

STARTERS

FARMYARD DUCK LEG & PISTACHIO TERRINE €10.50

Pressed duck leg & pistachio terrine with smoked onions relish, pickled shimeji mushrooms & house baked bread (1 wheat, 3, 7, 8, 10, 12)

HEIRLOOM TOMATO & BURRATA SALAD €10.50

With green pitted olives, pomegranate, crunchy croutons & pistachio crumb (1 wheat, 3, 7, 8)

MOULES MARINIERE €10.50

Fresh mussels with shallots, confit garlic, chorizo, cider cream sauce and parsley (1 wheat, 3, 7, 8, 10, 14)

TRADITIONAL IRISH FISH & SHELLFISH CHOWDER €9.50

Clogher head fresh, smoked fish & shellfish cooked in a rich cream sauce (1 wheat, 2, 4, 7, 9, 14)

BRAISED OXTAIL ARANCINI €9.95

Served with spiced plum tomato dipping & crispy bok choy (1 wheat, 3, 5, 7, 9)

HOT DEVIL CHICKEN WINGS €9.50

House own hot chicken wings, cashel blue cheese dips & celery crisp (1, 3, 7, 9)

SOUP OF THE DAY €6.50

Daily homemade soup served with selection of house baked bread (1 wheat & barley, 7, 9)

MEZZE PLATTER €9.50

Selection of warm house bread, olive oils, smoked onions jam, baba ghanoush & hummus (1 wheat, 3, 7, 8, 10, 14)

CHEESE & CHARCUTERIE SHARING BOARD €17.50

Selection of cured meats, Irish cheese, pickles, dips & house baked bread (1wheat, 3, 10, 12)

OYSTERS (Available Friday & Saturday only) € Market price

Please ask your server

ALLERGENS

(1) CEREALS (2) CRUSTACEANS (3) EGGS (4) FISH (5) PEANUTS
(6) SOYBEANS (7) MILK (8) NUTS (9) CELERY (10) MUSTARD
(11) SESAME SEEDS (12) SULPHUR DIOXIDE (13) LUPIN (14) MOLLUSC

Open Wednesday to Sunday

Dinner: Wednesday to Saturday 5.00 to 10.00pm

Early Bird Menu 5.00 - 7.00 pm

Early Bird Saturday 3.00 - 6.00pm

Early Bird Sunday 4.00 - 6.00pm

Sunday Dinner 4.00 - 9.00pm

Saturday Brunch: 12.00pm to 3.00pm

Sunday Lunch Roast: 12.30pm to 3.30pm



GOODWINS

STEAKHOUSE & GRILL BAR

An Experience Awaits

Ph: +353 41 98 777 00 | E: events@thedhotel.com

River Board walk @ d hotel, Scotch Hall, Marsh Road, Drogheda,

Co. Louth Eircode A92 HF5F



STEAK

IRISH GRASS FED HERITAGE STEAKS
ALL OUR STEAKS ARE 28 DAYS DRIED AGE

SIRLOIN STEAK	FILLET STEAK	RIB EYE STEAK
10oz	8oz	10oz
€29	€29	€29

14oz T.BONE €34

14oz TOMAHAWK STEAK €32

CHOOSE A SAUCE:

Brandy & pepper sauce (1, 7, 12)

Garlic butter (7)

Red wine jus (7, 9, 12)

3 CUT BEEF SHARING BOARD:

8oz Fillet Steak, 10oz Rib Eye Steak,

Beef Short Ribs, choice of 2 sides

and 2 sauces €70

(1 Wheat, 7, 12)

HOW DO YOU LIKE YOURS COOKED?

RARE Very red cool centre

MEDIUM RARE Red warm centre

MEDIUM Warm pink centre

MEDIUM WELL Slight pink centre

WELL DONE Cooked through

All our beef is 100% Irish.

CHOOSE A SIDE €4.50 | SAUCES €2.50

Macaroni & cheese
Cognac pepper corn sauce
Garlic & rosemary potato
Crispy herbs onion rings
Wild mushrooms sauce

Creamy mash potato
Confit garlic butter
Superfood salad
Buttered vegetables

MAIN COURSES

GRASS FED RUMP OF LAMB €27

Roast lamb rump with celeriac & chestnut puree, salsify, wild mushrooms and madeira mint jus (1 wheat, 3, 7, 9, 14)

HIBISCUS HONEY GLAZED DUCK €26

Pan seared duck breast with confit duck leg croquette, herbed pommes anna & roast baby carrots (1 wheat, 7, 8, 9, 10, 14)

CRISP CIDER BRAISED PORK BELLY €25

Crispy pork belly served savoy cabbage, fricassee pancetta & peas and apple cider jus (1 wheat, 7, 8, 9, 10, 14)

SPICY CITRUS ROASTED POUSSIN €22

Oven roasted marinated baby chicken served with house salad & fries and spicy chilies sauce & zingy garlic sauce (1 wheat, 3, 7, 8, 10)

STEAK BURGER €18

8oz ground steak mince burger with smoked bacon, Monterey jack cheese, tarragon dressing salad and toasted soft bun (1 wheat, 3, 7, 8, 10)

FISH OF THE DAY € Market price

Please ask your server for today's fish special

PUMPKIN RAVIOLI (v) €17

House made pasta with sweet pumpkin in a smoked cheese & cream sauce (1 wheat, 3, 7, 8, 10)

BEETROOT GNOCCHI (v v) €17

With Mediterranean vegetable broth (1 wheat, 8, 9, 14)

SOMMELIER'S CHOICE

WHITE WINE

Macon-Uchizy, Cave Talmard, Burgundy, France

Crunchy green apple flavours and a touch of lemon it is suitable as an aperitif, or as an accompaniment to seafood, roast chicken and goat's cheese.

Chalk Hill Fiano, McLaren Vale, Australia

With apricot aroma to apple and lemon meringue flavours, excellent pair with ricotta and spinach tortellini or cheese board.

RED WINE

Organic Malbec, Domaine Bousquet, Mendoza, Argentina

An aromatic, raspberry, bitter chocolate and spice leads to a juicy and rich palate, Ideal with slow cooked beef such as Jacobs's ladder, succulent steak, cheese and pasta dishes.

Domaine Lardy Morgon Vieilles Vignes, Beaujolais, France

Soft aromas of ripe cherries and plums, this Beaujolais is always a winner pair with charcuterie, grilled pork or lamb.