



## **Classiebawn Restaurant**

### **Dinner Menu @ Radisson blu, Sligo**

#### Our Kitchen Team

Executive Chef: Joe Shannon & Head Chef: Niall Davitt

Junior Sous Chef: Gareth Lewis Rixon Moore

Chef de Parties: Piot Fafara

Commis Chefs: Robert Heaslip, James McGwynne, Kyle Lindsay

#### Our Restaurant Team

Restaurant Supervisors: Simon Spellman, Agnieszka Buczynska & Adam Szczerbinski

We would like to thank all our suppliers for their wonderful produce

Our Fresh Fish - John Flynn, Sligo

Our Fruit & Vegetables - Total Produce Organic Herbs & Vegetables from Rossinver Co. Leitrim

Our Speciality Meats & Poultry - Pallas Foods

Beef: Damien Carty - Drumnagranshy, Keash, Ballymote Co. Sligo Herd No; U1231908

Lamb: Damien Treacy – Heathlawn, Killimor, Ballinasloe, Co. Galway

Pork: John Corrigan - Aughavas, Co. Leitrim



Dear Guests, please be advised that if you are on dinner bed & breakfast package the dishes marked with \* sign would incur supplement charges for more details please speak to your waiting staff  
Tiger prawns €3 // Quail Breast €3 // Fillet Steak €9 // Duck Breast €6.00 // Lamb Rump €6.00 // Cheese board € 3.00

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## Starters

### **Pan Seared Quail Breast \***

quail egg, savoury granola, sweetcorn & pan jus  
€10.50

### **Chilli & Coriander Tiger Prawns \***

pickled carrot, prawn toast, dressed rocket & coriander  
€10.50

### **Homemade Ricotta Salad**

broccoli, green beans, toasted almonds, grilled red pepper, honey, thyme & olive oil dressing  
€8.95

### **Baked Purple Potatoes**

bacon dust, chives, sour cream  
€8.95

### **Gunpowder Gin & Lemon Cured Salmon**

charred & pickled cucumber, wasabi & dill emulsion, dill, soda bread  
€8.50

### **Pressed Belly of Sligo Pork**

black pudding, baby apple, crushed peas, chilli & micro salad  
€7.95

### **Chicken Keema**

on a skewer with tzatziki, tomato, basil, red onion & naan bread  
€7.95

### **Roasted Beetroot & Garlic Soup**

crème fraiche, horseradish, toasted pine kernels  
€6.00



Healthy Option



Gluten Free



Vegetarian

If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you

# Main Courses

## Grilled Prime Irish **Fillet Steak** \* 🌾

*celeriac, baby onions, fondant potato, brandy cream*  
€27.50

## Seared Silver hill **Duck Breast** \*

*kohlrabi, orange marmalade, duck fat cornflake crumb*  
€25.50

## Rump of Slaney Valley **Lamb** \* 🌾

*apple, red cabbage, gratin potato, mint jus*  
€25.50

## Poached Clare Island **Salmon** 🌾 ❤️

*samphire, mussel broth, crispy skin*  
€23.50

## Slow Cooked Feather Blade of **Beef** 🌾

*blackened shallot, goose fat roast potato, confit baby carrots, rosemary jus*  
€19.50

## Stuffed **Pork Fillet**

*apricot, pistachio, apple, pea puree, ratatouille*  
€19.50

## Grilled Supreme of Crossgar **Chicken** ❤️

*puy lentil, white onion, grilled leeks, smoked pancetta sauce*  
€18.50

## Baked Atlantic **Hake** 🌾 ❤️

*yellow pepper, spring onion, tomato and dill butter sauce*  
€18.00

## Beetroot & Sweet Potato **Wellington** ❤️ 🌾

*beet bordelaise, smoked tomato, sautéed greens*  
€16.50

## Braised Cauliflower ❤️ 🌾 🥑

*spiced cauliflower, cauliflower puree, cauliflower crisp, black olive & red pepper*  
€15.00

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*All our main courses are served with seasonal vegetables & potatoes*

## Sides

Sautéed Onions € 4.00  
Sautéed Mushrooms € 4.00  
String chips € 3.65  
Potato Wedges € 3.65  
Sautéed Green Beans € 3.50  
Rocket Salad € 3.00  
Any three sides €9.50  
Any two sides €5.95

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## Desserts

### Selection of European **Cheeses** \*

*Cahill's porter cheddar, Cooleeney camembert  
Gubbeen oak smoked cheddar, Wicklow blue cheese, fig chutney*  
€9.50

### Warm Apple & Plum **Tart**

*vanilla bean ice cream*  
€7.25

### Vanilla Crème **Brûlée**

*lavender scented shortbread*  
€7.15

### Mango Curd **Pie**

*toasted coconut, meringue, mango & coriander salsa*  
€6.95

### Coffee **Bavarois** 🌾

*dark chocolate glaze, raspberry, chocolate soil*  
€6.95

### Honey Saffron **Pear** 🌾

*pistachio ice cream & hazelnuts*  
€6.75

### White Chocolate **Baklava**

*salted caramel, lemon cream*  
€6.75

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