# ELLE'S BAR & BISTRO

## ALL DAY MENU

### *Soups*

Homemade Soup of the Day.....€6.50
artisan bread 1.a 9, 11 (V) (VE)

Seafood Chowder.....€9.75
Irish soda bread, smoked Achill sea salt 1.a, 2.e, 4, 7, 9, 14.b. e

### *Salads*

Superfood Salad.....€11.50
quinoa, long stem broccoli, avocado, beetroot, blueberries, sunflower seeds, feta, watermelon, toasted almonds, edamame beans, walnut dressing 7, 8.a,c (V)(VE)

Caesar Salad.....€10.50
bacon lardons, soft boiled egg, croutons, cos lettuce, aged Parmesan 1.a, 3, 4, 7, 10
*Add Ballycotten smoked salmon, grilled chicken or crayfish tails*.....€5.50

Asian Pork Salad.....€15.00
crispy pork belly, mixed peppers, cucumber, bean sprouts, red onion, coriander, sweet chili, ume plum sesame seeds 1.a, 11, 6

Cauliflower Tempura.....€11.50
mixed peppers, cucumber, bean sprouts, red onion, coriander, sweet chili, ume plum sesame seeds 1.a, 11, 6 (V) (VE)

### *Elle's Classics*

Louisiana Hot Chicken Wings.....€10.50
celery sticks, blue cheese sauce 3, 7, 9, 10
Large portion €14.50

Fish & Chips.....€15.50
battered fish of the day, skinny fries, basil pea puree, tartar sauce 1.a, 3, 4, 7, 10

8oz Hereford Beef Burger.....€16.00
brioche bun, tomato, lettuce, mustard mayo, Dubliner cheese, skinny fries 1.a, 3, 7, 10

Chicken Sriracha.....€15.95
marinated & grilled chicken breast, brioche bun, crushed avocado, beetroot slaw, tomato, baby gem, skinny fries 1.a, 3, 7, 10

### *Mains*

Traditional Turkey & Ham.....€16.95
Mashed potato, bread stuffing, Brussel sprouts with a red wine jus 1.a, 7, 12

Catch of the day.....€18.00
(please ask your server)
pan-fried fillet of the day, potato mousseline, edamame beans, lardons, white wine cream sauce 4, 7, 12

Chicken.....€16.95
Irish chicken supreme, cream potatoes, carrots, wild mushroom & chirizo cream, olive crumb 1.a, 7, 12

8oz Sirloin Steak.....€26.50
steaks are 21-day aged Black Angus, served with Portobello mushrooms, duck fat chips, grilled tomato and your choice of sauce; Bearnaise, peppercorn, garlic butter 3, 4, 7, 12

Thai Green Curry.....€17.95
chickpea, spinach, Mediterranean vegetables, coconut cream 9 (V) (VE)

Irish Braised Beef Cheek.....€19.95
sweet potatoes mash, root vegetables, red wine jus 7, 9

### *Desserts*

Chocolate Torte.....€6.95
strawberry sorbet, Chantilly cream 1.a, 3, 6, 7, 8

Warm Rice Pudding.....€6.95
berry compote, vanilla ice cream, almond milk, toasted almonds 3, 7, 8.a

Christmas Pudding en Glaze.....€6.95
with Mövenpick Ice cream 1.a, 3, 7, 8.c

Lemon Tart.....€6.95
raspberry, clotted cream 1.a, 3, 7, 8.a

Selection of Mövenpick Ice cream...€6.95
3, 7

Chocolate.....€6.95
chocolate tart, coconut, vanilla, raspberry, tofu cream 6, 8.a, b, c, d VE

### *Sides €4.50 each*

Mixed Leaf Salad. Sun-dried tomato, aged Parmesan 7, 10, 12

Wilted Greens 7 | Skinny Fries, garlic mayo 3,10 | Sweet Potato Fries with sweet chili aioli 3,10

*V: Vegetarian, VE: Vegan*

***Allergens***
*1. Gluten: |a) Wheat| b) Ray| c) Barley| d) Oats| 2 Crustaceans: |a) Crab |b) Lobster |c) Cray fish |d) Shrimps |e) Prawns |f) Krill |3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts:| a) Almonds| b) Hazelnut| c) Walnuts |d) Cashew |e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia |j)Queensland nut| 9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails b) Clams | c) Oyster |d) Scallops |e) Mussels |f) Squid |g) Octopus| h) Cuttlefish. All nut free dishes are prepared nut free, however not within a nut free environment.*

IVEAGH GARDEN HOTEL