

DINNER MENU

Mabel Crawford's Bistro

STARTERS

GARLIC BREAD

Contains: 1 (Wheat), 3, 7

€ 6.00

ADD CHEESE FOR €0.50

CASTLEFARM SOUP OF THE DAY

Croutons, Market Vegetables, Fresh Herbs, Bread Roll

Contains: 1 (Wheat), 3, 7, 9

€ 8.70

HOT CHICKEN WINGS

Vienna Woods Hot Sauce with Cashel Blue Cheese

Mayonnaise Contains: 3, 7, 9, 10 **Make It A Main Dish € 17.00**

€ 11.50

BLUEBELL FALLS GOATS CHEESE MOUSSE

With Poached Pear, and Walnuts Contains: 7, 8 (Walnuts), 12

€ 11.50

HOUSE CLASSIC BRUSCHETTA

Tomato Salsa on Toasted, Garlic Scented Sourdough

Contains: 1 (Wheat), 7, 10

€ 11.50

CASTLETOWNBERE SEAFOOD CHOWDER

Prawns, Mussels & a Selection of White & Smoked Fish in a

Creamy Vegetable Broth served with House-made Beamish

Soda Bread Contains: 1 (Wheat), 2, 3, 4, 7, 9, 14

€ 12.50

PRAWN PIL PIL

Toasted Sourdough, Tiger Prawns in a Chilli, Garlic and

Olive Oil Contains: 1 (Wheat), 2, 3, 7

€ 12.00

VIENNA WOODS HOUSE SALAD

Crisp baby gem, creamy Caesar dressing, croutons, streaky

bacon & Parmesan shavings Contains: 1 (Wheat), 3, 4, 7, 10

€ 12.00

Add Grilled Chicken Breast + € 3.00

Add Prawns + € 5.50

Make It A Main Dish € 17.50

BALLYCOTTON SMOKED SALMON

Pickled Red Onion, Celeriac Remoulade, Beamish Soda

Bread Contains: 1 (Wheat), 2, 3, 4, 10

€ 13.00

ALLERGENS

1:Cereals (contains Gluten) 2:Crustaceans 3:Eggs 4:Fish

5:Peanuts 6:Soybeans 7:Milk 8:Nuts 9:Celery 10:Mustard

11:Sesame Seeds 12:Sulphites 13:Lupin 14:Molluscs

MAIN COURSES

THAI VEGETABLE RED COCONUT CURRY € 20.00

A Medium - Hot Curry Sauce, Fragrant Basmati Rice & Crisp Rice

Noodles Contains: 1 (Wheat), 8 (Cashew), 9, 10, 11, 12

Go Half Chips/Half Rice + € 3.00 Add Prawns + € 5.50

Add Chicken + € 3.50 Add Beef + € 5.50

VIENNA WOODS RAVIOLI

Spinach & Ricotta Ravioli, Rich Rustic Tomato Sauce, Kalamata

Olives, Chilli, Rocket, and Parmesan

Contains: 1 (Wheat), 3, 7, 9, 12

€ 20.95

PAPPARDELLE BEEF RAGU

Red Wine Braised Pulled Beef with Chilli, Orange, and Rocket, Tossed

with Egg Pappardelle Contains: 7, 9, 12

€ 20.95

GOLDEN FRIED BEER BATTERED FISH N' CHIPS € 22.50

House-made Tartare Sauce & Lemon, Mushy Peas, Chunky Fries

Contains: 1 (Wheat), 3, 4, 7

FISH OF THE DAY

Please ask your Server., Served with a side of Market Vegetables

Contains: 1 (Wheat), 4, 7, 9, 12

€ 22.95

ROAST OF THE DAY

Please ask your Server, Served with a side of Market Vegetables

Contains: 1 (Wheat), 7, 9, 12

€ 22.95

PAN ROASTED CHICKEN SUPREME

Gubbeen Chorizo, Five Bean Tomato Cassoulet, Basil Pesto, with a

side of Market Vegetables Contains: 7, 10, 11

€ 24.50

CHICKEN PENNE PASTA CARBONARA

Creamy Parmesan Sauce, Smoked Bacon, Garlic Bread & Rocket

Contains: 1 (Wheat), 3, 7, 12

€ 24.50

BRAISED BANDON BEEF FEATHERBLADE

Champ Potato, Red Wine Jus, Charred Chantenay Carrots, with a side

of Market Vegetables Contains: 7, 9, 12

€ 25.00

PAN ROAST ATLANTIC COD FILLET

Saute Potato Gnocchi with Garden Peas, Girolles, Cavolo Nero in a

Cream Sauce Contains: 1 (Wheat), 4, 9, 12

€ 27.00

GRILLED BONE IN IRISH ORGANIC PORK CHOP € 27.00

Sweetcorn, Tomato, Courgette, Succotash, and Balsamic Glaze

Contains: 1 (Wheat), 4, 9, 12



Original
Irish
Hotels

FROM OUR GRILL

GRILLED CHICKEN FILLET BURGER

€ 22.50

Avocado & Bacon, Baby gem, Beef Tomato, House Pickle and

'Bens' Burger Sauce on a Toasted Brioche Bun served with Chunky

Fries Contains: 1 (Wheat), 3, 7, 10

"MCCARTHY'S" ANGUS DOUBLE BEEF BURGER € 22.50

Smoked Bacon, Bandon Cheddar, Baby Gem, Beef Tomato, House

Pickle and 'Bens' Burger Sauce on a Toasted Brioche Bun served with

Chunky Fries Contains: 1 (Wheat), 3, 7, 10, 12

8 OZ SIRLOIN STEAK

COOKED TO YOUR LIKING

€ 34.00

Braised Field Mushroom, Onion Rings, Confit Tomato, Garlic Butter

or Peppercorn Sauce. Served with Chunky Fries

Contains: 7, 9, 12

SIDE ORDERS

CHUNKY FRIES

€ 4.95

Contains: 3, 10

FRAGRANT BASMATI RICE

€ 4.95

GOLDEN FRIED ONION RINGS

€ 4.95

Contains: 1 (Wheat), 12

ROCKET & PARMESAN SALAD

€ 4.90

Contains: 7, 10

ORGANIC LEAF SALAD

€ 4.90

With Honey Mustard Dressing Contains: 10

CREAMED POTATO GRATIN

€ 5.50

Contains: 7

BUTTERED BROCCOLI FLORETS

€ 5.50

Contains: 7

CREAMED MASH POTATOES

€ 5.50

Contains: 7



VEGAN DISH



VEGETARIAN DISH

AFTERNOON TEA AT OUR GLASSROOM

€36.50 Per Person
€42.50 With a Glass of Prosecco



OUR LINKS



For reservations please contact
info@viennawoodshotel.com
or call us on 021 455 6800



GRATUITY POLICY

In the light of recent legislation regarding tipping we feel it important to outline our policy for the clarity of all.

• CASH LEFT ON TABLE OR GIVEN TO SERVER

Is divided equally among all front of house staff, and the team receives 100% from your contribution.

• TIP PAID BY CREDIT/DEBIT CARD

Law requires that this be processed through the wages system as it passes through the company account. Hence, depending on individual tax credits, all front of house only receives about 58% of your donation as 40% is paid in taxes and 2% in credit card fees.

The business does not include tips in the hourly rate or take any part of them. While the team receives 100% of all tips, personal tax and credit card fees apply to credit/debit gratuities.



PRIVATE EVENTS

AT CORK'S VIENNA WOODS HOTEL

Celebrate in Comfort, Reserve your Room Today!
reservations@viennawoodshotel.com