

Soup

Creamed Soup of the Day (G)

A blend of various stocks, herbs and fresh vegetables.

Wild Atlantic Seafood Chowder (G) (V)

Chef's Selection of Fresh Seasonal Seafood in a White wine Veloute, finished with Dill & Cream Infusion

Starters

Spicy Chicken Wings

Served with Dressed Leaves, Blue Cheese Dip and garnished with Carrot & Celery Sticks

Deep Fried Mushroom's (V)

Served with a Rich Garlic Mayonnaise & Baby Leaf Salad

Classic Caesar Salad

*Baby Gem Cos Lettuce tossed in Hamlet Court Caesar Dressing, Crispy Bacon Lardons, topped with Parmesan Shavings & Croutons
(Can be Gluten free please ask your server)*

With Hamlet Court Smoked Chicken

Make it a Main

Combination Platter for 2

*Buffalo Wing's, Deep Fried Mushrooms, Spring Rolls, Cocktail Sausages & Chicken Satay, Accompanied with a Selection of Dips
Garlic Mayonnaise
Blue Cheese Dip
Sweet Chilli Sauce
Marie Rose Sauce*

BBQ Spare RIBS (G)

*A Half slab of pork ribs marinated in a St Louis BBQ sauce
With a corn on the Cob*

Main Courses

Grilled 10oz Irish Sirloin Steak (G)

*Served with Chips, mushrooms, onions, &
Peppercorn sauce*

8oz Irish Fillet Steak (G)

*Served with Chips, mushrooms, onions, &
Peppercorn sauce*

Chicken Curry

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

(Can be Vegetarian please ask your server)

Gourmet Homemade Burger

8oz Burger, Cheddar Cheese, Baby Leaf Salad, Fries

Extra toppings:

Choices of rashers,

Fried egg,

Sauté onions

pepper sauce

Deep Fried Fillet of Atlantic Cod (V)

*In our own Homemade Beer Batter, Dressed Salad
& Chips*

“Bangers and Mash”

Two Large Pork Sausages, Champ Potato, Lyonnais sauce.

Roast Joint of the Day

Please ask your server about our special of the day.

Vegetable & Noodle Stir Fry (V)

*Stir Fried Organic Vegetables, with steamed egg
Noodles, & Lemongrass & ginger dressing*

Steak Sandwich

*5oz Sirloin on Ciabatta Bread with Sauté Onions,
Side Salad & French Fries*

Main Courses Cont'd

Chicken Penne Pasta

*Diced Breast of Chicken & Penne Pasta slowly
Cooked in a white wine sauce with onions and mushrooms, topped with Parmesan Cheese
(Can be Gluten free please ask your server)*

Chicken & Egg Noodle Stir Fry

*Diced Chicken & Stir Fried Organic Vegetables with
Steamed Egg noodles*

Lamb Shank (G)

*Slaney Valley Lamb, infused with Rosemary Lemon Zest
on a bed of Mash served with its natural cooking Jus*

Half Roast Chinese Duck Sizzler

*Sliced half roast duck on a bed of stir fried vegetables
Smothered in a black bean sauce served with Pilaff Rice*

BBQ Spare RIBS

*A slab of pork ribs marinated in a St Louis BBQ sauce
With a corn on the Cob and a baked potatoes & sour cream*

Fajitas

*Cajon spiced chicken or beef with a stir fried vegetables
accompanied with a salsa, guacamole, cheese and fajitas breads
(Gluten free Tortillas available please ask your server)*

Chicken

Beef

Combo

Side Orders

French Fries

French Fried Onions

Sauté Onions

Portion of mashed potatoes

Sauté Mushrooms

Portion of mixed vegetables

Extra Dip (Sauce's)

Dessert

Strawberry Parfait, Shortbread Cookies

*Homemade Strawberry Ice Cream Served with
Shortbread Cookies*

Sticky Toffee Pudding

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

Hamlet Court Homemade Apple Pie

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

White Chocolate Cheesecake

*Smooth White Chocolate Cheesecake Topping on a Sweet Biscuit Base
Finished with Raspberry Coulis*

Ice Cream Sundae”

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

Selection of Cheese (H)

Selection of Irish Artisan Cheeses with Water Biscuits