



# TEMPLE GATE

HOTEL



## Gastro Menu

## Small Plates

- Duck (1,4,7,14) €12**  
Spiced duck croquettes, apple salad, chilli and lime glaze.
- Pudding (1,4,9) €12**  
Stuffed Yorkshire pudding, with peppered beef brisket, horseradish mayo.
- Beef (4) €13**  
Bresaola salad cured 30 days Hereford Beef, aged parmesan, rocket, balsamic and olive oil dressing.
- Squash (3,4) €12**  
Roasted butternut squash, spiced hummus, Greek yogurt toasted almonds.

## Starters

- Soup €7**  
Soup of the day, served with warm brown bread.
- Sea Food Chowder (1,4,8) €11**  
Smoked Haddock chowder, cooked in a creamy dill sauce served with toasted Guinness Bread.
- Pork (1,12,13) €12**  
Hot Honey Sticky pork belly bites, served with sesame noodle salad, chopped coriander.
- Wings (4,14) €11 / €16**  
Chicken wings, our famous hot sauce, or Burbon BBQ sauce, garlic aioli, celery stick. Toasted seeds and chopped spring onion.
- Bruschetta (1,4,7) €12**  
Grilled goats cheese bruschetta topped with a black olive tapenade, dressed leaves.

## Large Plates

- Steak (1,4,7,11,14) €23**  
Steak sandwich, 6oz sirloin steak cooked to your liking portobello mushroom, served on toasted ciabatta topped with crispy onion strings, fries. Garlic whisky butter/pink peppercorn sauce.
- Fish & Chips (1,4,8,14) €22**  
Haddock, craft beer battered haddock, mushy peas, chunky chips, tartare sauce.
- Ribeye (1,4,7,9,14) €34**  
Kelly's Irish 8oz ribeye, grilled portobello mushroom, vine tomatoes, panko onion rings, chunky chips, garlic whisky butter or pink peppercorn sauce.
- Chicken Pascal (1,4,7) €23**  
Chicken breast stuffed with a pinenut stuffing wrapped in Smokey streaky bacon, fondant potato, wild mushroom sauce, dressed watercress.
- Burger (1,4,7,14) €21**  
Hereford steak burger, 6oz steak burger, gem lettuce, beef tomato, smoky cheddar, crispy bacon, on a brioche bun, tomato relish.
- Fish Pie (1,4,6, 7,8) €23**  
Fisherman's pie, selection of fresh fish cooked in a rich creamy sauce topped with buttery mash potato, dressed salad.
- V Burger (1) €18**  
Vegan burger, plant based homemade burger, gem lettuce, beef tomato, pickled red onion tomato relish on a beetroot bun with chunky fries.
- Seabass (4,8) €24**  
Grilled seabass served on a bed of crushed baby potatoes with sun blushed tomatoes and baby spinach, salsa verde.
- Chicken (1,3,4,7) €22**  
Rotisserie style tandoori chicken, served with coconut basmati rice and warm naan bread mint yogurt dressing.
- Vegetarian €20**  
Vegetarian dish of the day, please ask your server.

## House Specials

- Chicken (1, 4, 7) €19**  
TGH famous homemade chicken goujons, dressed salad chunky chips, cajun mayo.
- Prawns (1,5,7,8) €20**  
Tiger prawn & Nduja linguine pasta, sun blushed tomatoes and rocket.
- Lamb (9, 14) €20**  
Irish stew, braised lamb, cooked in a melody of vegetables and potatoes.
- Caesar (1,4,7,8) €11 / €15**  
Caesar salad, smoked bacon, garlic and herb croutons, parmesan, cos lettuce tossed in Caesar dressing.

## Sides

- Chips €3.95  
Steamed Rice €3.95  
Garlic Bread (1W, 4) €3.95  
Garlic Bread With Cheese (1W, 4) €4.50  
Side Salad (11) €4.50  
Buttered Vegetables (4) €3.95  
Coleslaw (7, 9) €2.75  
Onion Rings €4.95  
Curry Sauce (9, 13) €2.50

## Desserts

- Brownie (2,4,8,9) €8**  
Homemade almond chocolate brownie chocolate sauce, vanilla ice cream.
- Eton Mess (4,8) €8**  
Mixed berries, meringue chunks, cream, berry coulis.
- Apple Crumble (1b,2,4,8) €8**  
Warm bramley apple in a sweet pastry case, cinnamon crumble topping, crème anglaise, vanilla ice-cream, fresh cream.
- Cheesecake (1b,2,4,8) €8**  
Black forest cheesecake, cherry compote, chocolate shavings, whipped cream.
- Crème Brûlée (2,4,6,8,9) €8**  
Lemon crème brûlée, caramelized sugar, lemon and pistachio biscotti.
- Selection of Ice Cream (2,4,7,8) €7.50**  
3 Scoops of ice cream served in a wafer basket topped with a strawberry coulis and chantilly cream.

We are proud to support local producers  
Our ingredients are carefully sourced from  
trusted local farms and suppliers and are  
incorporated throughout the menu.

### ALLERGENS

ALL ALLERGENS ARE USED THROUGHOUT OUR KITCHEN

1. Cereals, 1w Wheat, 1b Barley, 1o Oats, 1r Rye, 2. Peanuts, 3. Nuts, 3a Almond, 3b Brazil Nuts, 3c Cashews, 3h Hazelnuts, 3m Macadamia, 3pe Pecan, 3pi Pistachio, 3w Walnuts, 3pn Pine Nuts, 4. Milk, 5. Crustaceans, 6. Mollusc, 7. Eggs, 8. Fish, 9. Celery, 10. Lupin, 11. Mustard, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide

