

EVENING MENU



★ LIGHT BITES & STARTERS ★



★ MAIN COURSES ★



★ SIDES ★



★ DESSERTS ★

CANALEXPRESS[★]
at the Grand Canal Hotel

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★ SIDES ★

Sweet Potato Fries	v	€5.50
Hand Cut Chips	v	€5.00
Potato Terrine	7, v, GF	€4.50
Fresh Market Vegetables	7, 9, v, GF	€4.95
Side Salad	v, GF	€4.50



★ DESSERTS ★

Coconut and Vanilla Panna Cotta	€6.50
1 (wheat, yeast), 3, 7, 8 (pistachios)	
Pear and Almond Tart with Vanilla Ice Cream	€6.50
1 (wheat), 3, 7, 8 (almonds), v	
Chocolate Ganache Tart with Berry, Pistachios and Chantilly Cream	€6.50
1 (wheat), 3, 7, 8 (pistachios), v	
Selection of Ice Cream	€5.50
3, 7, 8 (pistachios)	

★ ALLERGENS ★

- | | |
|----------------|---------------------|
| 1. Gluten | 9. Celery |
| 2. Crustaceans | 10. Mustard |
| 3. Eggs | 11. Sesame Seeds |
| 4. Fish | 12. Sulphur Dioxide |
| 5. Peanuts | 13. Molluscs |
| 6. Soybeans | 14. Lupin |
| 7. Milk | GF. Gluten Free |
| 8. Nuts | V. Vegetarian |

GF bread available on request. There are nuts present in our kitchen, therefore all dishes may contain slight traces.



★ LIGHT BITES & STARTERS ★

Soup of the Day €5.50

Served with Homemade Guinness Bread

Ask your server for details

Seafood Chowder €9.00

Chunky White Fish, Smoked Fish and Salmon

Served with Homemade Guinness Bread

1 (wheat, barley), 4, 7, 9, 12

In-House Cured Salmon €9.00

Crème Fraiche infused with Lemon, Asparagus, Pea Puree and Black Caviar

Served with Homemade Guinness Bread

1 (wheat), 4, 7, 9

Five Mile Bridge Goats Cheese Mousse €7.50

Seasonal Beets, Pickled Cauliflower, Candied Walnuts and Crostini Bread

1 (wheat, yeast), 7, 8 (walnuts), 9, v

Ham Hock Terrine €8.50

Wholegrain Mustard Aioli, Pickled Carrots, Cauliflower and Cucumber

Served with a Crostini Bread

1 (wheat, yeast), 9, 10, 12



★ MAIN COURSES ★

10 oz Irish Striploin Steak €24.50

Potato Terrine, Portobello Mushrooms, Caramelised Carrot, Smoked Pearl Onions and Red Wine Jus

2 (oyster sauce), 7, 9, 12, GF

Honey Glazed Pork Belly €18.00

Caramelised Carrot, York Cabbage, Potato Terrine, Butternut Squash Puree and Red Wine Jus

2 (oyster sauce), 7, 9, 10, 12, GF

Chicken Supreme €18.00

Potato Terrine, Roasted Balsamic Onions, Black Pudding Croquette, Chorizo and Sweetcorn Salsa with White Wine Foam

1 (wheat), 2 (oyster sauce), 9, 12

Pan Fried Fillet of Hake €18.00

Quinoa, Garden Pea Salad, Asparagus, Lemon Vinaigrette and Sauce Vierge

4, 7, 9, GF

Pappardelle Pasta €13.50

Romesco Sauce, Grilled Courgettes, Asparagus, Grana Padano and Crispy Basil

1 (wheat), 3, 7, 9, 12, v

Add Chicken €2.00

Butternut Squash Risotto €13.00

Garden Peas, Mascarpone, Parmesan Cheese and Blue Cheese Foam

7, 9, 12, GF, v