



CHILDRENS MENU

MAIN COURSES

Chicken Goujons	€7.00
-----(1, 3, 4, 7)	
Chicken Curry	€7.00
-----(1, 5, 6, 7, 8, 9, 10)	
Pork Sausages	€7.00
-----(1, 2, 11, 12, 13)	
Fish Fingers	€7.00
-----(1, 3, 4)	

All served with a Choice of Potatoes, Chips, Rice or Vegetables



DESSERT/BEVERAGES

Please Ask Your Server for Today's Dessert Menu	€5.50
Tea or Coffee	€2.50
Espresso or Americano	€3.00
Hot Chocolate	€3.50
Cafe Latte or Cappuccino	€3.50

ALLERGEN INFORMATION

1: Cereals Containing Gluten	2: Crustaceans
3: Eggs	4: Fish
5: Peanuts	6: Soyabean
7: Milk	8: Soya
9: Celery	10: Mustard
11: Sesame	12: Sulphur Dioxide
13: Lupin	14: Molluscs

Our Suppliers



Ardboyne Hotel

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SPECIALITY GINS/WHISKEY

Dingle Gin	€8.50
Dingle Original Gin is made in small batches of 500 litres. Unique character and flavour come from their painstaking and original choice of Botanical. Served with Ice and Lemon/ Lime and Pear. Best with Elderflower Tonic Water	
Gunpowder Gin	€7.00
Delightfully fresh and rounded up front with citrus, juniper & spicy notes immediately evident. The expected Juniper follows close behind. Gunpowder Tea, meadowsweet and Coriander are all notable. Served with Ice, Grapefruit and Lime. Best with Tonic Water	
Hendrick's Gin	€7.00
No other gin tastes like Hendricks's because no other gin is made like Hendrick's. An extraordinarily smooth gin that has the required character and balance of subtle flavours. Served with Ice and Cucumber. Best with Tonic Water	
Monkey 47	€9.00
The 47 comes from the number of botanicals that go into this unique gin, and the fact it's bottled at a healthy 47%. Served with Ice, BlackBerry, Cranberry and/or Orange. Best with Cherry Blossom Tonic Water	
Bombay Sapphire	€5.50
Juniper berries are the seed cones of the juniper tree and bring a dry, fragrant, herbal aroma to our gin. Served with Lemon. Best with Tonic Water	
Tanqueray	€6.70
A London Dry Gin, with a fiercely guarded secret recipe which is thought to contain as little as four botanicals. Served with Grapefruit and Raspberries. Best with Tonic Water	
Brockmans Gin	€7.00
Expect exquisite aromas of coriander, blueberry, blackberry and of course juniper. Unique style and very smooth. Served with Grapefruit and Lime. Best with Elderflower Tonic	
Copperhead Gin	€9.50
Copperhead Gin is made with a selection of five botanicals, Juniper, Cardamom, Orange Peel, Angelica and Coriander. It is apparently named after Mr. Copperhead an alchemist who was searching for the elixir of life. Served with complimenting blends and Tonic Water	
THE TONICS	€3.00
Thomas Henry Tonic, Tonic Water, Cherry Blossom Tonic, Elderflower Tonic	
Connemara Peated Irish Single Malt	€9.70
Connemara's smooth sweet malt taste and complex peat flavours make it a truly unique Irish Whiskey	
Kilbeggan 8 Year Old	€7.90
Kilbeggan 8 Year Old is a light and soft single grain whiskey that is made from white corn in the Cooley Distillery, Co. Louth	
Tyrconnell Single Malt	€8.80
A superb Irish Single Malt with a creamy character and a wonderfully smooth palate	
Midleton Very Rare	€17.50
Begins with sweet, orange citrus and pineapple then quickly becomes quite peppery and spicy with flavours of cloves, ginger, cinnamon and vanilla	
Red Breast 12 Year Old	€8.50
Rich and oily on the palate with flavours of dried fruits, roasted nuts and exotic spices	
Slane Irish Whiskey	€7.00
Triple casked, smooth, complex and robust	



Gastro MENU



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STARTERS

FRESHLY HOMEMADE SOUP OF THE DAY €5.00

Served with Wheaten Bread or Crispy Roll

----- (1, 7, 8, 9, 10, 13)

SPICY CHICKEN WINGS €7.50

Crispy Chicken Wings in Homemade Sweet Chilli Sauce or Franks Hot Sauce with a Cashel Blue Cheese

----- (1, 3, 7, 9, 13)

SLOW ROAST BABY BACK RIBS €7.95

Served with Spiced Rum Glaze and Red Cabbage Slaw

----- (3, 13)

Main Course €15.00

CLASSIC CAESAR SALAD €7.50

Cos Romaine Lettuce, Smoked Bacon Lardons, Garlic Herb Croutons, Parmesan Shavings, Creamy Caesar Dressing

Add Chicken €2.00

----- (1, 2, 3, 4, 7, 13)

PRAWNS PIL PIL €8.50

Garlic and Chilli infused King Tiger Prawns, Served with toasted Sour Dough Bread

----- (1, 2, 3, 4, 7, 13)

PANKO CRUSTED AGED BRIE €7.95

Golden Irish Brie Wedges, Caramelised Red Onion and Chilli Compote Seasonal Leaf Salad

----- (1, 3, 7)

MARINATED TIGER PRAWN COCKTAIL €10.50

Confit Cherry Vine Tomatoes, Cos Lettuce, Paprika infused Marie-Rose and Brown Soda Bread

----- (1, 2, 3, 4, 9, 10, 13)

FULLY LOADED POTATO SKINS €7.50

Duo of Farmhouse Cheeses, Smokey Bacon Lardons and Red Onion Marmalade, Sour Cream Dip (Vegetarian Option Available)

----- (1, 7)

CHICKEN LIVER PATE WITH TRADITIONAL COUNTRY RELISH €7.95

Smooth Homemade Liver Pate served with Crispy Melba Toast

----- (1, 3, 7, 10, 13)

WALNUT CRUSTED FIVE MILE TOWN GOATS CHEESE €7.95

Rocket, Roasted Beetroot and Balsamic Dressing

----- (3, 5, 7, 13)

MUSSELS MARINIÈRE €7.95

White Wine, Garlic Butter, Bay Leaf and Thyme

----- (2, 3, 12, 14)

Main Course with Home Fries €15.00



MAIN COURSES

SIZZLERS PLATTERS

A Choice of Chicken €16.00

Beef €16.00

Prawn €18.00

Vegetarian €14.00

Chilli, Garlic, Ginger and Soy Marinade served on our Sizzling Platter

Choose from Fragrant Basmati Rice or Chunky Chips

----- (2, 4, 6, 9)

BAKED HERB CRUSTED COD €16.50

Served with Lemon Chive and Sundried Tomato Beurre Blanc

----- (1, 3, 4, 7, 12, 13)

INDIAN SPICED BREAST OF CHICKEN CURRY €14.95

Served with Fragrant Basmati Rice and Poppadam Shard

----- (1, 3, 7)

BEER BATTER FISH & CHIPS €14.95

Mushy Peas, Homemade Tartar Sauce, Chunky Chips and Charred Lemon

----- (1, 3, 4, 7, 13)

HERB MARINATED CHICKEN & CHORIZO PENNE PASTA €14.50

Wilted Spinach and Sun Ripened Tomato Cream Sauce, Toasted Garlic Ciabatta

----- (1, 3, 7)

CAJUN SPICED CHICKEN BURGER €14.95

Smoked Bacon, Mozzarella Cheese, Vine Tomato, Cos Lettuce, Brioche Bun, Roasted Garlic Aioli and Chunky Chips

----- (1, 3, 7, 13)

BRAISED NEW SEASON RUMP OF LAMB €18.95

Served with Gremolata Seasonal Vegetables and Rosemary Jus

----- (10, 12, 13)

 SLOW ROAST ROBINSONS IRISH PORK BELLY €15.50

Crispy Crackling, Boyne Valley Roasted Parsnip Puree and Dan Kelly Cider Jus

----- (7, 9)

IRISH ATLANTIC SALMON €17.00

Served with Baby Carrots, Charred Asparagus, Champ Mash Potato and Citrus Beurre Blanc

----- (4, 7, 12)

HALF ROAST DUCK €16.50

with Orange Sauce, Cointreau Glaze and Apricot Stuffing

----- (1, 3, 7, 13)

TRADITIONAL ARDBOYNE CHICKEN MARYLAND €14.95

Golden Crusted Chicken, Charred Vine Tomato, Crisp Bacon, Fresh Pineapple, Banana Fritter, Rich Roast Jus

----- (1, 3, 7, 13)



FROM THE GRILL

PRIME IRISH 10oz SIRLOIN STEAK €22.00

Cooked to Order, Saute Button Mushrooms and Onions,

Beer Batter Onion Ring and Chunky Chips.

Choose from Cracked Black Pepper and Brandy Sauce

or Roasted Garlic and Parsley Butter

----- (1, 3, 7, 9, 13)

PRIME IRISH BEEF FILLET MEDALLIONS €24.00

Succulent 5oz Medallions, Cooked to Order,

Spring Onion Mash, Saute Button Mushrooms and Onions

and Beer Batter Onion Ring

Add Prawns €3.00

----- (1, 2, 3, 7, 13)

CLASSIC STEAK SANDWICH €16.50

Served with Saute Mushrooms and Onions, Pepper Sauce

and a Crispy Roll

----- (1, 3, 7, 10, 13)

CUSACK 8oz PRIME IRISH BEEF BURGER €14.95

Smoked Applewood Cheese, Smoked Bacon, Cos Lettuce,

Vine Tomato, Pickle, Boyne Valley Relish, Brioche Bun,

Chunky Chips, Beer Batter Onion Ring

----- (1, 3, 7, 13)

BURGER TOPPINGS €1 EACH

Fried Egg, Black Pudding, Jalapenos, Saute Onions

All dishes served with a
Choice of Potatoes, Chips, Rice or Vegetables



SIDE ORDERS

Home Fries (1) €3.50

Beer Battered Onion Rings (1, 2, 11, 12) €3.50

Seasonal Vegetables (7) €3.50

Saute Mushrooms (7) €3.50

Saute Onions (7) €3.50

Potato of the Day (7) €3.50

House Salad (10) €3.50