





# **Appetizer**



# Soup of the Day

7.95

Seasonally inspired homemade soup, crispy croutons, and served with brown bread.

### Chicken Caesar Salad

12.95

Roasted chicken breast, baby gem lettuce, bacon lardon, crouton, parmesan, caesar dressing.

#### 14.95 Prawn Pil Pil

Succulent prawns sizzled in garlic and chili oil, served with a side of garlic ciabatta.

#### 15.95 **Charcuterie Board**

An artisan selection of cured meats, creamy brie, tangy goat's cheese, house pickles, sweet fig chutney.

19.95

# **Chicken Wings**

€11.95/MAIN €16.95

Crispy, deep-fried chicken wings coated in a barbeque sauce and served with a blue cheese dressing.

### **Pork Croquettes**

11.95

Golden croquettes are filled with tender pulled pork and rich black pudding and coated in panko breadcrumbs, served with barbeque sauce.

### **Crispy Panko-Crusted Brie**

11.95 Golden-fried Brie Des Ducs, meltingly rich and

wrapped in a delicate panko crunch. Served over fresh mixed greens with a drizzle of tangy balsamic glaze and a sweet plum chutney sauce.

### Chicken Vol au Vent

Flaky puff pastry bouchée filled with tender chicken, sautéed mushrooms, creamy white wine sauce.

# **Mains**

#### **Steak Frites** 29.95

8oz Prime Irish Ribeye, served with thick-cut french fries, a crisp mixed salad, served with peppercorn sauce or garlic butter.

### Cajun Chicken Burger

19.95

Cajun-spiced chicken escalope, stacked with oak leaf lettuce, tomato, garlic mayonnaise in a toasted brioche bun. Served with golden french fries

# **Oriel Cheeseburger**

19.95

Double 4oz juicy Irish beef patties, red cheddar, crispy streaky bacon, house hamburger sauce, fresh oak leaf, black sesame & chipotle bun. Served with french fries and side salad.

# **Traditional Fish & Chips**

A fresh fillet of hake, deep-fried and flaky, paired with creamy mushy peas, homemade tartare sauce, and chunky French fries.

#### Thai Yellow Curry (V) 17.95

A warming, aromatic blend of mixed peppers, onions, carrots, and courgette simmered in creamy coconut milk and fragrant lime. Served with long grain rice and warm naan bread.

Add chicken €21.95

# **Bangers & Mash**

Pork & Leek sausages, creamy mashed potatoes, crispy onion rings, grain mustard & onion jus.

#### **Slow Cooked Beef Brisket** 24.95

Tender slow-braised beef brisket, served with buttery mashed potato, seasonal vegetables, and red wine jus.

#### Lemon & Thyme Chicken 21.95

Irish chicken supreme roasted in a lemon and thyme marinade, served with creamy mashed potato, sautéed spinach, and roast gravy.

#### 21.95 **Prawn Linguini**

Tender linguini tossed with juicy prawns, basil pesto, sundried tomatoes, mixed olives, and toasted pine nuts, finished with a sprinkle of parmesan cheese.

# **Stone Baked Pizza**

### A Taste of Cork

16.95

Celebrate Cork on a crust, our signature pizza topped with Clonakilty black pudding, smoky Gubbeen salami, streaky bacon, and sweet caramelized red onions.

# Classic Margherita

Velvety tomato sauce, bubbling mozzarella, and a crisp, golden base. 15.95

# Classic Hawaii

Streaky bacon, juicy pineapple, earthy mushrooms, rich tomato sauce, and molten mozzarella.

# Classic Pepperoni

15.95

Spicy pepperoni, rich tomato sauce, and gooey mozzarella.

# **Extra Toppings**

€2.00 per topping

Mushrooms, black pudding, bacon, pineapple, ham, onion, pepperoni, Gubbeen salami, chicken

# Sides

Garlic bread with cheese (WH1-MK-SP)

4.95

Fresh Cut Chunky Fries (SP)

Mashed Potatoes (MK-SP)

Stir Fry Vegetables (SP)

Onion Rings (WH1-EG-SP)

Side Salad (SP-MD-SY)

# Desserts

# Warm Apple Crumble

8.95

Spiced apples under a golden oat crumble, served with vanilla cream sauce and a scoop of creamy vanilla ice cream.

# **Chocolate Brownie**

Belgian chocolate brownie is served warm with vanilla ice cream and a chocolate sauce.

# **Forest Fruit Pavlova**

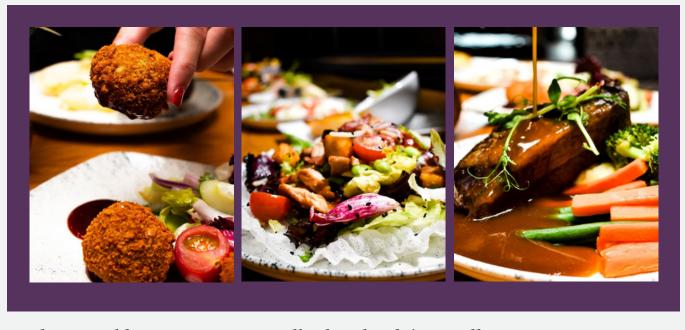
Crisp-on-the-outside, soft-on-the-inside Italian meringue, crowned with fluffy crème Chantilly and mixed berry compote.

# **Sticky Toffee Pudding**

Sticky toffee pudding, moist, buttery sponge drenched in a luscious toffee sauce, served with vanilla ice cream.

# Seasonal Cheesecake

Our carefully selected cheesecake of the day, ask your server for today's flavour.



Book your table now at events@talbothotelcork.ie or call us at 021 - 420 8400