



**BALLINA MANOR**  
HOTEL

**STARTERS**

**CREAM OF VEGETABLE SOUP €8.50**  
Served with homemade brown bread. (1,5,7,9)

**FRESH ATLANTIC SEAFOOD CHOWDER €11.00**  
Served with homemade brown bread. (1,4,5,7,9)  
€3.00 supplement on dinner inclusive.

**THE MANOR BONELESS WINGS €10.50**  
Succulent chicken breast pieces tossed in our signature crispy seasoning drizzled  
with siracha chili sauce and blue cheese dip. (3,5,6,7,9, 10,11)

**KATAIFI CAJUN KING PRAWNS €12.50**  
Served with mango salsa and cucumber mint riata. (3,5,6,7,9,11) €3.00 supplement on dinner inclusive

**GREEK SALAD WITH CRISPY FETA CHEESE €11.00**  
Crisp baby gem lettuce tossed with garlic croutons and roasted garlic and red pepper dressing topped  
with crispy feta cheese. (1,3,7,10) €3.00 supplement on dinner inclusive

**KELLY'S BLACK PUDDING STACK €11.00**  
Crispy black pudding with bacon lardons rocket salad honey mustard dressing topped  
with runny duck egg. (1,3,7,10) €3.00 supplement on dinner inclusive

**CAJUN CHICKEN SPRING ROLL €10.00**  
Served with oriental salad and garlic mayonnaise dip. (1,5,9,10)

**Vegan / Vegetarian**

**BEETROOT ARANCINI €10.00**  
with crispy feta. (1,3,7)

**HOMEMADE VEGETABLE SPRING ROLLS €10.00**  
with mango salsa and cucumber and mint riata. (1,6,7,11)

**VEGETABLE TEMPURA €10.00**  
Served with soya chilli and sesame dip. (1,6,7,11)

## MAIN COURSES

### 12oz OF IRISH SIRLOIN STEAK €36.00

Cooked to your liking - Served with homemade potatoes wedges, sautéed mushrooms and onions and buttermilk onion rings. (1,6,7,10) €9.00 supplement on dinner inclusive

### THE MANOR STEAK AND EGGS €28.00

6oz sirloin steak cooked to your liking topped with a runny duck egg sautéed mushroom and onions buttermilk onion rings and chips. Choose from pepper sauce/gravy/garlic butter/bearnaise sauce.

(1,3,6,7,10) €6.00 supplement on dinner inclusive

### KEVIN MORANS 8oz BEEF BURGER €22.00

Local butcher Moran has made us a fantastic beef burger with locally sourced beef, pan fried topped with bacon, smoked apple wood cheddar, garlic mayo, on brioche bun served with butter milk onion rings. Choose from chips or sumo fry's and side salad. (1,3,6,7,10)

### CRISPY CHICKEN SATAY €21.00

Succulent chicken breast fried in our signature crispy seasoning tossed with stir fried vegetables served with garlic scented rice and chips and homemade satay sauce. (3,5,7,8,9,10)

### MARINATED HALF ROAST CHICKEN €23.00

Half roasted glazed with honey lemon and thyme. Served with shredded bacon and cabbage croquette creamy spring onion mashed potatoes homemade gravy. (1,3,6,7)

### SHREDDED CAJUN CHICKEN LINGUINE €22.00

Creamy white wine and Cajun spiced sauce tossed with linguine pasta & stir fried veg, topped with shredded Cajun chicken, garlic bread and parmesan cheese. (1,3,6,7)

### BAKED ATLANTIC SALMON BEARNAISE €26.00

Served with butter samphire, creamy spring onion mash, topped with bearnaise sauce. (4,7) €6.00 supplement on dinner inclusive

### PAN SEARED SEABASS AND KING PRAWNS €26.00

Served with steamed baby potatoes and green beans rocket salad with a sundried tomato and basil dressing. (2,4,5,8,11) €6.00 supplement on dinner inclusive

### FRESH COD AND CHIPS €21.00

Cooked in Smithwick's beer batter. Served with mushy peas, tartare sauce, lemon wedge and chips. (1,4,7)

### FISH DISH OF THE DAY

(ask your server) €6.00 supplement on dinner inclusive

## Vegan / Vegetarian

### CRISPY VEGETABLE SATAY €21.00

Carrot, green beans, broccoli stems, onion rings, courgettes, peppers, fried with our signature crispy seasoning served with rice and chips side of satay sauce. (3,6,7,9,10,11)

### BEETROOT RISOTTO €21.00

Served with pureed beets, pine nuts, butter beans, topped with samphire salad. (1,3,5,7,8)

### THE BALLINA MANOR VEGAN/VEGETARIAN PLATE €23.00

Spring rolls, arancini, satay tempura served with beetroot salad and chips on the side. (1,3,5,7,8,11)

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## SIDES €5.00

Chips (1) / Sumo Fries (1,6,10) / Seasonal Vegetables (7) / Rice (7) / House Salad (3,6,8,9,10,11)  
Onion Rings (1) / Mashed Potatoes (7)