

THE
SANDYMOUNT
EST. HOTEL 1955

Appetizers & Sharing Plates

Light & Fresh

- Soup of the Day** €8.95
Served with Rustic Bread (1, 2 Wheat Flour, 7, 13)
- Burrata with Olive & Sesame Seeds** €17.95
Creamy Burrata on a Bed of Peppery Rocket Leaves, Sun-Dried Tomatoes, Roasted Pepper, Marinated Olives and Pistachio-Dusted Toasted Sesame Seeds, finished with Lemon-Infused Oil and served with Warm Crusty Bread
(1 Wheat Flour, 6, 7, 9, 10 Pistachio Nuts, 12, 13, 14)
- Whitty's Caesar Salad** €15.95
Baby Gem Leaves and Crispy Bacon coated in Creamy Caesar Dressing, topped with Herb Croutons, Parmesan Cheese and Pine Nuts (2 Wheat Flour, 4, 5, 7, 9, 10 Pine Nut, 13, 14)
Add Chicken €4.95 Or Tiger Prawns €4.95
- Irish Oak Smoked Salmon** €17.95
Irish Oak Smoked Salmon set on Creamy Avocado, with Lemon, Red Quinoa, Pickled Onion and a Rustic Cracker
(1, 2 Wheat Flour, 5, 9, 12, 13, 14)

Entrées

- Smoked Bacon & Black Pudding Croquettes** €15.95
Crispy Smoked Bacon and Black Pudding Croquettes, served with Slow-Braised Onion Jam, Pineapple Glaze and Mustard Emulsion, finished with Micro Herbs and Baked Apple (1, 2 Wheat Flour, 4, 7, 9, 13, 14)
- Chicken Wings** Small €16.95 | Large €21.95
Chicken Wings coated with Hot Sauce, served with Celery & Garlic Mayonnaise
(1, 2 Wheat Flour, 4, 7, 9, 13, 14)
- Garlic & Chilli Tiger Prawns with Chorizo** Small €18.50 | Large €30.95
Tiger Prawns and Chorizo Sautéed with Cherry Tomatoes, tossed in a Tomato, Chilli and Garlic Pesto, finished with a Swirl of Crème Fraîche and served with Toasted Bread (1, 2 Wheat Flour, 3, 4, 7, 9, 13, 14)

To Share

- Antipasto Plate (For Two)** €36.95
A Sharing Board of Mixed Italian Olives, Salami, Sliced Chorizo, Roasted Peppers, Pickled Onion, Celery, Sun-Dried Tomatoes and Pickles, accompanied by Baked Tipperary Brie coated in Chilli-Infused Honey, Creamy Avocado Dip and Pesto, served with Rustic Bread (1, Wheat Flour 2, 7, 9, 10 Walnuts, 12, 13, 14)

Pizzas

- Vegan Pulled BBQ Jackfruit Pizza (12-inch)** €23.95
Crispy Italian-Style Pizza topped with Smoky Pulled BBQ Jackfruit, Vegan Mozzarella, Red Onion and Rocket, finished with a Drizzle of Beetroot Glaze (2 Wheat Flour, Semolina & Durum, 9, 10 Walnut, 13, 14)
- Pepperoni, Nduja & Hot Honey Pizza (12-inch)** €23.95
Crispy Italian-Style Pizza topped with Rich Tomato Sauce, Pepperoni and Nduja Sausage Meat, finished with Chilli-Infused Honey, Micro Greens and Parmesan (2 Wheat Flour, Semolina & Durum, 7, 9, 13, 14)
- Mediterranean Flatbread Pizza with Baked Tipperary Brie (12-inch)** €23.95
Crispy Garlic Butter Flatbread, topped with Baked Tipperary Brie, Rocket, Sun-Dried Tomatoes, Olives, Red Onion and Fig Jam
(2 Wheat Flour, Semolina & Durum, 7, 9, 13, 14)

Food Allergens

1. Celery | 2. Gluten | 3. Crustaceans | 4. Eggs | 5. Fish | 6. Lupin | 7. Milk | 8. Mollusc | 9. Mustard | 10. Nut
11. Peanuts. | 12. Sesame Seed | 13. Soya | 14. Sulphur Dioxide & Sulphite

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Main Courses

Signatures Dishes

Confit Duck Legs with Beetroot Glaze €32.95
Succulent Duck Legs coated in Beet Syrup, resting on a Roasted Goat Cheese Potato Cake, accompanied by Salted Green Beans and a Blackcurrant Glaze, finished with an Aromatic Red Wine Jus (1, 7, 9, 13, 14)

10oz Irish Sirloin Steak €41.95
Irish Centre-Cut Sirloin, cooked to your liking, served with Fries or Creamy Mash, Buttered Green Beans and Baby Leeks
Choose from **Peppercorn Sauce** or **Warm Garlic & Herb Butter** (1, 7, 13, 14)
Add Tiger Prawns For €4.95

Pan Fried Chicken with Gruyère & Hazelnut Crust €28.95
Butterflied Chicken Fillet topped with a Gruyère and Hazelnut Crust, set on Butter Mash with Grilled Baby Leeks, finished with a Chardonnay-Infused Cream (1, 2 Wheat Flour, 7, 9, 10 Hazelnut, 13, 14)

From the Sea

Poached Fillet of Haddock €31.95
Poached Fillet of Haddock set on Buttered Mash, finished with a Bacon and Samphire Velouté, Baby Leeks and Baby Capers (5, 7, 9, 10 Pine Nut, 13, 14)

Pan-Seared Sea Bass €31.95
Pan-Seared Sea Bass set on a Bed of Black Rice and Sautéed Catalan Spinach, finished with a Silky Saffron Cream (1, 5, 7, 9, 10 Cashew Nut, 13, 14)

Vegetarian & Vegan

Creamy Pesto Spinach Rigatoni €26.95
Rigatoni with Baby Spinach, Roasted Red Peppers, Pickled Red Onions and Cherry Tomatoes in a Velvety Pesto-Infused Cream, finished with Lemon Oil and Toasted Almonds (1, 2 Semolina, Durum, Wheat Flour, 9, 10 Almond, 13, 14)
Add Chicken €4.95 Or Tiger Prawns €4.95

Creamy, Aromatic Vegan Curry (V) €24.95
A Fragrant Coconut Cream Curry with Seasonal Vegetables and Baby Potatoes, elevated with Roasted Chickpeas, Cashew Nuts and Fresh Coriander, served with Aromatic Rice and Crisp Poppadoms (1, 10 Cashew Nuts, 13, 14)
Add Chicken €4.95 Or Tiger Prawns €4.95

Casual Favourites

Whitty's Crispy Chicken & Mozzarella Burger €21.95
Golden Fried Chicken Fillet on a Toasted Bap with Garlic Mayo, Crispy Leaves, Tomato and Red Onion, topped with Crispy Bacon and Mozzarella, served with Fries (1, 2 Wheat Flour, Rye & Barley, 4, 7, 9, 13, 14)

Whitty's 9oz Fresh Irish Beef Burger €21.95
Classic Irish Beef Burger topped with Crispy Bacon and Cheddar Cheese, served on a Toasted Bap with Crispy Leaves, Tomato, Red Onion and Burger Mayo, served with Fries (2 Wheat Flour, Rye & Barley, 4, 7, 9, 13, 14)

Fish & Chips €23.95
Fillet of Hake coated in a Light Golden Batter, served with Fries, Tartare Sauce and Fresh Lemon Wedge (2 Wheat Flour, 4, 5, 7, 9, 13, 14)

Sides

House Salad - Served with Lemon Oil (1, 9, 13, 14) €5.50
Baby Leeks & Green Beans coated in Garlic Butter & Roasted Almonds (7, 10 Almond, 13, 14) €6.50
Creamy Mash (7, 14) €4.00
Fries with Garlic Mayonnaise (1, 7, 13, 14) €5.50
Black Rice (1, 13, 14) €4.00