



A La Carte Menu

For those guests who have dinner included in their package, you may if you wish choose from the a la Carte menu. A small supplement will be charged. Starters €3.50 Main Course € 9.50 Desserts € 3.00 Cheese € 4.50. Please note that the supplement is instead of full menu price of the dishes.





Stir Restaurant Opening Hours
Monday – Sunday 5.30pm – 9.30pm

Telephone: 01 643 9500
Email: info.cardiff@claytonhotels.com





STARTERS

CHICKEN LIVER PARFAIT	€9.50
Pistachios, toasted brioche, caramelised figs (Contains Allergens 4, 5, 6, 7)	
KILMORE QUAY PAN SEARER SCALLOPS	€14.00
Cream of leek & potato, smoked bacon, white truffle oil (Contains Allergens 1, 2, 7, 9, 12)	
MACROOM BUFFALO MOZZARELLA 	€9.50
Heirloom tomatoes, rocket leaves, basil oil, balsamico (Contains Allergens 7)	
TIGER PRAWN & WATERMELON 	€11.00
Sautéed, garlic & chilli prawns watermelon, baby gem, toasted cashew nuts, fresh coriander, papaya & lime dressing (Contains Allergens 1, 2, 5, 7)	
BOILIE GOAT'S CHEESE PEARLS & FENNEL SALAD 	€9.50
Red chard, pomegranate, cherry tomatoes, caramelized walnuts, cider dressing (Contains Allergens 5, 6, 7, 9)	
SEAFOOD CHOWDER	€9.50
Garlic & herb croutons, parsley essence (Contains Allergens 1, 2, 3, 7, 8, 9, 12)	
HOMEMADE SOUP OF THE DAY 	€6.50
Please ask your server (Contains Allergens 7, 8, 9, 12)	

 Club Vitae Dish - Prepared with minimal fat content and ingredients high in energy.

 All our Beef is of Irish origin.

FOOD ALLERGIES & INTOLERANCES

Before you order your food and drinks, please speak to a member of our team, all of whom are fully trained in allergy awareness.

If you have a food allergy or food intolerance please refer to the last page of the menu, where the allergens are listed numerically and presented in that format under each menu item.



MAIN COURSES

BARBARY DUCK CONFIT	€19.50
Braised red cabbage, caramelized apples, rosemary potatoes, green peppercorn sauce (Contains Allergens 7, 8, 9, 12)	
BLACK ANGUS BEEF BURGER	€16.00
Rustic seeded pave, Cashel blue rarebit, tomatoes, baby gem, homemade burger sauce, chunky chips (Contains Allergens 6, 7, 9, 13)	
ROAST ATLANTIC COD 	€19.50
Mixed ratatouille, fennel croquets, wilted baby pak choi, lemon beurre blanc (Contains Allergens 3, 6, 7, 9, 11, 12)	
GLIN VALLEY CHICKEN SUPREME	€17.50
Honey glazed carrots, potato gratin, roast cherry tomatoes, wild mushroom cream (Contains Allergens 7, 8, 9, 12)	
HOP 13 BEER BATTERED FRESH HADDOCK & CHIPS	€17.50
Dill scented tartar sauce & chunky chips (Contains Allergens 3, 6, 7, 9, 11, 13)	
RUMP OF WICKLOW LAMB	€24.95
Goat's cheese bon bons, harissa spiced mash, salsa verde, roast cauliflower, thyme jus (Contains Allergens 6, 7, 8, 9)	
IRISH ANGUS BEEF FILLET	€28.95
Fricassee of wild mushroom, Bloody Mary plum, roast vegetables, chunky chips, red wine sauce - Chef recommends medium rare (Contains Allergens 7, 8, 9, 12)	
10oz SIRLOIN ANGUS BEEF STEAK	€26.95
Seasonal glazed vegetables, wild mushroom sauté, chunky chips, choose from red wine or creamy whiskey pepper sauce (Contains Allergens 7, 8, 9, 12)	
MUSHROOM RAVIOLI	€16.00
Egg pasta filled with mozzarella & porcini mushrooms, sage cream, brioche crumbs, rocket leaves, shaved Parmesan (Contains Allergens 6, 7, 8, 9, 11, 14)	

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SIDE ORDERS


HAND CUT CHIPS (Contains Allergens 9)	€4.50	POTATO GRATIN (Contains Allergens 7, 13)	€4.50
MASHED POTATOES (Contains Allergens 7, 9)	€4.50	STEAMED GREENS (Contains Allergens 7)	€4.50
BATTERED ONION RINGS (Contains Allergens 6, 9, 13)	€4.50	MIXED LEAVES SALAD	€4.50

DESSERTS

EATON MESS Strawberries, meringue, vanilla dairy cream, raspberry sorbet (Contains Allergens 7, 11)	€6.50
DARK CHOCOLATE & RASPBERRY POT Vanilla cream, white chocolate crumb, shortbread cookie (Contains Allergens 6, 7, 11)	€6.50
CLASSIC CRÈME BRULEE Mixed berry compote, cinnamon & pistachio tuille (Contains Allergens 5, 6, 7, 11)	€6.50
POACHED PEAR Cinnamon biscuit, caramel, vanilla ice cream (Contains Allergens 6, 7, 11)	€6.50
DAIRY ICE CREAM Choose from vanilla, strawberry or chocolate ice cream (Contains Allergens 7)	€6.50
MIXED SORBET Choose from lemon, tropical or raspberry sorbets	€6.50
IRISH CHEESE SELECTION West Cork Gubeen, Cashel blue, Wexford Brie, Carrigaline, rye crackers, grapes & Clayton relish (Contains Allergens 6, 7, 9)	€6.50

Allergen Index:

1 & 2 Shellfish; 3 Fish; 4 Peanuts; 5 Nuts; 6 Cereal containing gluten; 7 Milk/milk products; 8 Soya; 9 Sulphur Dioxide;
10 Sesame seeds; 11 Egg; 12 Celery and Celeriac; 13 Mustard; 14 Lupin

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