



HEADFORT

ARMS HOTEL



VANILLAPOD
RESTAURANT

PLEASE ASK FOR OUR VEGETARIAN MENU

APPETISERS



Whipped Goat's Cheese with Heritage Rainbow Pickled Beetroot, Toasted Hazelnuts & Bee Wise Honey Dressing €10.50

Free Range Chicken Wings with Boyne Valley Blue Cheese Dip €8.50



Tom Doherty's Black Pudding Bon Bons with Red Onion Marmalade & Apple Puree €9.50

Korean Barbecue Duck Flatbread with House Pickled Vegetables €10.50

Spiced Creole Seafood Jambalaya €12.00



Steamed Irish Mussels in Dan Kelly Cider Cream €12.00

Homemade Chefs Soup with Orlaith's Brown Bread €7

Classic Caesar Salad with Pancetta Crumb, Chef's Dressing, Herb Croutons & Parmesan

Classic Caesar Start €8 Main €15.50

Chicken Caesar Start €10 Main €19.50

Tiger Prawn Caesar Start €12 Main €23.00



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MAIN COURSE

Roast Supreme of Chicken, Tender Stem Broccoli, Pave Potato, Crispy Pancetta & Kerrigan's Wild Mushroom Sauce €24.00

Baked Irish Salmon with Irish Mussel Bouillabaisse €25.00

Honey Glazed Roast Duck on Stir Fry Vegetable Noodles with An Orange & Vanilla Sauce €26

Thai Style Braised Beef Shortrib with Fragrant Rice €21.00

Pan Fried Sea Bass on Spiced Seafood Jambalaya €24.00

Buttermilk Chicken Burger with Chipotle Mayo, Baby Gem, and Pineapple & Chilli Salsa & Sweet Potato Fries €18.00

Slow Cooked Sticky Baby Back Ribs With House Slaw & Skinny Fries €19.00

FROM THE GRILL

Chargrilled 8oz Fillet Steak €29.50

Chargrilled 10oz Sirloin Steak €28.50

Vanilla Pod Burger, Mozzarella & Bacon €18.00

SIDES

Garlic Gratin, French Fries, House Salad, Market Vegetables, Sweet Potato Fries,

Onion Rings Or Mushrooms €1.50

"The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter. Please ask a member of staff if you need additional information on food allergens. While we offer gluten free menu options our kitchen is not a gluten free kitchen. Cross contamination could occur & patrons are encouraged to their own satisfaction to consider this information in the light of their own individual requirements".

PLACE ON A PLATE, FEATURING THE VERY BEST LOCAL INGREDIENTS

No Service Charge, All Gratuities Go Directly To Your Waiter



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DESSERTS ALL €7.50

Gin Pear - Pears Poached in Rosemary, Vanilla & Kells Gin Syrup, Gin & Tonic Sorbet

Rhubarb & Custard - Short Crust Pastry Custard Tart, Ginger Stem Poached Rhubarb In Season with Vanilla Ice Cream

Orlaith's Chocolate Brownie

Black Cherry Compote & Chocolate Chip Ice Cream

Coole Swan Tiramisu

A Retro Classic with A Local Liqueur Twist

Passionfruit Baked Alaska

Classic Sponge with Passionfruit Ice Cream & Baked Meringue

Cheesecake

Please Ask For Today's Special

Sticky Toffee Pudding

Warm Slane Whiskey Butterscotch Sauce & Vanilla Ice Cream

Affogato €6

Homemade Vanilla Ice Cream, Almond Biscotti with A Single Shot Espresso

Irish Cheese €10

Irish Seasonal Cheese From Sheridans Cheesemongers with Chutney & Crackers

Dessert Cocktail

Kells Gin Fizz

Kells Gin, Prosecco, Vanilla Syrup & Macerated Pear €9

SELECTION OF NESPRESSO COFFEE & LILY'S TEAS



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WINE LIST

WHITES

	Glass	Carafe	Bottle
Cuna Del Sol Sauvignon Blanc Chile	€8	€11	€26
Mussel Bay Sauvignon Blanc NZ	€8	€16	€28
Pinot Grigio Italy	€8	€16	€28
Head Over Heels Chardonnay Aus	€8	€16	€28
Picpoule De Pinet France	€9		€30
Chablis Domaine Charly France			€40

ROSE

Patriarche Syrah Rose France	€8	€16	€26
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RED

Cuna Del Sol Cab Sauv Chile	€8	€11	€26
Rosario Merlot Chile	€8	€11	€26
Baron De Ley Rioja Reserve Spain	€9.50		€36
Cote Du Rhone, Domaine Lafond	€8.50		€33
Don David Melbac Argentina			€33
Cedro Chainti Ruffina Italy			€30

PROSECCO

Bortolotti Spumante Italy Snipe		€10	
Bortolotti Spumante Italy 75cl			€36

CHAMPAGNE

Castleinau Champagne France			€85
Moet & Chandon France			€85