



VANILLAPOD  
RESTAURANT

# MENU

## Appetisers

<b>Hugh Maguire's Smoked Ham Hock &amp; Scallion Cake with Dijon Mayo &amp; Crispy Pork Granola (1,3,7,10,12)</b>	<b>€11</b>
<b>St Kevins Wicklow Brie, Port &amp; Cranberry Cigar with Seasonal Leaves (1,3,7,12)</b>	<b>€11</b>
<b>Homemade Chicken Liver Pate With Grilled Peaches, Balsamic &amp; Toasted Brioche (1,3,7,8,12)</b>	<b>€9.5</b>
<b>Bang Bang Prawn Salad with Crispy Noodles, Chilli &amp; Peanut Dressing (1,2,3,4,5,6,11,12)</b>	<b>€14</b>
<b>Irish Mussels with Nduja, Sweetcorn &amp; White Wine Cream &amp; Baska Sourdough (1,7,9,12,14)</b>	<b>€12</b>
<b>Charred Hispi Cabbage, Miso Butter &amp; Oriel Smoked Sea Salt (1,6)</b>	<b>€9</b>
<b>Honey Chili Chicken, Miso Mayo, Toasted Sesame Seeds &amp; Slaw (3,6,7,12)</b>	<b>€12</b>
<b>Vanilla Pod Free Range Chicken Wings with Blue Cheese Dip (3,7,9,11)</b>	<b>€10</b>
<b>Sizzling Piri Piri Prawns with Baska Sourdough (1,4,12)</b>	<b>€14</b>

*Welcome to the Vanilla Pod, we hope that you will enjoy the experience with us!*

*Allergens whilst noted please ask for further details as requested.*

*Please note that we also have a full vegetarian/vegan menu available.*

*Allergens: 1=Gluten 2=Crustaceans 3=Egg 4=Fish 5=Peanuts 6=Soybean 7=Milk 8=Nuts 9=Celery  
10=Mustard 11=Sesame Seeds 12=Sulphites 13=Lupins 14=Molluscs*



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## Mains

- Hugh Maguire's Dry Aged Pork Rack, Ham Hock Croquette,  
Heritage Carrots, Apple Chutney & Jus (1,3,7,10,12) €28**
- Honey Glazed Duck, Stir Fry Asian Noodles  
& Five Spiced Orange Sauce (1,3,4,6,12) €27**
- Oven Baked Irish Salmon, Creamy Champ,  
Hisbi Cabbage & Tarragon Cream (4,7,9,12) €27**
- Overnight Slow Cooked Beef Short rib, Champ,  
Star Anise Heritage Carrots & Red Wine Jus (7,9,12) €29**
- Supreme of Chicken, Crispy Potato Terrine,  
Seasonal Greens & Chasseur Cream (7,9,12) €27**
- Vanilla Pod Super Salad - Coriander & Lime Glazed Chicken  
with Cous Cous, Roast Beetroot, Orange, Pickled Red Onion  
& Summer Leaves (1,8,11,12) €25**
- Buttermilk Chicken Burger with Miso Mayo  
& Seasonal Leaves & House Fries (1,3,7,12) €22**
- Slow Cooked Sticky Baby Back Ribs,  
House Slaw & Fries (3,10) €24**

Please Check for Today's Specials

## Grill

- Chargrilled 8oz Fillet Steak  
Sauté Onions & Choice Of Sauces €40**
- Chargrilled 10oz Sirloin Steak,  
Sauté Onion & Choice Of Sauces €38**
- Homemade Irish Beef Burger  
Monterey Jack Cheddar, Maple Smoked Bacon, Sauté Onions,  
Relish & Pickles Served with House Fries (1,3,6,7,12) €22**

*(From the Grill – served with potato/fries of choice & Sauté onion)*



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## Sides €6.5

**Garlic Gratin (7,12) French Fries (1) House Salad,  
Market Vegetables, Sweet Potato Fries (1) Onion Rings (1) Mushrooms**

## Desserts

<b>Poached Rhubarb &amp; Lemon Curd Meringue with Hazelnut Praline (3,7,8,12)</b>	<b>€9</b>
<b>Cheesecake Please ask for today's Special (1,3,6,8,12)</b>	<b>€9</b>
<b>Lemoncello &amp; Raspberry Baked Alaska</b>	<b>€9</b>
<b>Sticky Toffee Pudding Slane Whiskey Butterscotch Sauce, Vanilla Ice Cream (1,3,7)</b>	<b>€9</b>
<b>Coole Swan Chocolate Tart with Raspberry Sorbet (1,3,6,7,12)</b>	<b>€9</b>
<b>Irish Cheese Board to share Irish Seasonal Cheese from Sheridan's Cheesemongers, Chutney &amp; Crackers (1,6,8,12)</b>	<b>€15</b>
<b>Affogato Vanilla Ice Cream with a single shot of Espresso with Honeycomb (7,8) Add an Irish touch with a shot of The Whisler Irish Whiskey Liquor</b>	<b>€6.50</b> <b>€11</b>
<b>Today's Dessert Special</b>	<b>€9</b>

**SELECTION OF NESPRESSO COFFEE & HERBAL TEAS**

**PLACE ON A PLATE FEATURING BOYNE VALLEY PRODUCERS**

*No Service Charge - All Gratuities Go Directly To Your Waiter*