

Q

Steak Room

- A la carte Menu -



- Steak on the Stone -

Delicious Irish Angus Steak where you have the Opportunity to cook your steak exactly as you like to enjoy it. Served with home cut fries or sweet potato fries (**€1 Supplement**) and three sauces. (2,6)

10oz Angus Striploin
€24

10oz Angus Rib-Eye
€25

8oz Angus Fillet
€28

8oz Rump Heart Fillet
€18.95

Lamb Cannon
€24

Surf n' Turf

Choose your steak and add Pan-fried Garlic Prawns for an additional (2,3)
€9.00

Entrée



- Soup du Jour (2,5,10,12)** €6.50
- Pil Pil Prawns** €9.50
mixed greens & garlic bread (2,3,10)
- Apple & Cashel Blue Cheese Salad** €9.50
candied nuts, craisins, cherry tomato and maple Dijon dressing (1,2,4,5,11)
- Chilli & Lime Calamari** €9.50
mixed greens & mango aioli (2,3,4,9,11)
- Grilled Kimchi Lamb Skewers** €9.50
mixed greens & BBQ Korean sauce (4,7)



Enjoy a Pint of our 1745 Pale Ale with any main course
€5

Daily Special
(please ask server)

Main Course



- Grilled Wicklow Rack of Lamb** €24.00
gratin potatoes, carrot & parsnip puree, asparagus tips & a rich wine Jus (2,4,12)
- Roasted Corn Fed Chicken Supreme** €18.00
parmesan mash, brocolini, wild mushroom cream sauce (2,7,10)
- Baked Saffron Infused Irish Monkfish** €23.00
sugar snap peas, parmesan mash, fennel & rocket (4,9,12)
- Braised Pork Belly** €18.00
pea & rosemary mash, Queens black pudding, baby carrots, apple gel (2,4,12)
- Queens 1745 Pale Ale Irish Beef Stew** €17.00
braised Irish beef, baby parsnips, baby carrots & creamed mash (2,4,10,12)
- Wild Chamonet Mushroom Risotto** €17.50
parmesan cheese, olive oil (2,4)

1-Peanuts 2-Milk 3-Crustaceans 4-Sulphites 5-Nuts
6-Eggs 7-Soya 8-Sesame Seeds 9-Fish 10-Gluten
11-Mustard 12-Celery 13-Molluscs 14-Lupin

A la Carte Menu served Tuesday to Saturday from 4:00 P.M.



Steak Room

- Optional Extras -

€5.00

Potato Gratin (2,4)
Chefs Seasonal Salad
Sauté Mushrooms (2)
Mediterranean Vegetables
Broccoli Almondine (2,5)

€5.50

Sweet Potato Fries
Creamed Spinach
Onion Rings (2,6,10)
Parmesan Mash (2)
Parmesan Asparagus Tips (2)



- Desserts -

€6.50

Classic Crème Brûlée
with a short crust biscuit & vanilla
ice cream (2,6,10)

Apple & Sultana Pots (4,5,6,10)
vanilla ice cream & crème anglaise
& ginger nuts biscuits

Chocolate & Hazelnut Brownie
vanilla ice cream (2,4,5,6,10)

Bailey's Duo (2,4,6,10)
short crust biscuits, vanilla ice
cream



Cheese Board

€10.50

with crackers & grapes (2,10)
Cashel Cozier Blue/Cashel Shepherd's Store/Coolattin Mature Cheddar



Queens Digestives

€4.50

Vico Nip
Irish Oakwood Matured Bourbon
22% A.V.B

Muglins Mix
Spiced Rum & Banana Liqueur
35% A.V.B

Castle Street
Dalkey Infusion Gin & Cucumber
37.