

Absolute Hotel

— LIMERICK —

This menu is available on presentation of wine and dine card

Soup of the day (V) (CF)
served with our own rustic brown soda bread

ABG Caprice (ACF)
Buffalo mozzarella, basil pesto, plum & balsamic tomatoes, sourdough, organic leaves

Hot & Spicy Absolute Chicken Wings (V) (ACF)
Confit chicken wings, sweet and spicy dressing, crozier blue dip, celery sticks

Salmon & Prawn Fishcake (CF)
Polenta crust, creamed leeks, lemon hollandaise
(Also available as a main course)

Pan roasted supreme of chicken (ACF)
Glazed root vegetables, mashed potato, chicken jus

6oz Beef Burger (ACF)
Brioche bun, farmhouse cheddar, tomato, gem lettuce, cucumber pickle, crispy onions, hand cut chips

Fish & Chips
Crisp battered fish, twice cooked chips, minted pea puree, chunky tartare

Pearl Barley Risotto (V)
Roast baby carrots, buttered asparagus, curry oil

Apple and Raisin Streusel
salted caramel mousse, apple jelly

Chocolate Jaffa Pot (ACF)
chocolate mousse, orange jelly, brownie chunks, honeycomb

Adare Farm Ice Cream (ACF)
winter berries coulis

House white wine: Paraiso central valley sauvignon blanc

A pale, fresh lime, floral aromas

House red wine: Paraiso central valley merlot

Intense red, deep red berries, spicy aromas

The wine is subject to change

WE PROUDLY SOURCE INGREDIENTS LOCALLY

[C.S. Fish Doonbeg](#). [Noel O'Connor Meats](#). [Ballyagran Organic Leaves](#). [Enda Aherne's Butcher](#).

(V) – Vegetarian (CF) – Coeliac Friendly (ACF) – Available Coeliac Friendly

For details of all allergen information, please ask your server

WE SERVE ONLY IRISH BEEF