

# DERRY CLARKE'S SWING GRILL & SMOKEHOUSE BBQ

*with* SMOKIN' SOUL

## DRY AGED IRISH BLACK ANGUS BEEF BRISKET

– €13.95 –

Slow cooked over oakwood for 14hrs, Mayonnaise, Pickle, BBQ Sauce in a Brioche Bun (MD, MK, E, G)

## IRISH ATLANTIC SALMON FILLET

– €14.95 –

Lightly Smoked, Soy & Honey Glaze, Cucumber Pickle, Yoghurt, Round Lettuce, Hazelnut & Raisin Crumble, Brown Bread (F, G, MK, N-hazelnut)

## SLOW SMOKED RARE BREED PORK BELLY

– €14.95 –

Reared on Martin Flanagan's Farm in Mullagh, Co. Cavan Red Cabbage Slaw, Apple & Crispy Bacon, Hand Cut Chips (E, MD)

## PIRI PIRI MAPLE GLAZED IRISH CHICKEN (THIGH & DRUMSTICK)

– €13.50 –

Alabama Sauce, Pickle, Slaw, Hand Cut Chips (E, MD)

## "DIRTY DOG"

(Handmade sausage from Martin Sikula, Craft Butcher, Rathdrum)

– €11.50 –

Oak Smoked on Charcoal, Topped with Crispy Brisket Ends & Chilli con Carne, Parmesan, served in a Brioche Roll (MK, E, G)

## GILLIGAN'S FAMILY FARM IRISH ANGUS BEEF RIB BURGER

– €12.50 –

BBQ Sauce, Tomato, Pickle & Mayonnaise in a Brioche Bun (MK, E, G, MD)

## IRISH GROWN VEGETABLE BURGER

– €12.50 –

Onion Relish, Pickle & Mayonnaise in a Brioche Bun, Hand Cut Chips (MK, E, G, MD)

## IRISH VEGAN BURGER

– €11.50 –

Onion Relish, Pickle, Hazelnut & Raisin Dressing, Salad, Hand Cut Chips (MD, N-hazelnut)

## Sides

Deep Fried Freshly Hand Cut Chips €4.95

Red Cabbage Slaw (E, MD) €4.50

Charcoal Grilled Fresh Corn on the Cob (MK) €4.95

(G)Gluten (C)Crustaceans (E)Eggs (F)Fish (M)Molluscs (S)Soybeans (P)Peanut (N)Nuts (MK)Milk (CY)Celery (MD)Mustard (SS)Sesame Seeds (SP)Sulphites (L)Lupin

Please note we do not have a dedicated gluten-free kitchen – it is possible that cross contamination may occur

AT THE  
**MANOR**

#athemanor  
@at\_the\_manor



SCAN TO TIP

1) SCAN THE CODE

2) SELECT AND PAY AMOUNT

3) TIPS GO DIRECTLY TO THE TEAM

strikepay