

Hikka Tranz

by Cinnamon

At your convenience, please help yourself to our selection of juices

Orange Juice
Apple Juice
Cranberry Juice
Fruit Infused Water

Please choose from one of the following

Irish Oatmeal

With Cinnamon Dust & Irish Honey
With Red Berry Compote & Irish Honey

Selection of Cereals

Rice Krispies, Cornflakes,
Muesli
All Bran / Bran flakes
Weetabix
Selection of Gluten Free Cereals

Fresh Fruit Salad

Honeydew, Cantaloupe, Watermelon, Pineapple, Orange,
Red & Green Apples, Black & Green Grapes

Grapefruit & Mandarin Segments

Creamy Irish Yoghurt & Housemade Granola

Homemade Compote & Fresh Berries

Gluten-free Cornflakes, Pancakes, Bread & Scones are available - Please ask your server.

We work with all 14 allergens daily in our kitchen, please let us know if you have dietary concerns

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LIGHT BITES

Homemade Soup of the Day (GF)

*A Fresh Cream Blend of Seasonal Vegetables & our own Garden Grown Herbs,
Served with Homemade Brown Soda Bread*

Atlantic Seafood Chowder (GF)

*Hand Selected Atlantic Seafood in a Creamy Dill Infused Velouté & Seasonal
Vegetables Served with Homemade Brown Soda Bread*

Sweet & Smoky BBQ Chicken Wings (GF)

*Smoked & Grilled, Brushed Generously with our Special Blend BBQ Sauce with
Little Rocket Salad*

Golden Brie Cheese V

*Creamy Brie with Homemade Spiced Cherry & Port Compote & Baby Leaf
Salad Lightly Dressed*

BLAZING SALADS

Grilled Chilli & Lime Chicken Salad (GF)

*Chilli & Lime Marinated Chicken Breast, Oven Roasted Butternut Squash, Sea-
salted Baby Broccoli, Marinated Red Onion Sprinkled with Roasted Pumpkin
Seeds & Garden Basil Dressing*

Black Pudding & Pear Salad

*Slices of Caramelised William Pear, Creamy Cubes of Greek Feta, Crisp Irish
Bacon Lightly Dressed in Irish Honey & Wholegrain Mustard Vinaigrette*

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Arthur's Pride

Irish Beef with Mushrooms & Selection of Vegetables in a Rich Guinness Gravy, with Creamy Irish Mashed Potato

Shepherd's Pie

Succulent Lamb with Seasonal Vegetables & Green Peas in a Rich Gravy topped with Creamy Irish Mash

FLATBREADS

Peruvian Chicken

Mildly Spiced Marinated Chicken Fillet Sliced over Fresh Salad Greens & Drizzled with Green Goddess Dressing, Served with Golden French Fries

Goats Cheese

Grilled Goats Cheese, Poached Pear, Fresh Salad Greens with Sugared Walnuts, Caramelised Onion & Honey Mustard Dressing, Served with Golden French Fries

Pesto Chicken

Sliced Roast Chicken Fillet over Fresh Salad Greens, Cherry Tomatoes & Pesto, Served with Golden French Fries

VEGETARIAN DISHES

Avocado Burger **OPTION**

Baby Spinach, Roasted Garlic & Smashed Avocado on Irish Baby Leaves, Sun-Dried Tomato & Scallion Salsa in a Soft Brioche with a Side of Irish Rooster Potato Wedges

Grilled Celeriac **OPTION**

Rosemary Crushed Potatoes, Grilled Mushroom, Confit Shallot with Mixed Herbs and Garlic Dressing

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Grilled Celeriac **OPTION**

Rosemary Crushed Potatoes, Grilled Mushroom, Confit Shallot with Mixed Herbs and Garlic Dressing

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STARTERS

Black Pudding & Pear Salad

Slices of Caramelised William Pear, Creamy Cubes of Greek Feta, Crisp Irish Bacon Lightly Dressed in Irish Honey & Wholegrain Mustard Vinaigrette

Golden Brie Cheese

Spiced Cherry & Port Compote & Baby Leaf Salad Dressed with House Honey & Mustard Dressing

Sweet & Smoky BBQ Chicken Wings

Starter
Main

Smoked & Grilled, Brushed Generously with our Special Blend BBQ Sauce with Little Rocket Salad

Crispy Fried Panko Crumb Atlantic Prawns

Wasabi Mayo, Mixed Leaves and Cucumber Salad, Chili & Ginger Dressing

Irish Mushroom Risotto Arancini

Mushroom Arancini, Parsnip Purée, Crunchy Leaves, our own grown Herb Purée

Caesar Salad

Starter
Main

A classic! Crisp Irish Bacon, Baby Gem Leaves, Herb Croutons, All Dressed in House Made Caesar Dressing.

Add Chicken + €2.00 Add Prawns + €4.00

Atlantic Seafood Chowder

Hand Selected Atlantic Seafood in a Creamy Dill Infused Velouté & Seasonal Vegetables Served with Homemade Brown Soda Bread

Fresh Cream Soup of the Day

A Fresh Cream Blend of Seasonal Vegetables & our own Garden Grown Herbs, Served with Homemade Brown Soda Bread

FROM THE LAND

Dry Aged Irish Hereford 10oz Striploin (GF) OPTION

Grilled Irish Field Mushroom, Onion Rings & Cracked Peppercorn Whiskey Cream Sauce, Caramelised Carrots & Tenderstem Broccoli

Slow Braised Jacob's Ladder (GF)

Oven Roasted Celeriac, Tenderstem Broccoli, Baby Onion & Mushroom in Rich Roasted Jus

Roasted Half Duck (GF)

Sweet Potato Fondant, Sautéed Pak Choi, Plum & Port Jus

Crispy Skin Supreme of Chicken (GF) OPTION

Rosemary Crushed Potatoes, Caramelised Carrots, Green Beans, Smoked Bacon Croquettes, Thyme & Lemon Cream

Traditional Roast of the Day (GF) OPTION

Seasonal Vegetables, Garlic & Thyme Herb Stuffing, Pomme Purée of Irish Potatoes & Caramelised Roasting Pan Jus

Hannigan's Classic Beef Burger (GF) OPTION

Prime Irish Beef Topped with Smoked Cheddar and Irish Bacon on Juicy Sliced Tomato, Irish Lettuce & Tangy Relish with a Side of French Fries

Chicken Fillet Burger (GF) OPTION

Pan Seared Chicken Fillet Topped with Sweet Caramelised Onion and Smoked Cheddar on Juicy Sliced Tomato, Irish Lettuce on Piri-Piri Mayonnaise in a Soft Brioche with a Side of Irish Rooster Potato Wedges

Grilled Chilli & Lime Chicken Salad (GF)

Chilli & Lime Marinated Chicken Breast, Roasted Butternut Squash, Sea Salted Tenderstem Broccoli, Marinated Red Onion Sprinkled with Toasted Pumpkin Seeds & Garden Basil Dressing

Chicken Curry (GF) OPTION

Marinated in Cumin, Onion, Turmeric & Fresh Ginger, Simmered in a Creamy Blend of Coconut Cream & Mild Kashmiri Spices, Served over Fragrant Basmati Rice with Chargrilled Naan.

Arthur's Pride

Irish Beef with Mushrooms & Selection of Vegetables in a Rich Guinness Gravy, with Creamy Irish Mashed Potato

Shepherd's Pie

Succulent Lamb with Seasonal Vegetables & Green Peas in a Rich Gravy topped with Creamy Irish Mashed Potato

FROM THE SEA

Seared Fillet of Organic Atlantic Salmon

Pea Purée, Sautéed Pak Choi, Caramelised Carrots & Lemon Cream

Tempura of Atlantic Cod Fillet

Killarney Beer Tempura à la Tartare, Traditional Mushy Marrowfat Peas, Served with Golden French Fries

VEGETARIAN DISHES

Avocado Burger

Irish Baby Spinach, Roasted Garlic & Smashed Avocado, Irish Baby Leaves, Sun-Dried Tomato & Scallion Salsa in a Soft Brioche with a Side of Irish Rooster Potato Wedges

Grilled Celeriac **OPTION**

Rosemary Crushed Potatoes, Grilled Mushroom, Confit Shallot, Mixed Herbs & Garlic Dressing

SIDE ORDERS

Sautéed Irish Field Mushrooms

Selection of Seasonal Vegetables

Salad of Baby Leaves & Diced Vegetables

Pomme Purée of Irish Potatoes

House Made Wedges of Irish Rooster Potatoes

Golden French Fries

DESSERTS

Traditional Irish Apple Pie

*Inside a Buttery Shortcrust Pastry, Served with French Vanilla Ice Cream
& Whipped Irish Cream*

Warm Sticky Toffee Pudding

With Softly Whipped Irish Cream & Warm Butterscotch Sauce

Cheesecake of the Day

Delicately Flavoured Cream Cheese on a Buttery Biscuit Base

Selection of Ice-creams & Sorbet

Ice Creams & Sorbets with Warm Butterscotch Sauce

Eton Mess

*Crushed Meringue, Seasonal Berry Compote, Whipped Irish Cream
& Fresh Berries*

Vegan Chocolate Brownie

Served with Chocolate Sauce & Raspberry Sorbet

TEAS AND COFFEES

Freshly Brewed Tea

Freshly Brewed Coffee

Cappuccino

Latte

Espresso

Double Espresso

Hot Chocolate

Decaffeinated Coffee

Decaffeinated Tea

Irish Coffee

French Coffee

Baileys Coffee



Gluten Free



Vegetarian



Vegan

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