



BUTLER HOUSE

1786

LUNCH
MENU

LIGHT AND BRIGHT

- ◆ **CLARE ISLAND SALMON CAKES** 8.80
Chive Crème Fraiche, Coriander, Lemon and Chive Mayo Dip, Poached Hens' Egg, Tossed Seasonal Cold Frame Greens.
Wheat, Eggs, Fish, Sulphates, Lactose
- ◆ **BUTLER HOUSE SIGNATURE CAESAR SALAD** 8.65
Baby Gem, Chicken Croquant in Panko Crumb, Parmesan Biscuit, Crispy Capers, Smoked Chicken, Crispy Streaky Bacon, Homemade Caesar Dressing.
Gluten, Eggs, Lactose, Sulphur Dioxide, Fish
Gluten free option available
- ◆ **AROMATIC DUCK CONFIT SPRING ROLLS** 8.85
Served with a Bean Shoot and Rocket Salad, Mango Sweet Chilli Salsa, Toasted Cashew, Light Soya and Orange Dressing.
Soya, Nuts, Mustard, Sesame, Sulphur Dioxide
- ◆ **WALLED GARDEN BEETROOT TART** 7.60
Tart Tatin of Balsamic Glazed Beetroot, Bluebell Falls Goats Cheese, Candied Pecan Nuts, Wild Rocket and High Bank Apple Drizzle.
Nuts, Lactose, Gluten, Sulphur Dioxide, Mustard
- ◆ **SOUP OF THE DAY** 5.95
Using Local Seasonal Ingredients and Fine Herbs, Homemade Bread Selection, Glenilen Farmhouse Butter.
Gluten, Lactose, Celery

CHEFS CHOICE SANDWICHES & WRAPS

- ◆ **SHREDDED DUCK WRAP** 8.85
Shredded Aromatic Duck Confit, Cucumber, Iceberg, Spring Onion, Ginger Hoi-Sin Sauce in a Tortilla Wrap, Dressed Seasonal Salad.
Wheat, Sulphates, Nuts
Gluten free option available
- ◆ **CAJUN CHICKEN FOCACCIA** 12.50
Pan Roasted Cajun Chicken Fillet on Toasted Focaccia, Sweet Chilli, Lime Mayonnaise, Wild Rocket, Sweet Potato Fries.
Wheat, eggs, mustard
Gluten free option available
- ◆ **HAND CARVED HOT SMOKED SALMON** 10.50
On Home Baked Brown Soda Loaf with Freshwater Watercress, Cream Cheese, Lemon and Caper Dressing.
Fish, Wheat, Lactose

Add a cup of freshly made homemade soup to any sandwich for 2 euros.
Gluten free bread option available.

FROM THE GARDEN, LAND AND SEA

- ◆ **GLAM BURGERS** 15.50
28-day Dry Aged Costello's Ale Braised Short Ribs, Crispy Onions, Mini Slider Baps, Iceberg Textures, Chunky Hand Cut Chips, and House Relish.
Gluten, Lactose, Mustard, Sulphur Dioxide, Eggs
- ◆ **RIGATONI PASTA** 13.95
Fresh Pasta Tubes in a Wild Mushroom and White Wine Cream Sauce with Smoked Chicken, Fresh Parmigiana, Five Herb Pesto and Wild Rocket.
Eggs, Lactose, Nuts, Sulphur Dioxide, Gluten.
Vegetarian option available
- ◆ **DAILY CATCH** 14.95
Kilmore Quay Daily Fisherman's Catch in a Carrageen Moss Tempura Batter, Garden Pea Puree, Cold Frame Greens, Hand Cut Chips and Tartare Sauce.
Eggs, Fish, Gluten, Lactose, Mustard, Sulphur Dioxide
- ◆ **NELSONS WINTER NIÇOISE SALAD** 12.50
Roasted Butternut Squash, Oak Aged Ewes Milk Feta, Roasted Red Peppers, Heirloom Tomatoes, Pearl Cous Cous Textures, Fine Green Beans and Avocado Hummus, Kalamata Olives, Wholegrain House Vinaigrette.
Lactose, Mustard, Gluten
- ◆ **BUTLER HOUSE SIGNATURE CAESAR SALAD** 11.50
Baby Gem, Chicken Croquant in Panko Crumb, Parmesan Biscuit, Crispy Capers, smoked chicken breast, crispy streaky bacon, Homemade Caesar.
Gluten, Eggs, Lactose, Sulphur Dioxide, Fish
Gluten free option available



SOMETHING SWEET AND HOMEMADE 6.95

- ◆ **GATEAU OPERA DELICE**
Coffee Infused Tia Maria Anglaise, Seasonal Berries.
Eggs, Lactose, Gluten
- ◆ **APPLE AND PEAR BAKE WELL**
Flaked Almonds, Pear Sorbet, Vanilla Anglaise.
Lactose, Eggs, Gluten
- ◆ **RHUBARB AND PLUM CRUMBLE**
Oatmeal and Shortbread Crumb Topping, Homemade Ice-Cream.
Lactose, Gluten, Eggs
- ◆ **WHITE CHOCOLATE AND PEACH CHEESECAKE**
Gingernut Biscuit Textures.
Gluten, Lactose, Nuts