

WEEKDAY MENU

HOT AND COLD LUNCH BUFFET WILL BE SERVED IN THE RESTAURANT

TEA, COFFEE AND PASTRIES

COFFEE SELECTION

Americano, mocha, latte, cortado, cappuccino, macchiato, flat white, double espresso €3.70

BARRY'S GOLD BLEND

Tea for one €2.90 Tea for two €4.80

HERBAL TEA SELECTION

Earl grey, chamomile, peppermint, blueberry, lemon or jasmine green, rooibos €3.20

HOT CHOCOLATE

€3.70

CHOCOLATE OR

BLUEBERRY MUFFIN (1A,4,7,10,13) €3

HOMEMADE FRUIT

OR PLAIN Scone (1A,4,7,13) €3

PLAIN CROISSANT (1A,4,7)

€3

SANDWICHES ADD FRIES FOR €3.50

SWEET AND SMOKY

PULLED PORK SANDWICH (1A,4,7,12)

Smoked pork neck, tomato relish, brie cheese & tomato on a toasted brioche bun €9.50

PIRI PIRI CHICKEN SANDWICH (1A,4,7,10)

Roasted Piri Piri chicken, house slaw, jalapeños, cherry tomatoes, mozzarella €8

VEGGIE WRAP (1A,4,7,10)

Charred halloumi, hummus, roasted peppers, lettuce, red onion and house slaw €7

TRIPLE DECKER CLUB SANDWICH (1A,4,7,10)

Crispy bacon, chicken, egg mayonnaise, lettuce, and tomato €11

TOASTED SPECIAL (1A,4,10)

Ham, cheese, tomato, and red onion €7

6OZ GRILLED IRISH SIRLOIN (1A,7)

Tomato, rocket, pesto, garlic mayonnaise on toasted ciabatta bread with skinny or hand cut fries €15

SOUP AND SANDWICH COMBO

Ask your server for details €10

SIDES

HAND CUT FRIES/ SKINNY FRIES €4

PARMESAN FRIES (4) €4

SWEET POTATO FRIES (4) €4

MASH POTATOES (4) €4

HOUSE SLAW (7) €3

CHILI BEEF FRIES (4,7)

Served with chili beef, garlic mayo, and cheddar cheese €6

CUP OF SOUP €4

ALLERGENS: (1) Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) (2) Peanuts. (3) Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macedemia, H-Walnut I- Pine nuts) (4) Milk. (5) Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp, E- prawn). (6) Mollusc, (A-Clams, B-Oysters, C-Mussels, D-Scallops, E-Cockles, F- Squid), (7) Eggs. (8) Fish. (9) Celery. (10) Soya. (11) Sesame Seeds. (12) Mustard. (13) Sulphur dioxide & sulphites. (14) Lupin.

CAMDEN COURT

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SMALL BITES

SOUP OF THE DAY (1A)

Ask server for details €6.50

BUFFALO CHICKEN WINGS (1A,4,7,9)

Blue cheese dressing & celery €10

CHARCUTERIE BOARD (1A,1E,3I,4)

Selection of cured meats & pesto mozzarella
sundried tomatoes, olives & crackers €12

BREADED CHICKEN GOUJONS (1A,7)

Served with house slaw €9.50

PRAWNS PIL PIL (1A,1E,5E)

Cooked in olive oil, garlic & chili, coriander
focaccia bread €14

GOATS CHEESE TART (1A,1F,4,12)

Mixed salad, pine nuts,
onion confit, honey & mustard dressing €10

DEEP FRIED CALAMARI (1A,7,6F)

Served with garlic aioli €10

BIGGER BITES

CHEF'S SPECIAL

(Available from 3pm)
Please ask your server for details €18

10 OZ IRISH SIRLOIN STEAK (4)

Sautéed onions, slowly roasted
tomatoes with pepper sauce
Served with hand cut or skinny fries €27

STACKED CRISPY NACHOS (4)

Chili beef, guacamole, sour cream,
and melted cheese €12

CHICKEN CURRY (4,12)

Madras style curry served with poppadom
and basmati rice €17

CHICKEN TAGLIATELLE (1A,4,5I)

Chicken served in basil pesto, cherry
tomatoes, baby spinach and mushrooms
Topped with parmesan shavings €17

IRISH BEEF BURGER (1A,4,7,12)

Topped with lettuce, tomato, red onion,
and pickles, on a brioche bun
Served with hand cut or skinny fries €16

CAJUN CHICKEN BURGER (1A,4,7)

Topped with lettuce and caramelised
onion on a brioche bun
Served with hand cut or skinny fries €16

VEGGIE BURGER (1A,1F,4,7,10)

Eden Garden vegetable patty, topped with
lettuce, tomato and onion on a brioche bun
Served with hand cut or skinny fries €16

FISH AND CHIPS (1A,1E,7,8)

Coated in a herb batter with pea puree
and tartar sauce
Served with hand cut or skinny fries €16.50

SWEET CHILI AND HONEY PRAWN

STIR-FRY (5E)
Served with rice and mixed vegetables €17

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SALADS

TENDER STEM BROCCOLI

AND HALLOUMI SALAD (1A,3B,4,12,13)

Served with rocket, couscous, sundried tomatoes with toasted hazelnuts and French dressing

€13

GREEK SALAD

 (4,12)

Tomatoes, cucumber, red onion, bell pepper, black olives and feta cheese
Served on baby gem lettuce with honey mustard dressing

€14

CAESAR SALAD

 (1A,4,7)

Cos lettuce, bacon lardons, croutons, parmesan, and classic Caesar dressing

€12

SMOKED SALMON SALAD

 (5A,7,8)

Smoked salmon, avocado, cherry tomatoes, red onion and mixed leaves with a crab mayo

€16

ADD SICHUAN SPICED CHICKEN

 €4

GOURMET PIZZAS

MARGARITA

 (1A,4,10)

Tomato sauce, fresh mozzarella

€16

PEPPERONI

 (1A,4,10)

Tomato sauce, fresh mozzarella, pepperoni

€16

THE GRAFTON

 (1A,4,10)

Tomato sauce, garlic oil, fresh mozzarella, chorizo, pepperoni, roasted red pepper and fresh basil

€18

THE CHARLEMONT

 (1A,4,10)

Tomato sauce, fresh mozzarella, Cajun chicken, mixed peppers, pancetta, chillies and fresh basil

€18

THE PORTOBELLO

 (1A,4,10)

Tomato sauce, garlic oil, fresh mozzarella, Portobello mushrooms, jalapeños, chillies and fresh basil

€16

DESSERTS

CHEESEBOARD

 (1A,1E,4)

Cashel blue, Smoked cheddar, Cooleeney brie
Served with crackers, tomato relish and grapes

€14

SELECTION OF SORBET €7.50

SELECTION OF ICE-CREAM (4,7) €7.50

FRENCH LEMON TART (1A,4,7,13) €7.50

Served with vanilla ice-cream

COCONUT BROWNIE

 (1A,4,7,10)

Served with pavlova pieces, strawberries, and chocolate sauce

€7.50

TOFFEE ROULADE (4,7) €7.50

Served with pistachio ice-cream

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