



# Helena's

RESTAURANT

# STARTERS

## SOUP OF THE DAY | €8

Served with Salted Irish Butter & Homemade Soda Bread (1w,3,7)

## CHAR SIU PORK | €13

Chinese Spice Infused Barbecue Pulled Pork served on a Savoury Crumpet with Micro Greens (1w,3,7)

## BAKED BRIE | €16

Served with Honey Candied Fresh Figs & Roasted Walnuts & Melba Toast (1w,3,7,8w,10,12)

## GRILLED IRISH SARDINES | €15

Chilli & Citrus Dressing, served with Orange & Lime Grilled Wedges (2,4,7)

## CAPRESE BURRATA SALAD | €13

Burrata served with Red Wine Caramelised Onions, Olive Oil Grilled Wine Tomatoes and Balsamic Pearls (7)

## DUCK BON-BONS | €15

Duck Confit Bon-Bons served with Orange & Apple Gel with a drizzle of Cherry Duck Jus (1w,3,7,10,12)

## FLAVOURS OF THE EAST TASTING PLATE | €13

Beetroot Hummus, Zucchini Baba Ghanoush, Turkish Cacik, Mediterranean Feta & Dill Dip served with Crisp Melba Toast (1w,3,7)

## CHILLED SEAFOOD TASTING PLATE | €14.50

Horseradish Mayo Infused Crab, Dirty Martini Shrimp, Mango Infused Peppered Mackerel, Smoked Salmon Mousse, served with Crisp Melba Toast (1w,2,3,4,7,12,14)

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## DINNER MENU

# MAINS

## KLEFTIKO OF LAMB LEG | €25

Slow Roasted Leg of Lamb served with Savoury Rice, Grilled Vegetables, Lamb Jus and Rosemary (7,12)

## HONEY GLAZED GRILLED HALLOUMI | €23

Served with Basmati Terrine & a Seasonal Vegetable Bouquet (7,8pn)

## CHANTERELLE INFUSED CHICKEN BREAST | €22

Served with Cranberry & Apple Sauce, Buttered Mash, Seasonal Vegetables & Chicken Jus (7,12)

## TRIO OF FISH | €29

Sautéed Salmon Darn, Monkfish & Cod served with Buttered Mash, Seasonal Vegetables and Turmeric Lemon Crème (4,7,8,12)

## CHARGRILLED SIRLOIN | €34

8oz Irish Beef Sirloin served with New Potatoes & Seasonal Vegetables and a choice of Green Peppercorn Sauce or Bordeaux Red Wine Jus (7)

## CAULIFLOWER STEAK | €19

Cauliflower with Vegetable Crème served with Salsa Verde with Polenta & Tomato Glaze (7)

## CHATEAUBRIAND | €35

A French Classic of Seared Centre Cut Beef Tenderloin with a Rich Red Wine Jus, Potato and Seasonal Vegetables (7,10)

## SOLE PICCATA | €32

Pan Fried with Garlic Butter, topped with Fried Capers and Duo of Scallop Buttons served with Roasted Lemon Wedge, New Potatoes, Steamed Asparagus & Prosecco Crème (2,4,7)

## GRILLED SEA BASS | €27

Served over Fragrant Savoury Rice served with a Medley of Seasonal Vegetables & finished with a Rich & Aromatic Thai Green Curry Sauce (2,3,4)

# SIDES

## FRIES | €5

## SWEET POTATO FRIES | €5

## TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5

## RICH BUTTERY MASHED POTATO (7) | €5

# DESSERTS

## VANILLA PANNA COTTA | €9.50

Served with Mango & Passion Fruit Jelly, Mango Compote, Coconut Sable & Mango Gel (1w,3,7)

## MERINGUE MILLE FEUILLE | €9.50

With Poached Rhubarb, Vanilla Custard & Honey Chantilly Cream (3,7)

## FERRERO ROCHER ÉCLAIR | €9.50

Served with Hazelnut Whipped Mousse, Hazelnut Caramel, Chocolate Glaze & a Rich Chocolate Sauce (1w,3,7,8h)

## APPLE TART TATIN | €9.50

Apple Tatin with a Sable Base & Caramel Mousse, served with a Caramel Glaze & Vanilla Pain de Gênes (1w,3,7,8a)

## CHOCOLATE ORANGE BROWNIE | €9.50

With Belgian Chocolate Ganache, Blood Orange Curd & Espresso Ice Cream (3,7)

# CLASSIC COCKTAILS

## IMPERIAL BRAMBLE | €14

Maharani Gin, Pressed Apple Juice, Blackberry Syrup, Lemon, Soda Top

## NEGRONI | €16

Method & Madness Gin, Campari, Valentia Island Vermouth

## REDBREAST OLD FASHIONED | €17

Redbreast 12, Seasonal Syrup, Angostura, Peach

## APEROL SPRITZ | €16

Aperol, Prosecco, Soda, Orange

**ALLERGEN INFORMATION** Whilst we will do all we can to accomodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Please let us know if you suffer from allergies or have special dietary requirements.  
GF Gluten Free | 1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8h Hazelnut | 8m Macademia | 8pc Pecan | 8pn Pinenut | 8ps Pistachio | 8w Walnut | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | Molluscs