



RAGLANS RESTAURANT
3 COURSE SET MENU FROM €25 PP

STARTERS

Stone Fried Tiger Prawns

Stuffed with Garlic, Chorizo and Crayfish
Served with Toasted Gralic Baguette
Contains Allergen No.1, Prawn, Crayfish, 6 Wheat, 7,8,9,12

Warm Mozzarella Caprese

Oven Roasted Plum Tomatoes, Basil Pesto, Italian Grissini and
Melted Buffalo Mozzarella Cheese
Contains Allergen No. 6 Wheat, 7,9,11,12

Chicken Liver and Tarragon Pate

Multi Seed Crackers, Roast Fig and Chili Jam,
Home Pickled Cucumber Ribbons
Contains Allergen No. 7,8,9,10,11,12

Crispy Leaves of Wild Rocket Salad

Over Night Olive Oil and Garlic Roasted Cherry Tomato on Vine,
Caramelized Red Onion, Aged Parmesan Cheese Shavings
and Balsamic Vinaigrette Dressing
Contains Allergen No. 7,9

MAINS

Glin Valley Chicken Supreme

Buttered Asparagus Tips, Roasted Dates and Red Wine Sauce,
Baked Coconut and Cardamom Basmati Rice, Coconut Shavings.
Contains Allergen No. 7,9,12

Irish Hereford Prime 8 Oz. Sirloin Steak

28 Day Matured Hereford Beef, Tobacco Onions,
Chunky Chips, Pepper and Brandy Creamy Sauce, Rocket Salad
Contains Allergen No. 6 Wheat, 7,8,9,10,11,12,13

€5 supplement

Long Sliced Pork Fillet

Rainbow Carrots Ribbons, Julienne Leek and Button Mushrooms
cooked in Thai Red Curry and Truffle Creamy Sauce "Aglio E Olio" Tagliatelle Pasta
Contains Allergen No. 6 Wheat, 7, 8, 9, 12

Poached Plaice Fillet

served with Boiled Baby Potatoes, Sautéed Baby Spinach Leaves,
Lemon Buerre Blanc Sauce
Contains Allergen No. 3 Plaice, 7,9,12

DESSERTS

Selection of Glenown Farm Ice Creams and Sorbet

served in Wafer Basket, Dairy Whipped Cream, Chocolate Sauce
and Peanuts Crumble
Contains Allergen No. 6 Wheat, 7, 8, 11

Classic Vanilla Infused Crème Brûlée

served with Polenta and Orange Biscuits
Contains Allergen No. 6 Wheat, 7, 9, 11

White Chocolate and Raspberry Cheesecake

Crunchy Biscuit, Base Chocolate Sauce, Fresh Raspberries and Chocolate Stick
Contains Allergen No. 6 Wheat, 7,8,10

Pavlova

Homemade Meringue, Fresh Whipped Cream,
Warm Strawberry Compote and Glenown Vanilla Ice Cream
Contains Allergen No. 7, 9, 11

T's & C's Apply



RAGLANS RESTAURANT A LA CARTE MENU

STARTERS

Yellow Fin Tuna Steak Tartar €12.50
Finely Chopped Yellow Fin Tuna Steak Tartar, spiced with a Blend of Fresh Ginger, Garlic, Lemongrass and Cilantro leaves, served on a Bed of Rocket and Tomato Salad with Caramelized Lime and Crispy Melba Toast
Contains Allergens 3 Tuna, 6 Wheat, 9

Chicken Liver and Tarragon Pate €9.90
with Roast Fig, Chili Jam, Multi-Seed Crackers
Accompanied by Ribbons of Home Pickled Cucumber
Contains Allergens 7,8,9,10,11,12

Warm hand sliced Beef Tagliata €12.50
Marinated in a Combination of Asian Spices served with Rocket, Lettuce and Sweet Irish Strawberries, a Sprinkle of Cracked Black Pepper and Toasted Sesame Seeds
Contains Allergens 8,9,10

Red, Golden and Lollipop Beetroot Carpaccio €8.50
with Warm Roasted Pistachio Nuts, Irish Spring Pea Shoots, Ardsallagh Goat Cheese with a Drizzle of Lime and Thyme Vinaigrette
Contains Allergens 5 Pistachio,7,9

Crisp Leaves of Wild Rocket Salad €9.95
Caramelized Red Onion, Overnight Roasted Garlic and Olive Oil with Cherry Tomatoes served with Shavings of Aged Parmesan Cheese and a Balsamic Vinaigrette Dressing
Contains Allergens 7,9

Slane Valley Minced Lamb Cabbage Rolls €10.50
Slane Valley Minced Lamb and Wild Forest Mushrooms stuffed inside Curly Italian Cabbage with a Prince De Burren Tomato Puree and a Sprinkle of Fresh Mint
Contains Allergens 9,12

MAINS

8oz Black Angus Fillet Steak €35.00
Roast Garlic and Coriander Creamed Potatoes, Blossom Hill Honey Roasted Root Vegetables, Dijon Mustard Foam and Crispy Spiced Kale
Contains Allergens 7,9,12

Slaney Valley Lamb Rump €25.50
Almond Florentine Crusted Heart of Slaney Valley Lamb Rump, Garlic and Herb Roasted Potatoes with Glazed Irish Baby Carrots and a Rich Lamb Jus
Allergens 5 Almonds,7,9,12

Half Roasted Silver Hill Duck €25.50
A Succulent Half Roasted Silver Hill Duck, Grilled Chicory and Irish Baby Potatoes, with a perfect Sweet Strawberry and Tomato Salsa
Contains Allergens 7,9

Rare Breed Pork Fillet €19.95
Sliced Pork Fillet with Rainbow Carrots, Julienne Leek and Button Mushrooms Cooked in a Creamy Truffle and Thai Red Curry Sauce, "Aglio E Olio" Tagliatelle Pasta
Contains Allergens 6,7,8,9,12

Gourmet Potato Pancake €16.50
Folded in Half Stuffed with Cooloney Brie Cheese fresh Chunky Mango, Red Chili, Baby Coriander leaves, Rocket Lettuce and Caramelized Shallots
Contains Allergens 6 Wheat, 7,8,9,11,12

Grilled Whole Irish Rainbow Trout €18.50
Green Asparagus Tips, Fried Garlic, Toasted Almonds and Fresh Ginger
Gourmet Fried Basmati Rice and Chefs Special Sauce
Contains Allergens 3 Trout,8,9,12

Fillet of Corn Fed Glin Valley Chicken Supreme €16.50
Creamed Potatoes with Garden Pea, Crushed Mint and a Roasted Celeriac Puree
Contains Allergens 7,9,12

SIDE ORDERS

Skinny or Chunky Chips €3.95
Contains Allergens 9

Rocket Salad €3.95
Contains Allergens 7,9

Garden Vegetables €3.95
Contains Allergens 7,9

DESSERTS

Glenown Farm Sorbet and Ice Cream €6.50
A Combination of Glenown Farm Sorbet and Ice Cream, served in a Wafer Basket with Whipped Cream, Chocolate Sauce and Peanut Crumble
Contains Allergens 6, Wheat,7,8,11

Homemade Artisan Ardsallagh Goats Cheesecake €6.50
Crunchy Cocoa Base and Beetroot Sorbet
Contains Allergens 6, Wheat,7,9,11

Classic Vanilla Infused Crème Brûlée €6.50
served with Polenta and Orange Biscuits
Contains Allergens 6, Wheat,7,9,11

Pear Helene €6.50
Braised in Red Wine served with Glenown Farm Vanilla Ice Cream and Lemongrass Straws
Contains Allergens 7,8,9

Bread and Butter Pudding Rolls €6.50
Filled with Banana and Nutella served with Glenown Farm Vanilla Ice Cream
Contains Allergens 5 Hazelnuts, 6 Wheat,7,9,11

Irish Farms Cheese Selection €8.50
Cooloney Brie Cheese, Ardsallagh Goat Cheese, Ferguson Farm Smoked Gubbeen Cheese and Beechmount Fethard Cashel Blue Cheese served with Homemade Crackers, Nuts, Fruits and Glass of Port
Contains Allergens 5 Walnuts & Cashews,7,8,9,10,11,12