



# HODSON BAY GROUP



## RESTAURANT MENU

**SOUP OF THE DAY** <sup>2, 11A, 12</sup> €5.95  
SERVED WITH HOMEMADE BREAD

**CREAMY SEAFOOD CHOWDER** <sup>2, 4, 5, 11A, 12</sup> €6.95  
SERVED WITH HOMEMADE BREAD

**SUMMERTIME SALAD** <sup>2, 14</sup> €7.50  
SERVED WITH CANNELLONI BEANS, POMEGRANATE, SUGAR SNAPS & FETA

**GALWAY GOATS CHEESE, RED PEPPER TERRINE** <sup>1A, 7, 8D</sup> €8.95  
SPICED WALNUTS AND ROSEMARY OIL

**HODSON BAY GARDEN SALAD** <sup>13</sup> €7.95  
SERVED WITH CHERRY TOMATOES, ONION SHAVINGS, CANDIED BEETROOT, MIXED SEEDS & HOUSE DRESSING  
+ **ADD PULLED BEEF FRITTERS (3)** <sup>1, 2, 11A</sup> €5.00

**PAN SEARED SCALLOPS & TIGER PRAWNS** <sup>2, 3, 4, 9, 14</sup> €14.95  
WITH CREAMY MASH, GRILLED ZUCCHINI, GARDEN PEAS, PANCETTA, GARLIC BUTTER

**DRY AGED 8OZ RIBEYE STEAK** <sup>1, 2, 9, 11A</sup> €24.95

**DRY AGED 10 OZ STRIPLOIN STEAK** <sup>1, 2, 9, 11A</sup> €25.95  
SERVED WITH GRILLED FLAT CAP MUSHROOM, CAJUN SPICED ONION RING, FRIES, PEPPERCORN SAUCE OR GARLIC BUTTER  
Wine Pairing: BIN 79 - Domaine Naturaliste – Margaret River - Cabernet Sauvignon €39

**BRAISED SHORT RIB OF BEEF** <sup>2, 9, 12</sup> €23.95  
SERVED WITH FONDANT POTATO, CELERIAC PUREE, RED WINE, BABY ONION & SMOKED BACON JUS  
Wine Pairing: BIN 80 Quina Seara d'Orleans – Reserva €32

**MARMALADE GLAZED ROAST DUCK** <sup>1, 2, 11A</sup> €23.95  
SERVED WITH BLACK PUDDING BON BONS, BABY LEAF SALAD, MANGO, CHILLI & CORIANDER SALSA  
Wine Pairing: BIN 82 Chianti Classico €32

**PAN ROASTED SUPREME OF GLIN VALLEY CHICKEN** <sup>2, 9</sup> €21.95  
SERVED WITH CHAMP POTATO, BABY BROCCOLI & SUNDRIED TOMATO CREAM  
Wine Pairing: BIN 89 Stoneburn - Pinot Noir €35

**PAN SEARED HAKE** <sup>2, 5, 9</sup> €19.95  
SERVED WITH SAUTÉED POTATO, PANCETTA, SEASONAL GREENS, CAULIFLOWER PUREE  
Wine Pairing: BIN62 Bodega Agnusdei €33.00

**BAKED FILLET OF SALMON** <sup>3, 4</sup> €21.95  
SERVED WITH GRILLED ASPARAGUS, LEMON FLAVOURED HOLLANDAISE SAUCE  
Wine Pairing: BIN 57 Goldwater - Marlborough - Sauvignon Blanc €33

**RICOTTA & ASPARAGUS PASTA PARCELS** <sup>1, 2, 9, 1A, 12</sup> €15.95  
CHERRY TOMATOES, PARMESAN CREAM AND ROASTED HAZELNUT WITH HERB  
Wine Pairing: BIN 50 Bertrand – Picpoul de Pinet €31

### ALLERGENS :

1. EGG, 2. MILK, 3. SHELL FISH, 4. MOLLUSCS, 5. FISH, 6. PEANUT, 7. SESAME, 8. SOY, 9. SULPHUR DIOXIDE, 10. NUTS, 10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT, 10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO, 10H. MACADAMIA, 11. CEREALS (CONTAINING GLUTEN): 11A. WHEAT, 11B. RYE, 11C. BARLEY, 11D. OATS, 11E. SPELT, 11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN

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## Sides

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**GARDEN SALAD** <sup>13</sup> € 3 .95

**MARKET FRESH VEGETABLES,  
POTATO** <sup>2</sup> €4 .95

**CHUNKY ONION RINGS WITH  
CAJUN DIP** <sup>1, 2, 11A</sup> € 3 .95

**CHUNKY FRIES** <sup>11A</sup> € 3 .95

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## Desserts

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**€6.95**

**STICKY TOFFEE PUDDING** <sup>1, 2, 11A</sup>  
CARAMEL AND CALVADUS SAUCE & VANILLA  
ICE-CREAM

**CHOCOLATE AND HAZELNUT BROWNIE** <sup>1, 2 10B, 11A</sup>  
CHERRY GEL & CHERRIES

**COCONUT PANACOTTA** <sup>1, 2, 11</sup>  
PASSION FRUIT JELLY AND SUMMER BERRIES

**TRADITIONAL CRÈME BRULEE** <sup>1, 2, 11A</sup>  
SABLE BISCUIT

**SELECTION OF ICE- CREAMS** <sup>1, 2, 11A</sup>  
WAFER BASKET, BUTTERSCOTCH SAUCE



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10. NUTS, 10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT,  
10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO,  
10H. MACADAMIA, 11. CEREALS (CONTAINING GLUTEN):  
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11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN