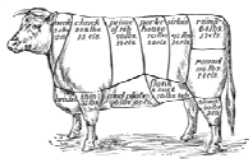


THE ABBOT'S STEAKHOUSE

Open 7 Days 6.30 - 9.30

Afternoon Menu Available From 2.30 pm Daily



Fixed Price Menu

For our Inclusive Guests

*Should You Wish To Choose From The Full Menu
There Is A Surcharge Of € 15 Per Person (€20 with Fillet)*

Starters

Today's Home Made Soup ^C

Kenmare Bay Beetroot & Dill Smoked Salmon

Baby New Potato & Wholegrain Mustard Salad

Spicy Breaded Portobello Mushroom ^V

With Garlic And Lemon Mayonnaise

Duck Liver Pate

Plum & Rhubarb Chutney, Sour Dough Crisps

Traditional Caesar Salad ^V

*Baby Gem Lettuce, Herb Croutons, Shaved Parmesan
Cherry Tomatoes, Bacon Pieces, Special House Dressing*

Mains

Grilled Limerick Pork Steaks ^C

Coarse Grain Mustard Sauce, Apple, Thyme & Tamarind Chutney

Chargrilled 8oz Sirloin Steak ^C

Pepper Sauce

Butterfly Lamb Rump ^C

*White Port Sauce, Strawberry & Cracked Pepper Preserve
Cooked MW Unless Asked For Otherwise*

Grilled Fillet of Salmon

Saffron & Grapefruit Glaze, Rosemary Butternut Squash

Smokey Joe's Sizzling Half Spring Chicken

Orange & Jameson Whiskey BBQ Sauce. Served with Salad & Chips

Beer Battered Fillet of Haddock

Lemon and Chive Tartare Sauce, Served with Mushy Peas & Chips

Sage & Onion Quorn Sausages ^V

Mash, Red Onion Gravy

Texas Vegetarian Chilli Bowl ^{VC}

*Topped with Sour Cream, Spring Onions & Mature Cheddar
Served with Tortilla Chips, & Tomato & Red Onion Salad*

Please Choose 2 Side Dishes From The Steaks and Grills Section

Desserts

Please choose from the back of the menu

Cheese Plate €4.00 Surcharge

To Start

Soup Of The Day ^{VC}

Soup of the Day is Usually Vegetarian & Coeliac Friendly. Please Ask € 5.00

Black Sesame Coated Crispy Calamari Rings

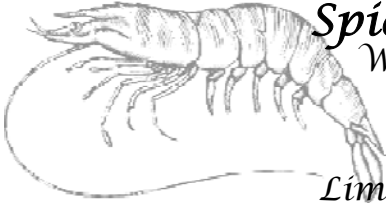
Lemon Grass Dipping Sauce € 6.95

Chicken Satay Skewers

Peanut Sauce, Cucumber Slaw € 7.50

Spicy Breaded Portobello Mushroom

With Garlic And Lemon Mayonnaise € 6.95



Sauté Dublin Bay Prawns

Smoked Garlic & Chive Butter,
Lime & Chilli Crème Fraiche, Soda Bread € 9.95



Confit Duck & Chorizo Spring Rolls

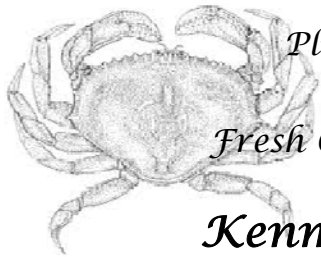
Mango Chili Sauce € 6.95

Bruchetta & Goats Cheese

Tomato Bruchetta & Warm Goats Cheese with Toasted Almonds & Honey € 7.95

Duck Liver Pate

Plum & Rhubarb Chutney, Sour Dough Crisps € 7.50



West Cork Crab Salad

Fresh Crab Meat, Cherry Tomatoes, Coriander, Fresh Leaves
& Bulmers Pear Cider Dressing € 8.95

Kenmare Bay Beetroot & Dill Smoked Salmon ^{LC}

Baby New Potato & Wholegrain Mustard Salad € 7.95

Light Bites

Steakhouse Flat Bread

Focaccia Topped with Steak, Cheese, Fresh Rosemary & Pinenuts € 10.95

The Caesar ^L

Baby Gem Lettuce, Herb Croutons, Shaved Parmesan
Cherry Tomatoes, Bacon Pieces, Special House Dressing € 9.00
Add Chicken Breast € 12.95

The Cleopatra ^L

Chargrilled Chicken Breast, Summer Fruits, Toasted Cashew Nuts,
Raspberry Vinaigrette € 12.95

The Brutus ^L

Marinated Steak Tips, Beetroot, Goats Cheese, Jalapeno Peppers
Fresh Herb Dressing € 12.95

Chicken Fillet Burger

Lettuce, Tomato, Onion, Mayonnaise. Served with Chips € 13.95

V = Vegetarian L = Lighter Fare C = Coeliac Diet

Steaks & Grills

*All Our Steaks Are Sourced in the County of Tipperary,
Aged to Perfection and Chargrilled*

*The Side of Beef.....1kg of Rib Steak on the Bone
Served With 3 Sides & 2 Sauces 2 persons €45.00*

*Cooking Time: 35 Mins: Medium, 45 Mins For Well Done.
Well Worth Waiting For!!*

12 oz Rump Steak €17.85

8oz Fillet Steak € 26.95

12oz Sirloin Steak € 23.95

8oz Sirloin € 17.95

Please Allow 20 - 25 minutes for Well Done & Very Well Done Orders

Surf & Turf

8oz Sirloin Steak & 2 Giant Tiger Shrimp Tails in Sweet Chilli Lime Butter € 25.95

*With Your Steak
Please Choose Either*

Pepper Sauce, Béarnaise Sauce or Garlic & Parsley Butter

Butterfly Lamb Rump^C

*White Port Sauce, Strawberry & Cracked Pepper Preserve € 19.95
Cooked MW Unless Asked For Otherwise*

Grilled Limerick Pork Steaks^C

Coarse Grain Mustard Sauce, Warm Apple, Thyme & Tamarind Chutney € 16.95

The Above Come with Mash

Also, With Grills, Please

Choose Two Of The Following

Mixed Leaves with Red Onion and Sundried Tomato Vinaigrette

Chips Potatoes of the Day Vegetables of the Day Mashed Potatoes

Savory Rice Onions and/or Mushrooms Mushy Peas Onion Ring Loaf

Additional Side orders are € 3.00 Per Portion

The Abbot's Burger

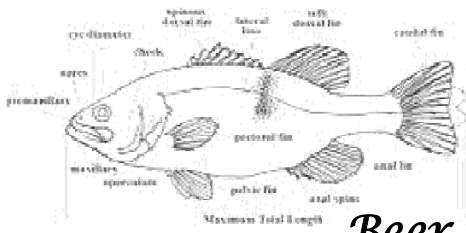
*Topped With Smoked Five Mile Town Cheddar
and Dry Cured Streaky Bacon Served
With Salad Garnish and Chips € 14.95*

The Monsignor's Burger

*Topped With Heirloom Tomato, Fresh Basil
& Smoked Mozzarella Cheese
With Salad Garnish and Chips € 14.95*

The Mighty Burger

*Bandon Vale Mature Cheddar, Red Onion, Tomato, Portobello Mushroom,
Tempura Battered Onion Rings, Jalapeno Peppers, Sliced Beetroot,
Garlic Mayonnaise, Baby Gem Lettuce, Ballymaloe Country Relish
With Salad Garnish and Chips € 19.95*



Seafood

Beer Battered Fillet of Haddock

Lemon and Chive Tartare Sauce, Served with Mushy Peas & Chips € 15.95

Roast Fillets of Sea Bass ^C

Chablis Herb Cream € 21.00

Grilled Fillet of Atlantic Salmon

Saffron & Grapefruit Glaze, Rosemary Butternut Squash € 20.95

Breaded Fillet of Plaice

Warm Tomato, Caper & Preserved Lemon Salsa € 16.95



'Gambas' ^C

Giant Tiger Shrimp Tails

5 Whole Gambas Sautéed in Sweet Chilli Lime Butter €24.95

Served With Vegetable and Potatoes or Chips & Salad

Other Main Courses

Chicken Tikka Marsala ^C

Supreme of Chicken in The Classic Mild Yogurt & Butter Punjabi Sauce, Served With Savoury Rice € 16.95

Smokey Joe's Sizzling Spring Chicken

Orange & Jameson Whiskey BBQ Sauce. Served with Salad Chips
½ €14.25 whole €18.95

Beef Stir Fry

Sirloin Strips, Spicy Szechwan Sauce & Savoury Rice € 16.95

Sage & Onion Quorn Sausages ^V

Mash, Red Onion Gravy € 15.95

Texas Vegetarian Chilli Bowl ^{VC}

Topped with Sour Cream, Spring Onions & Mature Cheddar
Served with Tortilla Chips, & Tomato & Red Onion Salad € 14.95



After Dinner Ice Cream Cocktails

Deconstructed St. Petersburg Martini
Vanilla Vodka, Baileys, Espresso & Chocolate Liqueur € 7.50



Mojito
Bacardi, Mint & Lime Served With Lime & Coconut Biscuits € 6.95

Strawberry Daiquiri
Wexford Strawberries, Rum, Lime, Served with Dried Strawberries & Strawberry Crunch € 6.95

Irish Mist
Served with Raspberry Fudge Shortbread & Chocolate Popping Candy € 6.95

Baby Guinness
The Classic Kahlua & Baileys, with Baileys 'Foam' & Florentines € 6.95

These Cocktails Contain Alcohol and May Not Be Suitable For Children
€ 3.00 Surcharge for Inclusive Guests

Ice Creams:

Valrhona Chocolate Chip
Wexford Strawberry
Madagascan Vanilla

Sorbets:

Earl Grey Tea with Lemon
Lemon & Lime
Order By the Scoop € 1.50

Desserts

Cheese Cake
Please ask your server for available Flavours € 6.00

Abbey Court Giant Ice Cream Maltezer
€ 6.00

Eton Mess^C
Seasonal Berries, Meringue, Cream & Toasted Chopped Nuts
A Taste of the Summer € 6.00

Apple Pie
Served Hot or Cold with Cream and or a Scoop of Ice Cream € 6.00

Hazelnut Sticky Toffee Pavlova
€ 6.00



Chocolate Fudge Cake
Chocolate Sauce € 6.00

Fresh Fruit Salad^L
With your Choice of Ice Cream € 6.00

Snickers Pie^C
From the Original Snickers Bar € 6.00



Selection of Tipperary Artisan Cheeses
Served with Grapes, Celery and Crackers € 8.50

Our Ice Creams And Sorbets Are Made By Michael & Kate Cantwell Of Boulabane Farm, Roscrea. The Ice Creams Are Made With The Highest Quality Ingredients That Have Been Carefully Selected By Us To Balance Flavours And Textures.

Wine List

“A day without Wine is like a day without sunshine”

Here at the Abbot Steakhouse we pride ourselves in using fresh local produce only. This policy of excellence and professionalism is then carried through to our wine list, where, after great Consideration, we select our wines only from international reputable shippers., Having tasted many wines, the following are our own personal choice of good quality wines at reasonable prices. We do hope you will enjoy your evening with us.

White Wine

01. Chardonnay Gecko Ridge *Australia* €17.90
This full bodied wine has a rich yellow, gold colour, with citrus and p each flavours rounded off by soft vanilla from French Oak.
02. Sauvignon Blanc Sendero *Chile* €17.90
This yellow-greenish wine is an elegant, delicate and fruity wine w ith fresh aromas of lemon and grapefruit and a crisp dry finish.
03. Chardonnay Pierre & Remy *France* €17.90
A wine of excellent personality, with caramelised fruit and cream flavours. Very well balanced, it has a pleasant texture on the palate and a long and harmonious finish.
04. Pinot Grigio Graffigna *Argentina* €18.90
A wine greenish-yellow in colour with a very floral bouquet of white flowers and fruits like peach and apricots. It is matched on the palate with very fresh yet subtle floral notes and a crisp dry finish.
5. Sauvignon Blanc Stoneleigh *New Zealand* €25.40
This wine displays a fragrant bouquet of passion fruit and dry grass aromas with a palate of rich, ripe passion fruit. Clean, crisp apple flavours with a lingering finish.
6. Semillon Sauvignon Blanc George Wyndham *Australia* €23.90
This crisp, lively wine offers the refreshing flavours of lemongrass and tropical fruits.
- 7.. Sancerre “Le Coteau” AC *France* €31.90
This is a pale greeny-gold colour. Dry yet fragrant, with lots of fruit and a fresh clean flavour of gooseberries Very dry and crisp.
8. Domaine du Petit Soumard (Pouilly Fumé) *France* €30.00
Pale greeny-gold colour. Dry, fruity wine from one of the region’s top growers. Very clean on the palate with a lingering taste of flinty smokiness and soft ripe gooseberries overlaid with fresh cut grass.

Red Wine

- 10.. Cabernet Sauvignon Gecko Ridge *Australia* €17.90
This full bodied wine has a deep ruby colour with ripe berry fruit flavours Ideally suited to red meat and indeed some fowl.
11. Merlot Sendero *Chile* €17.90
Dark ruby red in colour with lovely cherry notes and hints of pepper and cocoa. Mouth filling with a persistent aftertaste.
12. Merlot Pierre & Remy *France* €17.90
This wine is made with the ever popular Merlot grape variety. This is a dry red wine, which is deep garnet red colour.
- 13.. Cabernet Sauvignon Graffigna *Argentina* €18.90
Garnet with a purple glint, this wine has aromas of red fruits with hints of pepper and smoky spiciness.
14. Shiraz George Wyndham *Australia* €25.40
Deep ruby-red in colour. A full bodied traditional y Shiraz with distinct, rich plum and pepper aromas from maturation in oak hogsheads.
15. Tempranillo Campo *Spain* €22.40
It has a deep ruby-red colour, with the aromas of dark berries and vanilla. Velvety-smooth and elegant on the palate and a soft jammy finish.
16. Pinot Noir Stoneleigh *New Zealand* €25.40
Full ripe fruit show strawberry, wild berry and spicy plum characters.
17. Vidal Fleury Crozes Hermitage *France* €31.90
A Deep Garnet-red Colour. Penetrating Bouquet Mixing Raspberry, Blackcurrant And Spices.
18. Vidal Fleury Chateauneuf Du Pape. *France* €45.90
Beautiful Deep Crimson Colour, Powerful And Complex Bouquet With Lots Of Spices And Ripe Fruits. Rich, Full-bodied With Soft Tannins.

SPARKLING

17. Campo Viejo Cava Brut Reserva *Spain* €23.50
This wine has a pale yellow colour with golden hues.
18. Jacob's Creek Sparkling Rosé *Australia* €25.99
It has a soft pink colour with a fine and persistent mousse The lemon citrus aromas of Chardonnay are in harmony.
19. G.H. Mumm Cordon Rouge *France* €64.40
The bubbles are rich on the palate, but never overpowering. The perfect balance is combined with a rounded, full vinosity.
20. Cuvee Belle Epoque 1999 *France* €164.00
The Wine Is Luminous Pale Yellow In Colour, Tinged With Jade Green Suggesting Light And Purity With Citrus And White Fruit.