Yeats Country Hotel Á La Carte Menu



Starters

Today's Freshly Made Soup (7, 14)
Served with Oven Baked Roll & Irish Butter
6.00

Pan Seared Scallops (6, 14)
Confit Tomato, Herbs & Lemon Pepper &
Baby Leaks

8.00 Supplement 11.50

Sligo Coast Seafood Chowder (1, 6, 14) Cream Based Seafood Velouté with Shellfish and Smoked Haddock with an Oven Baked Roll & Irish Butter

9.50

Shredded Chilli Chicken Salad (7, 8, 14)
Cherry Tomato, Pickled Onion, Organic
Leaves, Toasted Sesame with Saffron &
Garlic Dip

8.50

Summer Salad (7)

Delicious Vegan Salad of Cherry Tomato, Avocado, Sourdough Bread, Garlic, Basil, cucumber with Olive Oil Dressing

8.50

8.50

Seafood Stack (1, 6, 14)
Wood Smoked Salmon, Crabmeat,
Cucumber, Apple,
Dill & Lemon Mayonnaise
5.00 Supplement

5.00 Supplement 11.50

Blue Falls Goats Cheese & Parma Ham (14)
Parma Ham, Cork Blue Falls Cheese,
Glazed Peach & Rocket
with Balsamic Dressing

Mains

Today's Roasted Meat (14)

Served with Thyme Roasted Vegetables, Creamed Irish Potatoes and Accompanying Sauce

14.00

Honey Glazed Duck Breast (14)

Pan Friend Silver Hill Duck, Pak Choi, Buttered Apple, Sea Salt, Cherry Sauce & Roast Pepper

> 8.00 Supplement 19.50

Chicken Cacciatore (7)

Braised Chicken Fillet in Red Wine, Olives, Tomato & Mushrooms with Fresh Herbs

14.50

Grilled 10oz Sirloin Steak (14)

With Herb Buttered Mushrooms, Tempura
Onion Rings, Champ Potatoes and our
Pepper Sauce

8.00 Supplement 24.00

Vegetarian Ragu (7, 14)

Wild Mushroom Ragu with Wilted Baby Spinach, Linguine Pasta & Fresh Parmesan Shavings

12.50

Monk & Parma (1, 14)

Pan Fried Monkfish Wrapped in Parma Ham, Tomato Confit, Baby Capers, Greens & Lemon Butter

> 9.00 Supplement 26.50

Pesto Crusted Hake (1, 7, 14)

Herb Buttered Hake Fillet with Sea Asparagus, Roast Cherry Tomato & Parsley Cream Sauce

18.00