

Carrygerry Our Home To Yours...
Menu Available Friday & Saturday 5pm – 9pm

Carrygerry Chicken Liver Patê, Chilli Apple Jelly, Toasted Sour Dough
(Gluten Free Bread Available) (5,10,12) €6.50

St. Kevin's Brie (Wicklow) Coated in Golden Crumb, Cranberry,
Port & Orange Sauce (GF) (2,5,10,14) €7.00

Mixed Leaf Salad, Crisp Croutons, Cherry Tomatoes, Carrots, Red Onion, Bellpepper,
Honey & Mustard Dressing (GF without croutons) (10,12) €6.00

Meere's Black Pudding BonBons, Leaf Salad, Mango, Apple & Fig Chutney (2,12) €7.00

Crispy Calamari, Leaf Salad, Sweet Chilli Mayo (5,10,12,13) €7.00

Traditional Roast Turkey Breast & Honey Baked Limerick Ham,
Herb Stuffing, Roast Parsnips, Pan Gravy (GF)(5,14) €15.00

Slow Braised Beef Featherblade Steak, Mashed Potato,
Peppercorn Cream Sauce (GF) (5,14) €15.00

Breast of Chicken, Cranberry & Chestnut Herb Stuffing
wrapped in Parma Ham, Red Wine Sauce (GF) (5,7,14) €16.00

Pan Fried Fillet of Salmon, White Wine & Chive Cream Sauce (GF) (3,5,7) €16.00

Spinach & Ricotta Ravioli, Mushroom & Tarragon Cream, Nutty
Rocket Pesto, Parmesan Crisp (V) (2,5,7,10) €13.00

All the above served with Selection of Fresh Vegetables & Potatoes

Ferrero Rocher Cheesecake, Toasted Hazelnuts, Chocolate Sauce (5,7,12) €5.00

Warm Chocolate Brownie, Homemade Marshmallows,
White Chocolate Sauce (GF) (2,5) €5.00

Apple Crumble Tart, Crème Anglaise (2,5,12) €5.00

Fresh Fruit Meringue (GF) (2,5) €5.00

Allergen List **Gluten Free GF** **Vegetarian Friendly V**

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|----------------|------------------------|
| 1. Crustaceans | 8. Celery |
| 2. Eggs | 9. Sesame Seeds |
| 3. Fish | 10. Mustard |
| 4. Peanuts | 11. Lupin |
| 5. Dairy | 12. Wheat |
| 6. Soybeans | 13. Molluscs-Shellfish |
| 7. Nuts | 14. Sulphur Dioxide |