

LET'S BEGIN ...

Homemade Soup of the Day		5.00
Served with rustic bloomer bread		
12		
Nachos		
Crisp nacho chips topped with melted Jack Cheese		
with homemade salsa, guacamole, sour cream and jalapenos		
		7.95
	With our spicy chilli beef	9.95
2.6.12.14		
Crisp Spicy Chicken Wings	Starter	7.95
	Or as a Main....	12.00
Cheese Dip and garnished with crisp Celery Sticks		
House Wing tossed in Franks Hot sauce with Blue		
2.12.14		
Deep Fried Brie (V)		7.95
Crisp fried brie wedges served with a house salad		
and a cranberry chutney		
1.2.11		
Wexford Mussels		8.45
Wexford rope mussels gently cooked in a		
light white wine and garlic cream		
2.3.4.5.11.14		
Super Food Salad	Starter	8.75
	As a Main....	12.00
organic leaves, broccoli, quinoa,		
cranberries, goats cheese, nuts & seeds		
2.10.14		
Classic Caesar Salad	Starter	6.95
	As a Main....	11.95
	With our own in house Maple smoked Chicken	14.50

Baby Gem Lettuce tossed in our own style Caesar Dressing, Crispy Bacon Lardons, topped with Parmesan Shavings & garlic Croutons
(Can be Gluten free please ask your server)
1.2.5.11.14

THE HAMLET COURT PRESENTS

THE MAIN EVENT

O'Neill's Famous Steaks all cut in house by our own butcher

`Grilled 14oz Herford Sirloin Steak	29.95
Served with French fries, tobacco onions, & creamy Peppercorn sauce <i>2.11.14</i>	
Irish Herford 10 oz Fillet Steak	29.00
Served with French fries, tobacco onions, & creamy Peppercorn sauce <i>2.11.14</i>	
Steak Sandwich	14.00
Irish Herford 5oz Sirloin on Ciabatta Bread with Tobacco Onions, Side Salad & Skinny Fries <i>2.11.14</i>	
Bangers and Mash	12.95
Jane Russel Organic Handmade Pork Sausages, Champ Potato, homemade red onion relish and onion Gravy. 2.12	
Fish & Chips	16.55
In our own Homemade Beer Batter, homemade tartare sauce, Mint Pea Puree & chips 1.5.11.14	
The Hamlet Burger	15.95
Herford ground Beef , Dubliner Cheddar brioche bun, salad and French fried onions stacked, Ballymaloe Relish & Skinny Fries 11.14	

Add Any or All of These Toppings

Add a free range fried	1
Bacon	1
Chilli & Sour Cream	2
Pepper Sauce	2

Chicken Thai Green Curry 13.50

A Mild Spiced Chicken Curry served with steamed Rice,
& Stir Fry Vegetables

(Can be Vegetarian please ask your server)

6.7.8.10.14

Organic Darn of Moy Salmon 15.50

with Lemon & Chive Mash &
Creamed Bacon and Cabbage sauce

2.5.14

Chicken Supreme 16.00

A Irish chicken breast on the bone oven baked
with a fresh herbs stuffing
served on a bed of creamed mash with 3 day roast gravy

1.2.11.14

Penne Carbonara 13.50

Bacon lardons onions and garlic & Penne Pasta
cooked in a white wine cream sauce finished with an egg yolk topped
with shaved parmesan

1.2.11.14

16.95

Chicken Penne Carbonara 16.95

Irish Corn Fed Brest of Chicken Bacon lardons onions
and garlic & Penne Pasta cooked in a white wine cream sauce
finished with an egg yolk topped with shaved parmesan

1.2.11.14

Oriental Stir-Fry 12.95

Egg noodles and fresh vegetables wok fried in a Asian sauce

1.7.8.6.11.12.14

Can be Gluten free (Rise Noodles/Boiled Rice)Please ask you Server

Add Chicken 3.00 Extra

Add Strip Steak 6oz 5.00 Extra

All our dished are cooked to order please allow 30 minutes for well done steaks.

All our meats and poultry are of IRISH ORGIN

AND ON THE SIDE

French Fries		3.50
French Fried Onions	11.14	3.50
Sauté Onions	14	3.00
Sauté Mushrooms	2	3.00
Portion of mixed vegetables	2	3.50
Extra Dip (Sauce's)	1.2.8.11.14	1.50
Garlic Butter	2	2.00

AND THE CLOSING SYMPHONY

DESERT

Sticky Toffee Pudding 6.00

Moist Toffee Pudding, slightly warmed, masked with
a Butterscotch Sauce, Brandy Snap and Vanilla Ice Cream

Hamlet Court Homemade Apple Pie 6.00

Sliced Sweetened Apples encased in a Sweet Butter
Pastry with Crème Chantilly

Cheesecake of day 6.00

Smooth homemade Cheesecake Topping on a Sweet Biscuit Base
Finished with Raspberry Coulis

Ice Cream Sundae" 6.00

Vanilla Ice cream, Tropical Orange Sorbet
Layered with Cream, Mango Coulis (G)

Selection of Cheese 7.95

Selection of Irish Artisan Cheeses with Water Biscuits

Beverage:

Java Republic Fair Trade Teas and Coffee

Americano	3.00
Cappuccino	3.50
Latte	3.50
Café Mocha	3.00
Single Espresso	2.00
Double Espresso	3.50
Speciality Teas (Please ask server for selection)	3.00

Pot of Tea (serves 2-4)	4.00
Irish Coffee	6.50
Bailey's Coffee	6.50
French Coffee	7.50
Calypso Coffee	6.50

1	2	3	4	5	6	7
Eggs	Milk	Shellfish	Molasses	Fish	Peanuts	Sesame

8	9	10	11	12	13	14
Soya	Sulphur	Nuts	Gluten	Celery	Mustard	Lupine

Our Suppliers

Jane Russel organic Pork

Pallas Foods

Musgrave Food Services

Fresh Point Fruit & Vegetable