

STARTERS

PIRI PIRI STYLE GAMBAS €12.95

Spicy olive oil, garlic and green chilli house baked bread (1 wheat, 3,4,12)

HEIRLOOM TOMATO & BURRATA SALAD €11.50

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

CRISPY CITRUS FETA SALAD €11.50

With Mixed Leaves, candy walnuts, pomegranate seeds with pickled carrots (1,3,6,7,8,10)

TRADITIONAL IRISH FISH & SHELLFISH CHOWDER €10.50

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 €11

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)

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 |
| €32 | €36 | €32 |

14oz T.BONE €40

14oz TOMAHAWK STEAK €36

CHOOSE A SAUCE:

Brandy & pepper sauce (1, 7, 12)
Garlic butter (7)
Red wine jus (7, 9, 12)

2 CUT BEEF SHARING BOARD:

8oz Fillet Steak, 10oz Rib Eye Steak,
Braised Oxtail, choice of 2 sides
and 2 sauces €75
(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
Crispy Herbs onion rings
Creamy mash potato
Superfood salad
Buttered vegetables

Confit Garlic Butter
Wild Mushrooms sauce
Garlic & Rosemary potato madeira jus
Cognac pepper corn sauce

MAIN COURSES

RACK OF LAMB €30

Irish Spring lamb cooked to perfection served with spring vegetables, potato fondant, mint jus (1 wheat, 3, 7, 9, 14)

BEEF BOURGUIGNON €32

With slowly cooked beef cheeks in a Pinot Gris red wine, mushrooms, smoked pancetta & pearl onions. (1,3,6,7,9,10,14,12)

CRISP CIDER BRAISED PORK BELLY €27.50

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

SPICY CITRUS ROASTED POUSSIN €25

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 €22

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)

SAMANTHA'S HOMEMADE SWEET CORNER

WHITE CHOCOLATE & COCONUT PANNA COTTA

Served with lemon and coconut shortbread

NEW YORK STYLE CHEESECAKE

Served with berry compote bourbon and vanilla ice-cream

LEMON POSSET

Served with fresh berries and pictasio shortbread

VANILLA & ORANGE RICE PUDDING

Served with champagne poached rhubarb

RASPBERRY & CHOCOLATE TART

Served with chestnut honey ice-cream

All sweets are €7.95 with Tea & Coffee