

# Winters Restaurant

## Starters

*Dinner Served from 5pm to 9pm Mon-Sat*

<b><i>Chef Soup</i></b>	3, 8, 10	<b>€5.50</b>
<i>With Soda Bread</i>		
<b><i>Traditional Winters Prawn Cocktail</i></b>	3, 4, 5, 6, 8, 11	<b>€14.95</b>
<i>With Sourdough Toast &amp; a Wedge of Organic Lemon</i>		
<b><i>Winters Crab claws</i></b>	3, 5, 6, 8, 10	<b>€18.95</b>
<i>Pan seared with a garlic butter and white wine sauce</i>		
<b><i>Smoked Chicken &amp; Vegetable Spring Roll</i></b>	3, 4, 7, 8, 9, 10	<b>€12.95</b>
<i>Served on a bed of Winters Green Salad and sweet chilli sauce</i>		
<b><i>Winters Green Salad</i></b>	3, 8	<b>€9.95</b>
<i>Fresh leaves, cherry tomatoes, mixed peppers, red onion and avocado drizzled with homemade vinaigrette</i>		
<b><i>Winters Wings (hot hot)</i></b>	3, 4, 8, 10	<b>€12.95</b>
<i>Coated in Louisiana sauce with a Garlic Dip &amp; Fresh Celery Stick</i>		
<b><i>Sizzling Prawns</i></b>	3, 5, 6, 8, 13	<b>€14.95</b>
<i>Served with Sourdough Toast</i>		
<b><i>Deep Fried Brie</i></b>	3,4,8,11	<b>€9.95</b>
<i>Served with Cranberry Chutney</i>		

# Winters Restaurant

## Our Steaks

*The Finest Meat Aged to Perfection ,*

*All our beef is 35 Day Dry Aged in a Himalayan Sea Salt Chamber*

*This Process Enhances the Qualities which gives a unique Flavour to our Beef*

*Winter steaks* 3,4,7,8,14

*Fillet*

70Z €37.95

140Z €47.95

*Ribeye* 10 oz €38.95

*Sirloin* 10 oz €34.95

16 oz *Sirloin on the bone* €38.95

*Choose a Sauce, Our Renowned Pepper Sauce or Garlic Butter*

*Our steaks are served on a bed of Spring Onion Mash, Onion Rings, Fries*

*& Winters Jus*

*Add Prawns € 10 extra*

*Add Crab Claws € 15 extra*

*ALL OUR BEEF IS SOURCED FORM PETER HANNON MEATS( MOIRA)*

## Winters restaurant

### Main course

**Vegetable Stir Fry (V)** 3, 4, 7, 8, 14 **€19.95**

Stir fry of mixed vegetables in a soy sauce, chilli and garlic reduction with rice **OR** noodles served with sour dough bread

Add Chicken €6 extra

Add Prawns €8 extra

Add Beef €10 extra

### **Extra Sides**

<i>Skinny Fries</i>	3, 8	<b>€ 4.00</b>
<i>Onion Rings</i>	3, 8	<b>€ 4.00</b>
<i>Selection Veg</i>	8	<b>€ 4.00</b>
<i>Sautéed Onion &amp; Mushrooms</i>	3, 8	<b>€ 4.00</b>
<i>Garlic Potatoes</i>	3,8	<b>€ 4.00</b>
<i>House Mash</i>	3, 8	<b>€ 4.00</b>

### Allergen Details

1. Peanuts, 2. Nuts, 3. Dairy, 4. Eggs, 5. Fish, 6. Shellfish, 7. Soya, 8. Gluten, 9. Sesame Seeds, 10. Celery, 11. Mustard, 12. Lupin, 13. Sulphites 14. Coriander Seeds



## Winters Wine list

### House Wines

**El Campo Chardonnay Chile** €26.95  
*Fresh but rounded, weak fruit flavoured*

**El Campo Sauvignon Blanc Chile** €26.95  
*Tropical fruit style with aromas of melon, grapefruit and nectarines*

**Amor Vno Pinot Grigio** €26.95  
*Refreshing and fruity with aromas of white peach and elderflower*

**El Campo Merlot Chile** €26.95  
*Smooth and soft aromas of plums complemented with red cherry and raspberry flavours*

**El Campo Cabernet Sauvignon Chile** €26.95  
*Combination of blackcurrant flavours with a touch of spice*

**House wines also served by the glass** €7.00

### White Wines

**Masseria Del Carmelitani, Italy 2011** €27.95  
*Dry refreshing, fruity wine with a touch pear, lychee and banana*

**Mastri Trentino Sauvignon Blanc 2009** €28.95  
*Aromatic notes of elderflower, fig leaf and sweet pepper.  
Dry palate good body*

**Principato Pinot Grigio, Italy 2010** €27.95  
*A blend of fresh flowers lemon, lime and melon*

**Regaleali Bianco Sicilia** €27.95  
*An easy to drink crisp wine with a rich body and undertones of pears and grapefruits*

**Bisanzio Trebbiano Italia** €27.95  
*A dry and crispy wine with rich body undertones of pear and grapefruits*

**Chablis AOC chardonnay (chardonnay based)** €40.00

**Critone IGT val di Neto** €27.95

## Red Wines

<b>Regaleali Vero D'Avola Sicilia</b>	€27.95
<i>A delicious Sicilian red with layered notes of cherry, mulberry and raspberry</i>	
<b>Tall Horse, Shiraz</b>	€28.95
<i>A mix of wild berries, oak and green peppercorns</i>	
<b>Masterli Vernacoli, Cabernet Sauvignon</b>	€27.95
<i>An intense and complex rich wine with a hint of red berries and spices</i>	
<b>Bisanzio Montepulciano</b>	€27.95
<i>Robust, full-flavoured red from Abruzzo, spicy and generous</i>	
<b>Corte Vigna, Merlot</b>	€27.95
<i>A soft, fruit wine with an excellent balance of Berries and spices</i>	
<b>Chlanti classic DocgNero</b>	€32.50
<i>A deep fruity wine with an intense aroma of roasted coffee</i>	
<b>Amarone della Valpolicella</b>	€71.00
<i>A rich and woody red wine characterised by ripe bold flavours of black cherry</i>	
<b>Serra Los Andes Malbec 2018</b>	€27.95
<i>Spicy and sweet aromas together with red fruit notes and floral hints</i>	
<b>Chateau la pigotte terra feu Medoc 2016</b>	€71.00

## Rose wines

<b>Regaleali le Rose 2016</b>	€27.95
-------------------------------	--------

## Sparkling Wines

<b>Prosecco Denominazione Di Origine</b>	€44.00
<i>A crisp sparkling wine with blends of apples and citrus fruits</i>	
<b>¼ Prosecco Lunetta</b>	€13.00
<i>A lively fruity sparkling wine with a delicious hint of apples &amp; apricots</i>	