

# THE STONE HOUSE

## DINNER MENU



### STARTERS

6 FRESH OYSTERS (2)	€16.5
STUFFED GARLIC MUSSELS (2,4,5,6)	€12
KING PRAWN PLATTER served with Marie Rose sauce (2,4)	€13.5
SMOKED SALMON PLATTER (3,4)	€13.5
KING PRAWN & SMOKED SALMON PLATTER served with Marie Rose sauce (2,3,4)	€15.5

**(All served with Homemade Brown Soda Bread) (4,5,6)**

### DRINKS

Soft Drinks	€3	(House Wine Red or White)	
Orange/Apple Juice	€3	Glass	€6.5
Coffee/Tea	€2.5	Half Litre	€19
Espresso	€3	Bottle	€27.5
Cappuccino/Latte	€3.5	Litre	€35

### LONG NECK BOTTLES

Heineken	€4.5	Carlsberg	€4.5
Heineken 00	€4.5	Budweiser	€4.5
Bulmers Cider	€4.5	Miller	€4.5
Guinness	€4.5	Hop House 13	€4.5

## SEAFOOD DISHES

WILD ATLANTIC SEABASS (3,4)	€22.5
FISH & CHIPS (Deep Fried Battered Cod) served with tartare sauce (3,4,5,6)	€16.5
SEAFOOD PLATE FROM KENMARE BAY served with Marie Rose sauce (2,3,4,5,6) (Smoked Salmon, Mussels, Stuffed Garlic Mussels, Prawns, Grilled Salmon, Scampi)	€24.5
GRILLED FILLET OF SALMON (3,4)	€17.5
GRILLED RAINBOW TROUT (3,4)	€22.5
BREADED SCAMPI served with tartare sauce (2,4,5)	€13.5
PAN FRIED BLACK SOLE A LA MEUNIERE ON THE BONE (3,4,5)	€39.5
FRESH COOKED LOBSTER OUT OF THE TANK (2,4)	per lb €39.5

Please allow a minimum of 30 minutes for the Black Sole and Lobster

**(All served with fresh chips and side salad)**



## CHILDREN'S MENU

BURGER & CHIPS (4,5,6)	€7.50
CHICKEN NUGGETS AND CHIPS (1,4,5,6)	€7.50
FISH & CHIPS (3,4,5,6)	€9.50
SAUSAGES & CHIPS (5)	€7.50
JUG OF CORDIAL (orange/blackcurrant)	€2.5

## MEAT DISHES

LAMB CHOPS served with mint sauce (4)	€20.5
T-BONE STEAK served with garlic butter (4,6)	€32
PORK CHOPS served with apple sauce (4)	€16.5
RIB EYE STEAK served with peppercorn sauce (1,4,5,6)	€24.5
LOCAL BEEF BURGER (4,5,6)	€14.5
BUTTERMILK FRIED CHICKEN FILLET BURGER (4,5,6,7)	€14.5

**(All served with fresh chips and side salad)**



## DESSERTS

DAME BLANCHE (vanilla ice cream with chocolate sauce & cream) (4,6)	€5.50
STONE HOUSE DELIGHT (strawberry ice cream with advocate & cream) (4,6)	€5.50
APPLE PIE served with ice cream & cream (4,5,6)	€6.5
CHOCOLATE FUDGE CAKE served with ice cream & cream (4,5,6)	€6.5
HOMEMADE LEMON POSSET with crushed meringue, raspberries, and a shortbread biscuit (5,6)	€6.5
IRISH COFFEE (6)	€8



### ALLERGEN INFORMATION

1-CELERY 2-CRUSTACEAN 3-FISH 4-EGGS 5-GLUTEN 6-MILK 7-SESAME SEEDS

(PLEASE INFORM US OF ANY ALLERGIES)



## STONE HOUSE RESTAURANT WINE LIST

### RED WINE SELECTION

#### MERLOT

€27.5

This Chilean wine has a dark plum colour with blackberry, chocolate, and lightly toasted oat aromas together with a ripe fruity palate.

#### CABERNET SAUVIGNON

€27.5

This Chilean wine is medium bodied with rich aromas of berry, clove, and vanilla. On the palate, it delivers fine concentration with flavours of ripe black fruit and earthy.

#### FAUSTINO RIOJA

€29.5

This wine comes from the Rioja region in Spain containing notes of rich jammy fruits with slight hints of sweetness, vanilla, and spice on the finish.

### WHITE WINE SELECTION

#### PINOT GRIGIO

€28.5

This is a full fruity dry Italian wine produced exclusively from the Pinot Grigio grape of the Venezia region.

#### CHABLIS

€49

This rich and elegant French wine is produced using the Chardonnay grape grown in the Yonne region of Burgundy.

#### CHARDONNAY

€27.5

This Chilean Chardonnay has a crisp, fresh, un-oaked style. Its aroma and flavours recall tropical fruit mingled with green apple and an alluring hint of zesty orange peel.

#### SAUVIGNON BLANC

€27.5

This Chilean wine is crisp and youthful with concentrated aromas of citrus blossom and peach. Its medium-long persistence makes it a light and easy to enjoy wine.

#### FAUSTINO RIOJA BLANCO

€29.5

This wine is produced using the Viura grape from the Rioja region of Spain, temperature-controlled fermentation to maintain fresh, fruity aromas and flavours.

