



**Ghan House, Carlingford**

AA   Rosette

**MAIN RESTAURANT MENU 2018**

For list of allergens, please see reverse

**€50 ~ 4 courses**

~ includes chef's **appetiser, starter, main, dessert** & homemade breads

- or -

**€42.50**

**Starter & main or main & dessert**

both include, Chef's appetiser & homemade breads

Hand cut chips - €3.50

Selection of organic vegetables - €3.50

**Starters**

~ served with homemade breads ~

**Soup;** pumpkin & cinnamon, ricotta, cannelloni (v)

**Tart;** wild mushroom tart, egg yolk, port wine jelly, mushroom ketchup (v)

**Mackerel;** smoked mackerel, cauliflower, Jerusalem artichoke

**Scallops;** Castletownbere scallops, celeriac purée, celeriac, parsnip crisp (€3 supplement)

**Pork;** slow braised cheek, carrot, rosti, braising liquor

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**Main courses** ~ served with potatoes

**Gnocchi,**

Cashel blue cheese gnocchi, cauliflower purée, organic vegetables, beetroot ketchup (v)

**Cod;**

Carlingford mussels, cider cream

**Wicklow venison;**

pan-fried loin of venison, squash, chocolate jus

**Partridge;**

bonbon of the leg, roast breast, cabbage, foie gras

**Duck;**

spiced crusted Thornhill duck breast, celeriac, jus

**Lamb;**

rump of Mourne Mountain lamb, chickpea tagine, Raz el hanout jus

**8oz rib-eye of Antrim beef**

(€4.50 supplement)

honey roast carrots, purée, chorizo crumb, baked organic purple carrots, salsa verde

**Desserts**

**Milk;**

buttermilk & vanilla panna cotta, raspberry sorbet, berries

**Chocolate brownie;**

mango sorbet, milk chocolate ganache

**Orange;**

orange & chocolate crème brûlée, gingerbread ice cream

**Apple;**

warm apple crumble, salted caramel ice-cream

**Cheese;** Bluebell

Falls goats' garlic & thyme cheese, crackers, Joyce's chutney

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**Tea/coffee - €2.50**

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In addition, for special occasions we have 2 private dining rooms

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## **Food Allergens**

Please let us know, prior to arrival, if you have a food allergy.

**2 % of the population has  
some form of food allergy,  
of which there are 14 known allergens.**

**To help you we have noted all these allergens  
we may have used on the list below.**

**If you are one of these 2%, as our menu changes daily, please talk to us and let us know what your allergy is - we may be able to adjust a dish you may want to suit.**

### **Present List of Allergens;**

Cereals containing gluten, such as  
wheat (spelt and khorasan wheat),  
barley, rye and oats.

Crustaceans such as prawns, crabs, lobster  
and crayfish.

Molluscs such as clams, scallops, squid, mussels, oysters and snails.

Eggs, fish, peanuts, soy beans, milk, nuts such as almonds, hazlenuts, walnuts, pecans, macadarmias.  
Celery, mustard, sesame.

Sulphur dioxide or sulphites (where added and is > 10mg in the finished product. Often found in  
dried fruit and in wine). Lupin.

**If you are pescetarian  
- please let us know at the time of ordering  
- we may need to adjust ingredients in fish/seafood dish.**