

Appetisers

Breaded Brie Bon Bons, Mango Salsa & Summer Leaves (1,3,7,12)	
Vanilla Pod Free Range Chicken Wings with Blue Cheese Dip (3,7,9,11)	€9
Confit Duck, Fig, Honey & Wild Green Salad with Crispy Vermonchelle Noodles (1,3,6,12)	€11
Pulled Pork Cigar with Apple Slaw & Smoked Apple Purée (1,3,7,12)	€11
Crispy Haddock Taco, Baby Gem, Gribiche Tartare (1,3,4,7,12)	€11
Shrimp & Spring Pea Risotto, Parmesan Crisp	€13
Bang Bang Chicken Skewer with Spiced Roast Peanut Butter Sauce & Corainder, Carrot Salad (5,8,9,12)	€11
Home Made Chefs Soup, Orlaith's Brown Bread (1)	€7
House Chicken Liver Pate with Fennel Orange Jam & Warm Baska Sourdough (1,7,12)	€11
Roast Spiced Cauliflower, Bean Puree & Chimichurri (1,9,12)	.€9

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.



Mains

Roast Supreme of Chicken On Kerrigan's Wild Mushroom Tagliatelle with Crispy Pancetta (1,3,7,12)	€27
Baked Irish Salmon on Creamy Champ with Summer vegetables & Chefs Hollandaise (1,4,7)	€26
Orange Five Spiced Duck Breast with Summer Greens & Udon Noodles (1,3,6)	€27
Mediterranean Grilled Lemon Chicken Salad with Mango, Apple, Cous Cous, Cashews, Pickled Red Onion & a Citrus Dressing (1,5,12)	€22
Overnight Cooked Braised Beef Shortrib with Creamy Champ, Crispy Onions &	CZZ
Rich bourguignon Jus (7,12)	€25
Butter Milk Chicken Burger with Lettuce, Tomato & Cajun Mayo, House Fries (1,3,12)	€19
Slow Cooked Sticky Baby Back Ribs, House Slaw & Skinny Fries (7,12)	€20
Please Check for Todays Specials	

Grill Ork Tomahawk Steak

Summer Greens, Fondant Potato & Kells Gin, Juniper Jus (7,12)	€27
Chargrilled 8oz Fillet Steak Sauté Onions & Choice Of Sauces	€37
Chargrilled 10oz Sirloin Steak, Sauté Onion & Choice Of Sauces	€35
Homemade Irish Beef Burger Monterey Jack Cheddar, Maple Smoked Bacon,	
Shoestring Onions, Relish & Pickled Served with Fries (1,7,12)	€19

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



Sides €5

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

Desserts

Slane Whiskey Chocolate Torte	
with Salted Caramel Ice Cream (1,3,7)	€9
Raspberry Ripple Baked Alaska (1,3,7)	€9
Lemon Plate Lemon Tart, Kells Gin & Tonic Lemon Sorbet Lemon Mousse with Homemade Shortbread (1,3,7,12)	€9
Cheesecake Please ask for today's Special (1,3,7)	€9
Sticky Toffee Pudding, Slane Whiskey Butterscotch Sauce, Vanilla Ice Cream (1,3,7)	€9
Irish Cheese Board to share Irish Seasonal Cheese from Sheridan's Cheesemongers, Chutney & Crackers (1,12)	€15
Affogato	€6.50
Homemade Vanilla Ice Cream, Almond Biscotti with a Single Shot of Espresso (3,7)	
Add an Italian touch with a shot of Amaretto	€11
Todays Dessert Special	€9

SELECTION OF NESPRESSO COFFEE & HERBAL TEAS
PLACE ON A PLATE FEATURING BOYNE VALLEY PRODUCERS

No Service Charge - All Gratuities Go Directly To Your Waiter



Mine List

WHITE	Glass	Carafe	Bottle
(Contains Sulphites)			
Cuna Del Sol Sauvignon Blanc Chile	€9	€16	€30
Mussell Bay Sauvignon Blanc NZ	€9	€18	€31
Pinot Grigio Italy	€9	€18	€31
Head Over Heels Chardonnay Aus	€9	€18	€31
Picpoule De Pinet France	€9.5	34.50	€34
Chablis Domaine Charly France			€48
Porrais Douro White Portugal			€35
Maso Isolato Verdicchio Italy			€36
RED	16		
Cuna Del Sol Cab Sauv Chile	€9	€16	€30
Rosario Merlot Chile	€9	€15	€30
Baron De Ley Rioja Reserve Spain	€11		€42
Cote Du Rhone, Domaine Lafond	€9		€37
Don David Melbac Argentina	€9.5		€38
Cedro Chianti Ruffina Italy			€40
Escapa Red Lisboa Portugal		30 1	€36
Shottesbrook Shiraz Australia			€34
ROSÉ			
Patriarche Syrah Rose France	€9	€18	€30
PROSECCO	1.5		1 10
Bortolotti Spumante Italy Snipe		€12	415
Bortolotti Spumante Italy 75cl			€36
CHAMPAGNE			
Castleinau Champagne France			€85
Moet & Chandon France			€85
NON ALCOHOLIC			
Eins Zwel Zero Riesling	€7		€28
Domaine la Prada Merlot Shiraz	€7		€28
Vallfromoza Zero Prosecco			€28
Carrier Co. C.		501	