





Dinner Menu

STARTERS		MAIN COURSE		DESSERTS	
Castlefarm Soup of the Day*	€7.50	16 Hour Braised Featherblade of Beef*	€22.50	All of our desserts are made in house	
Truffle Oil Croutons, Market Vegetables, Fresh Herbs, Bread Roll Contains: 1,3,7,8,9, (V) (VG)	67.50	Champ Potato, Balsamic Jus, Buttered Kale. Contains: 7,9.12	022.70	Chocolate Almond Cake* white chocolate delice served with baileys cream,	€8.50
ienna Woods Seafood Chowder*	€9.90	Grilled 80z Beef Burger* Brioche bun, bacon, mature cheddar, gem lettuce, tomato,	€19.50	almond tuille, crème anglaise. Contains: 3,8,13 (V)	
Local Caught Seafood, White Wine Velouté, Smoked Fish and Soda Bread. Contains: 1,3,4,7,9		red onion, pickled cucumber, burger sauce with fries Contains 1,3,7,12	,	Burnt Lemon & Ginger Brulee* Rosemary Biscotti, fresh cream. Contains 1,3,7 (V)	€8.50
Classic Caesar Salad*	€11.50	Grilled 80z Rib Eye Steak Braised mushroom & Tomato, chimichurri, roast	€32.50	Warm Rhubarb, Peach & Apple Crumble homemade ice cream, anglaise sauce.Contains: 1,3,7,8 (V)	€8.50
Crisp baby gem, creamy Caesar dressing, croutons, streaky bacon & Parmesan shavings Contains:		carrot, Fries & garlic butter or peppercorn sauce. Contains: 7,9,10,12		Selection of Select & Homemade Ice creams	€8.50
1,3,4,7,10 Add Chicken €3.00		Pan-Roasted Chicken Supreme* Spicy chick pea & Nduja cassoulette, Tenderstem broccoli. Contains 7,9,10,12	€20.50	in a chocolate wafer basket with chocolate sauce or Berry Coulis * Contains: 1,7 (V)	,
McCarthy's Spicy Chicken Wings* In-house Hot Sauce, Celery Sticks, Blue Cheese Dip Sauce. Contains: 7,8,9	€10.50	Slow Roasted Pork Belly Slow Roasted Pork Belly, bok choi, braised red cabbage, sweet sour braising jus. Contains: 6,9,10,12	€21.50	Homemade Almond Meringue Roulade* With lemon curd, fresh cream & seasonal fruits Contains 1,3,7,8 (V)	€8.50
Castletownbere Mussels* Steamed mussels in a creamed leek & herb sauce, garlic bread, lemon wedge. Contains: 1,14,12,7	€11.00	Tagliatelle Seafood Marinara* Fresh seafood, prawns & mussels, rustic tomato fennel & olive sauce with shaved Parmesan & garlic bread Contains: 1,2,3,4,7,9,10,12,14	€23.50	Pastry chef 'Thomas' homemade sorbet of the day* With housemade biscuit, please ask your server (V)	€5.50
Grilled Halloumi Salad* Grilled Halloumi, pomegranate, cherry tomatoes, red	€11.00	Indian inspired vegetarian Lentil Curry* Roasted Vegetables, turmeric, masala spices, served with steamed basmati & Naan. Contains: 1,7,8,9,10 (V) (VG)	€18.50	SIDE ORDERS	
onion, pickled cucumber, toasted seeds, house dressing. Contains $7,10$ (V)		Add Chicken €5.00		Chunky Chips. Contains:1.(V)	€4.50
Baked Portabello Mushroom*	€9.50	Locally Caught Golden Fish & Chips House batter, minted peas, Tartare sauce & lemon served	€19.00	Lemon Infused Basmati Rice. Contains: 1.(V)(VC	ਜ਼ੋ) €4.50
Garlic bruschetta, garlic butter, parsley, pea shoots	09.70	with potato fries Contains: 1,3,4,7		Mixed Leaves, Dressing. Contains:10 (V) (VG)	€4.50
Contains: 1		Castletownbere Mussels* Steamed mussels in a creamed leek & herb sauce, garlic bread, lemon wedge with fries Contains: 1,14,12,7	€19.00	Roasted Mediterranean Root Vegetables $Contains: 6 \ (V)$	€4.50
TEA & COFFEE		Roast of the Day	€19.00	Garlic Potato Gratin. Contains:1,7 (V)	€4.95
Black Coffee/Tea	€3.70	Please ask your Server. Market Vegetables & Potatoes. Contains 1,7	, · · ·	Battered Onion Rings. Contains:1,5,8 (V)	€4.95
Latte, Cappuccino, Mocha, Herbal Teas	€4.00	Fish of the Day Please ask your Server. Market Vegetables & Potatoes.	€19.00	Loaded fries topped with Cheese & Garlic Mayo. Contains: 1,3,8 (V)	€5.50
		Contains 1,7		A -	



*Item Can be Made Coeliac











TREAT YOURSELF AND INDULGE IN OUR AFTERNOON TEA AT OUR GLASSROOM

€30 Per Person €34 With a Glass of Prossecco

WEDDINGS AT CORK'S VIENNA WOODS HOTEL

Speak To Our Wedding Coordinator Today!

@CorksViennaWoodsHotel







For reservations please contact info@viennawoodshotel.com

or

call us on 021 455 6800













