

ST PADDY'S WEEKEND

COLCANNON CHOWDER ^{GFO} \$19

Hickory smoked bacon, cabbage & leek in a creamy potato thick soup, served with a freshly baked cob loaf.

IRISH WHISKEY BEEF & BARLEY STEW \$23

Slow braised beef & root vegetables in a rich beef & barley broth with a touch of whiskey, served with creamy Colcannon mash.

SLOW COOKED CORNED BEEF ^{GF} \$26

Served with Colcannon mash, thyme roasted carrots, gravy & horseradish cream.

BEER BATTERED PERCH \$27

Served with malt vinegar sprayed thick cut chips, minted mushy peas & tartare.

Available from 5pm Friday 14.3.25 & until sold out. GF | Gluten free. GFO | Gluten free option on request.



PORTERS
PLAINLAND HOTEL



14-17 MARCH 2025