



# BUTLER HOUSE

1786

---

## *Lunch Menu*

## Light Bites

- Seasonal Soup of the Day** (GF available) €5.50  
Served with homemade bread selection, farmhouse butter.  
*Gluten/lactose/celery*
- Atlantic Coastal Fish Chowder** (GF available) €7.80  
Selected coastal fish, carrots, leeks and fennel scented with dill, served with brown bread.  
*Fish/crustaceans/lactose/celery/molluscs*
- Warm Duck Confit Spring Rolls** €8.50  
Bean shoot and rocket salad, mango sweet chilli salsa, toasted cashew nuts, light soya and orange dressing.  
*Soya/nuts/mustard/sesame/sulphur dioxide*
- Walled Garden Beetroot Tart** €8.00  
Tart tatin of balsamic glazed beetroot, goats cheese, pecan nuts, wild rocket and apple drizzle.  
*Nuts/lactose/gluten/sulphur dioxide/mustard*

## Hearty Dishes

- Fisherman's Daily Catch** €15.00  
Kilmore quay daily fish in tempura batter, garden pea puree, hand cut chips and tartare sauce.  
*Eggs/fish /gluten /lactose/mustard/sulphur dioxide*
- Braised Beef Casserole** (GF) €14.00  
28-day dry-aged beef brisket slowly braised in red wine with garden thyme, seasonal root vegetables, potato mash.  
*Sulphates/lactose/mustard*
- Rigatoni Pasta** (GF & Vegetarian available) €13.50  
Fresh pasta tubes in a wild mushroom with bacon and white wine cream sauce with fresh parmigiana.  
*Eggs/lactose/nuts/sulphur dioxide/gluten*
- Chicken Tikka Masala** (GF available) €14.00  
Tender chicken breast in a creamy masala sauce with mild spices, biryani rice timbale and poppadum with coriander yoghurt dressing, crispy onion.  
*Mustard/gluten/dairy/celery/lactose*

## Healthy & Wholesome

- Cajun Chicken on Cornbread** €12.50  
Cajun chicken tenders, hummus on toasted corn bread, rocket, cajun aioli, house relish, sweet potato fries or side salad.  
*Gluten/lactose/mustard*
- Butler House Caesar Salad** €8.50 (S) / €12.00 (M)  
Baby gem, warm chicken croquette, parmesan biscuit, crispy capers, homemade caesar.  
(GF available)  
*Gluten / eggs/ lactose/ Sulphur dioxide/ fish*
- Autumn Harvest Salad** €7.50 (S)/ €11.00 (M)  
Feta, roasted red peppers, poached pear, quinoa, honey baked sweet potato & balsamic beetroot, parsnip crisps, wholegrain house vinaigrette.  
(Gluten Free & Vegan option available)  
*Lactose/mustard/gluten*
- Smashed Avocado and Chickpea Toast** €8.50  
Avocado and chickpea on toasted rustic sourdough loaf, tomatoes, feta crumbs, wild rocket leaves and nut dukkah topping, vegetable crisps.  
(Gluten Free & Vegan option available)  
*Gluten/lactose/mustard/nuts*
- Superfood Falafel Basket** €8.50  
Crisp tortilla basket with spinach, feta cheese, quinoa, baked sweet potato, sundried tomatoes, pomegranate, blueberries and toasted cashew nuts, cider vinegar dressing.  
(Gluten Free & Vegan option available)  
*Gluten/lactose/mustard/nuts*
- Aromatic Duck wrap** €9.00  
Aromatic duck, spring onion, crisp vegetable strips, coriander and soya sweet chilli, in a flour wrap, pickled cucumber, dressed side salad.  
*Gluten/lactose/mustard/soya/sesame*
- Open-Faced Smoked Salmon** €7.50  
Rustic homemade brown bread, chive sour cream and rocket salad.  
*Lactose/gluten/eggs/fish*

\*ADD A CUP OF SOUP TO ANY SANDWICH DISH €2

## Sweet and Homemade

- Chocolate and Hazelnut Brownie** €6.50  
Dulce de leche, mascarpone, bitter orange glaze.  
*Eggs/lactose/gluten/nuts/sulphates*
- Wild Blackberry & Apple Crumble** €5.95  
Custard, vanilla ice cream.  
*Eggs/lactose/gluten*
- Orchard Plum and Almond Tart** €5.95  
Ginger and caramel ice cream.  
*Lactose/eggs/gluten/nuts*
- Classic Mascarpone Cheesecake** €5.95  
Crushed biscuit textures, strawberry compote.  
*Gluten/lactose/nuts*
- Winter Fruit Salad** (GF) €5.50  
Mango chunks, pomegranate, pineapple, blueberries with orange and lime syrup.

### Side Dishes €3

Fries  
Sweet Potato Fries  
Mashed Potato  
Side Salad

### LOCAL & SEASONAL

We use local Irish ingredients where possible

## Occasions at BUTLER HOUSE

1786

At Butler House & Garden, we don't just cater your event, we make memories... Get in touch at [events@butler.ie](mailto:events@butler.ie)

