

Main Courses

Prime Irish 10oz Sirloin Steak €24

Cooked to your liking and served with sautéed onions, mushrooms & a choice of garlic butter or Jameson Irish whiskey pepper sauce. Please choose one side dish.

Medallions of Fillet of Beef €26

Grilled to your liking and served on a wholegrain mustard mash with sautéed onion & mushroom, finished with Jameson Irish whiskey peppercorn sauce Or garlic butter. Please choose one side dish.

Homemade Quarter Pounder €14 🐸

Served on a toasted bun with lettuce, tomato, onion rings & Marie rose sauce with chips.

Rioja - Braised Lamb Shank with Chorizo, Rosemary & Garlic €16 🐸

Roasted vegetables and mint creamed potato.

Crispy Honey Roast Half Duckling €20

Served on bacon & spring onion mash with a red currant jus.

“Friendly Farmer” Chicken Supreme €17

From Ronan Byrnes farm in Athenry

Lemon & garlic marinated chicken with potato rosti & pan fried red cabbage.

Please choose one side.

Slow Roasted Pork Belly €18

Served with roast pear, hassleback tatties and glazed with a plum sauce.

Please choose one side dish.

Panfried Fillet of Cod €18 🐸

Served with buttered French beans and finished with chorizo & chive beurre blanc. Please choose one side dish.

Lemon Sole €24

Simple panfried lemon sole with parsley and brown butter. Served with boiled baby potatoes & crème fraiche, lime juice and fresh herbs.

Chefs Special of the Day tbc 🐸

Please ask a member of our team

Thai Red Lentil & Vegetable Curry (v) €15 🐸

Served with basmati rice & warm naan bread.

Side Dishes €4.00

Roast Vegetable with lemon & thyme

French Fries

Creamed Mash Potatoes

Garlic & Cheese Potato Gratin

Battered Onion Rings

Tossed Greens

Selection of Fresh Market Vegetables

** Food allergen Declaration EU No 1169/2011 SI No 489 2017 . Food cooked & prepared at Raheen Woods Hotel may contain allergens. A list of these is available from your server. Please inform our staff should you have any special dietary needs or concerns.