VANILLAPOD
RESTAURANT

MENU

Appetisers

Homemade Chicken Liver Pate, Fig & Plum Relish, Hazelnut Praline *(1,7,8,12)*	€10
Kerrigan's Wild Mushroom Risotto Crispy Fried Mushrooms & Parmesan Crisp *(7,9,12)*	€12
Tom Doherty's Black Pudding & Boyne Valley Rathkenny Cheese Bon Bons with Smoked Onion Salsa *(1,3,7,9,12)*	€12
Irish Goats Cheese Fritters, Pickled Beetroot & Hot Honey Drizzle *(1,3,7,12)*	€12
Hugh Maguire's Ham Hock Potato Rosti, Poached Egg & Lemon Dijon *(1,3,7,9,12)*	€12
Irish Mussels, Cockagee Cider Cream & Baska Sourdough *(1,7,12,14)*	€12
Crispy Pork Belly Bites, Chilli Caramel, Pickled Shallots, Toasted Focaccia *(1,3,12)*	€12
Tempura of Kerrigan's Oyster Mushroom Taco, Pickled Red Onion, Tandoori Mayo *(1,3,12)*	€11
Vanilla Pod Free Range Chicken Wings Blue Cheese Dip *(3,7,9,11)*	€11
Sizzling Piri Piri Prawns Baska Sourdough Toast *(1,4,12)*	€14

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 Sugarpit Pork Chop, Braised Cabbage, Creamy Champ, Honey Glazed Carrots & Parsnips, Parsley Sauce *(7,10,12)*	€30
Irish Salmon, Colcannon, Winter Greens & Lemon Dijon Cream *(4,7,9,12)*	€28
Overnight Cooked Braised Beef Shortrib with Champ, Crispy Onions & Rich Bourguignon Jus *(7,9,12)*	€30
Rosemary & Thyme Roast Chicken Salad with Kale, Orange, Roast & Pickled Beetroot, Cranberries & Toasted Seeds *(8,12)*	€22
Roast Supreme of Chicken, Kerrigan's Wild Mushroom Fricassee, Fondant Potato & Crispy Pancetta *(7,9,12)*	€27
Honey Roast Duck, Squash Purée, Garlic Gratin, Spiced Plum Sauce, Cranberry Gremolata *(1,7,8,12)*	€28
Buttermilk Chicken Burger with Caesar Slaw, Crispy Onions & House Fries *(1,3,7,9,12)*	€22
Slow Cooked Sticky Baby Back Ribs, House Slaw & Fries *(3,10)*	€24

Please Check for Todays Specials

Grill

Chargrilled 8oz Fillet Steak, Sauté Onions & Choice Of Sauces	€42
Chargrilled 10oz Sirloin Steak, Sauté Onion & Choice Of Sauces	€40
Homemade Irish Beef Burger Monterey Jack Cheddar, Maple Smoked Bacon, Sauté Onions, Relish & Pickles Served with House Fries *(1,3,6,7,12)*	€23

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

Sides €7

Garlic Gratin *(7,12)* **French Fries** *(1)* **House Salad,**
Market Vegetables, Sweet Potato Fries *(1)* **Onion Rings** *(1)* **Mushrooms**
Honey Glazed Carrots & Parsnips Garlic, Rosemary & Lemon Roast Baby Potatoes

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MENU

Desserts

All our desserts are made with love in house by Orlaith and her team using the best local & seasonal ingredients

Boann Honey Liqueur Tiramisu with whipped Mascarpone *(1,3,6,7,12)*	€9
Spiced Apple Pudding, Warm Slane Whiskey Anglaise, Salted Caramel Ice Cream *(1,3,7,12)*	€9
Hazelnut Meringue, Banana Mousse, Caramelised Banana, Butterscotch *(3,7,8,12)*	€9
Coole Swan, Vanilla & White Chocolate Pannecotta, Star Anise Macerated Berries, Shortbread *(1,6,7)*	€9
Chocolate Brownie Affogato **Morsels of Chocolate Brownie, Vanilla Ice Cream with a Single Shot of Espresso** *(3,7,8,12)* **Add an Irish touch with a shot of 'Coole Swan' Cream Liqueur** *(€5 supplement)*	€7
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** *(1,3,7,12)*	€15
Todays Dessert Special **From Orlaith's Bakery, check with your server for today's homemade seasonal treat!**	€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

VANILLAPOD
RESTAURANT

COCKTAIL MENU

Cocktails

All Cocktails €13.95

Kells Collins
Kells Gin, Lemon Juice, Honey Syrup, Ginger Ale *(12)*

Caribbean Mór
Malibu, Peach Schnapps, Strawberry Purée, Orange Juice, Off The Cuff Bitters *(12)*

Kells Kiss
Kells Pink Gin, Crème de Cassis, Pineapple Juice, Lemon Juice *(12)*

Passionstar Martini
Vanilla Vodka, Passionfruit Purée, Prosecco Shot *(12)*

The Pod Pink Lady
Malibu, Vanilla Vodka, Cranberry & Egg White *(3,12)*

Limoncello Spritz
Kells Gin, Limoncello, Fresh Lemon, Soda *(12)*

Hugo Spritz
Kells Gin, Elderflower Liqueur, Prosecco, Fresh Mint, Soda *(12)*

White Chocolate Espresso Martini
Bailey's White Crème de Caco, Vanilla Vodka, Bewley's Espresso, Sugar Syrup *(7,12)*

Sour Sailor
Spiced Rum, Amaretto,
Lime Juice, Egg White *(3,8,12)*

Spicy Margarita
Tequila, Cointreau, Lemon Juice,
Muddled Chilli *(12)*

Classic Cosmo
Vodka, Cointreau, Lime Juice,
Cranberry Juice, Burnt Orange Twist *(12)*



ALLERGENS - (3) Egg / (7) Milk / (8) Nut / (12) Sulphites

Please inform your server of any allergies or dietary requirements before ordering