeshore Mustards, Co. Meath
Lavin's Fruit & Vegetables, Keelcoil, Breaffy
Gorman Mushrooms, Co. Offally
Glenown Ice Cream, Fermoy, Co Cork



KIDS MENU



STARTERS - €4.50

Mini Soup & Freshly Baked Bread

(G-WHEAT, DY, SY, CY, SE)

Toasted Garlic Bread

(G-WHEAT DY)

Mozarella Sticks

(G-WHEAT, DY, EG)

Fan of Melon

MAINS - €8.50

Penne Pasta

with a creamy tomato sauce (G-WHEAT, SY, CY)

Mini Roast of the day

with chunky fries or mash (DY, SY, CY)

Chicken Goujons

with chunky fries or mash (G-WHEAT, EG, DY, SY)

Cod Goujons

with chunky fries or mash (G-WHEAT, EG, DY, SY, FH)

Pork Banger Sausages

with chunky fries or mash (G-WHEAT, DY, SY)

Margherita Pizza

Mini tomato and cheese pizza (G-WHEAT, DY, SY)

DESSERTS - €4.50

Warm Chocolate Brownie

with vanilla ice cream (G-Wheat, Eg, DY, SY) (Gluten Free Option Available)

Fruit Meringue Pavlova (GF)

Tropical Fruit and Berries with whipped cream (EG, DY)

Strawberry Jelly & Ice-Cream (GF)

, (DY)

Selection of Ice-Cream (GF)

Chocolate, Vanilla, Strawberry

WELCOME TO THE

IN BREAFFY HOUSE RESORT

The name originated from the Mulberry Tree located next to the Restaurant which you can see while dining.

With a relaxed and welcoming ambiance it offers tastefully designed menus. All of the dishes are custom made using only local produce and offer a wide range of choice.

With our dedicated waiting staff and our team of skilled Chef's, we endeavour to make your dining experience memorable at the Mulberry Restaurant.

We hope you enjoy your meal in the Mulberry Restaurant!

