



*The  
Carriage  
House*



THE LEADING HOTELS  
OF THE WORLD®

Adare Golf Club

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Adare Golf Club  
IRELAND

[www.adaremanor.com](http://www.adaremanor.com)

**CARRIAGE HOUSE WINE LIST  
BY THE GLASS**

**DESSERT**

Adare Manor Sundae  
Vanilla Ice Cream, Fruit,  
Toasted Almonds and Chocolate Sauce  
€7.00 (g)

Pistachio Mousse  
with White Chocolate Ice Cream  
€6.50 (g)

Traditional Apple Pie,  
Vanilla Pod Ice Cream  
€7.00

Warm Baileys Bread and Butter Pudding  
with Crème Anglaise  
€6.50

Sticky Toffee Pudding, Caramel Sauce,  
Vanilla Pod Ice Cream  
€6.50

Chocolate Mousse Cake  
with Sweet Pear and Chocolate Ice Cream  
€7.00

Daily Selection of Ice Cream  
\* Ask our wait staff for today's special \*  
€5.70 (g)

Chefs Dessert for Two  
Toffee Pudding, Chocolate Mousse Cake,  
Bread & Butter Pudding  
and Vanilla Ice Cream  
€11.50

Selection of Irish and French Cheese,  
Tomato Chutney and Crackers  
€10.00

Tea and Coffee €2.50  
Cappuccino, Café Latte €3.50  
Liqueur Coffee €6.50

*(g) gluten free options*

**CHAMPAGNE**

Champagne Henriot, Souverain Brut NV €14.50

**SPARKLING WINE**

Bisol, "Jeio", Prosecco di Valdobbiadene Brut NV €9.00

**WHITE**

**Chardonnay**  
CYT 2008 €6.50  
Valley Central, Chile

**Sauvignon Blanc**  
Emiliana Vineyards 2010 €6.50  
D.O Valle Central, Chile

**Sancerre** 2009 €7.95  
Gerard et Pierre Morin, Loire Valley, France

**Pinot Grigio**  
Pinot Grigio 2009 €7.50  
San Giorgio, Italy

**RED**

**Cabernet Sauvignon**  
Odfjell, Armador 2009 €6.50  
Maipo Valley, Chile

**Merlot**  
Emiliana Vineyards 2010 €6.50  
D.O Rapel Valley, Chile

**Syrah**  
Domaine Saint Gayan, Côte du Rhone 2008 €8.50

**CHAMPAGNE**

990 Champagne Henriot, Souverain Brut NV €78.00

991 Half Bottle NV €44.00

1009 Dom Perignon, Brut 2000 €340.00

**SPARKLING WINE**

900 Bisol, "Jeio", Prosecco di Valdobbiadene Brut NV €49.00

**WHITE  
France**

1024 Chablis, Jean Claude Fromont 2009 €37.00

1027 Half Bottle 2008 €20.00

1055 Macon-Lugny "Les Genievres", Louis Latour 2008 €38.00

1054 Half Bottle 2008 €20.00

813 Sancerre, Gerard et Pierre Morin, Loire Valley 2009 €37.50

814 Haut Poitou, Loire Valley 2009 €26.50  
Sauvignon Blanc

**WHITE  
Italy**

821 Pinot Grigio, San Giorgio 2009 €28.00

**Spain**

1100 Marques de Riscal, Sauvignon Blanc Rueda 2009 €30.00

1101 Half Bottle 2009 €16.00

**USA**

1168 Napa Cellars, Chardonnay Napa Valley 2006 €42.00

1167 Arnold Palmer, Chardonnay Santa Barbara County 2005 €45.00

**Australia**

1145 Wise, Sea Urchin, Chardonnay Margaret River 2010 €45.00

**New Zealand**

1156 Huia, Sauvignon Blanc, Marlborough 2009 €34.00

1157 Half Bottle 2009 €18.00

**Chile**

1178 Emiliana Vineyards, Sauvignon Blanc D.O Valle Central 2009 €28.00

1179 Half Bottle 2010 €14.50

1175 CYT, Chardonnay, Valle Central 2008 €27.00

3000 Puna Snipe, Sauvignon Blanc Valley Central 2010 €19.95

**RED  
France**

2400 Domaine de la Girardière, Malbec, Loire Valley 2005 €29.00

2038 Beaujolais Villages, Bouchard Père et Fils 2009 €38.00

2039 Half Bottle 2007 €20.00

2077 Côte du Rhone, Domaine St Gayan 2008 €28.50

2085 Gigondas, Mas des Fauzies 2008 €47.00

2098 Chateau Rauzan-Despaigne, Bordeaux 2008 €37.00

2099 Half Bottle 2008 €20.00

**RED  
Italy**

2250 Montepulciano d'Abruzzo Cantina Zaccagnini 2008 €34.00

2252 Valpolicella Superiore, Zenato, 2008 €39.00

2237 Half Bottle 2008 €23.00

2253 Chianti Rufina Villa di Vetrice Half Bottle 2007 €20.00

**MAIN COURSE**

Traditional Fish and Chips  
with Mint and Basil Pea Purée, Tartare Sauce  
€17.00

Pan Roasted Salmon,  
Champ Potatoes, Green Vegetables and Dill Sauce  
€21.00 (g)

Pan Fried Fillet of Seabass with Fondant Potato,  
Buttered Fennel and Carrot, Smoked Salmon Sauce  
€21.50 (g)

Beef or Chicken Stroganoff with Saffron Rice  
€18.00 (g)

Pan Fried Irish Chicken Breast  
on Penne Pasta tossed with a Tomato Sauce and Parmesan Cheese  
€16.00

Prime Irish Beef Burger with Bacon, Cheese,  
Mushrooms and French Fries  
€15.00

Grilled Breast of Irish Chicken Burger, Crispy Bacon, Herb Stuffing,  
Garlic Mayonnaise and French Fries  
€15.00

Rack of Irish Lamb  
with Mash Potatoes, Squash Purée, Green Beans,  
Celeriac Crisps and Red Wine Jus  
€23.95 (g)

Goats Cheese and Grilled Vegetable Cannelloni  
with Tomato Sauce, Garlic Bread and Salad  
€15.00 (v)

**From the Grill**

10oz Sirloin Steak €24.00 (g)

10oz Fillet of Irish Beef €29.00 (g)

To accompany your steak, choose one from each of the following:

<b>Sauce</b>	<b>Potato</b>	<b>Vegetables</b>
Béarnaise	Chunky Chips	Spinach
Pepper	Mashed Potatoes	Green Beans
Garlic Butter	Potato Gratin	Sautéed Mushrooms & Onions

**SIDE DISHES €4.30**

Roasted Root Vegetables French Fries

Mashed Potatoes Green Salad

Green Beans Spinach

Onion Rings

Bread Basket €2.50

*Please ask you Waiter for our Daily Specials*

(v) vegetarian options

(g) gluten free options

## STARTER

Homemade Soup of the Day  
served with Brown Soda Bread  
€5.50 (v)

West Coast Traditional Seafood Chowder  
€9.00

Warm Grilled Goats Cheese, Honeyed Fig and Black Grapes  
with Mesclun Salad  
€9.50 (v) (g)

Duck Spring Rolls with Asian Salad  
and Sweet Chilli Sauce  
€9.00

Salmon and Haddock Fish Cakes with Saffron Mayonnaise,  
Chilli Jam and Mixed Leaves  
€9.50

Atlantic Mussels tossed in a Garlic  
and White Wine Broth with Crusty Bread  
€10.00

Classic Caesar Salad with Herb Croutons  
and Warm Lardons of Bacon  
€9.00

with Grilled Irish Chicken  
€13.00

Tempura Prawns  
with Rocket Salad, Grilled Peppers, Balsamic Dressing  
and Sweet Chilli Sauce  
€9.95

Slow Braised Belly of Pork,  
Black Pudding and Apple Sauce  
€8.95 (g)

Chefs Platter for Two  
Fish Cakes, Duck Spring Rolls  
and Tempura Prawns with Mixed Leaves  
€14.95

(v) vegetarian options

(g) gluten free options

## Spain

865	Crianza, Vina Alambrada, La Mancha	2004	€25.00
2266	Ontanon, Crianza, Rioja	2007	€36.00
2267		Half Bottle 2006	€19.00

2260	Marques de Riscal Reserva, Rioja	2005	€31.00
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## Australia

2285	Heartland, Cabernet Sauvignon Langhorne Creek, Limestone Coast	2008	€39.00
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## New Zealand

2280	Greenstone, Pinot Noir South Island	2008	€34.00
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## USA

2314	Bontera, Zinfandel Mendocino County	2007	€42.00
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2320	Arnold Palmer, Cabernet Sauvignon Napa Valley	2005	€44.00
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## South Africa

2276	David Frost, Signature Series, Shiraz Coastal Region	2009	€29.00
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## Argentina

2370	Luigi Bosca, Lujan de Cuyo, Malbec Mendoza	2006	€40.00
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2371	Finca La Linda, Malbec, Mendoza	Half Bottle 2008	€19.00
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## Chile

2309	Emiliana Vineyards, Merlot D.O Rapel Valley	2010	€26.00
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2310	Emiliana Vineyards, Cabernet Sauvignon D.O Rapel Valley	Half Bottle 2010	€15.00
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2308	Odfjell, Armador, Cabernet Sauvignon Maipo Valley	2009	€28.00
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3001	Puna Snipe, Merlot Valley Central	2010	€19.95
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*Our more extensive Manor House Wine List is available upon request.  
Vintages are subject to change.*

## Cocktail

The Carriage House Long Drive <i>Vodka, Peach Schnapps, Banana Liqueur, Bols Blue Apple Sourz, Apple &amp; Cranberry Juice</i>	€9.50
Black Russian <i>Vodka &amp; Kalhua</i>	€9.50
Long Island Ice Tea <i>Tequila, Gin, Rum, Vodka, Triple Sec, Lime Juice &amp; Coke</i>	€14.00
Cosmopolitan <i>Vodka, Cointreau, Cranberry &amp; Fresh Lime Juice</i>	€9.50
Margarita Cocktail <i>Tequila, Cointreau &amp; Fresh Lime Juice</i>	€9.50
Pina Colada <i>White Rum, Coconut Cream &amp; Pineapple Juice</i>	€9.50
Bloody Mary <i>Vodka, Tomato Juice, Celery Salt, Worchester Sauce, Tabasco &amp; Lemon Juice</i>	€9.50
Mojito <i>White Rum, Mint, Sugar, Fresh Lime &amp; Soda Water</i>	€9.50
Vodka Collins <i>Vodka, Lemon Juice &amp; Soda Water</i>	€9.50
Vodka/ Gin Martini <i>Gin or Vodka, Shaken or Stirred, Lemon Twist or Olives, up or on the rocks</i>	€9.50

## Non Alcoholic Cocktail

Acapulco Gold <i>Pineapple, Grapefruit Juice, Coconut Cream, Whipping Cream</i>	€5.00
The Carriage House Fruit Driver <i>Orange, Cranberry, Grapefruit, Apple Juice, Grenadine, Fresh Fruits</i>	€5.00
Shirley Temple <i>Ginger Ale &amp; Grenadine</i>	€5.00
Saint Clement <i>Orange Juice, Club Lemon, Slice Orange</i>	€8.00
Cinderella <i>Lemon, Pineapple, Orange Juice, Grenadine &amp; Soda Water</i>	€6.50

## CLOSED SANDWICHES

*(served daily from 11.00am – 5.30pm)*

The Carriage House Triple Decker Toasted Club:  
Crispy Bacon, Chicken, Cos Lettuce, Vine Ripened Tomatoes  
& Egg Mayonnaise served with French Fries  
€11.50

Diced Breast of Irish Chicken,  
Spring Onion Mayonnaise with Mixed Leaf Salad  
€7.50

Limerick Ham and Cheese  
with Dijon Mustard and Tomato Relish  
€7.50

## OPEN SANDWICHES

North Atlantic Prawns with Classic Marie Rose Dressing  
on Homemade Brown Soda Bread, Baby Leaf Salad  
€13.00

Traditional Smoked Salmon with Capers and Lemon  
on Homemade Brown Soda Bread, Baby Leaf Salad  
€10.50

Prime Sirloin Steak Sandwich  
with Cheese Mayonnaise and Balsamic Onions  
on Ciabatta Bread and French Fries  
€15.00

## PANINIS

Spiced Chicken Panini filled  
with Pickles, Roasted Red Peppers  
and Mayonnaise, French Fries  
€11.00

Buffalo Mozzarella Panini filled  
with Fresh and Sun Dried Tomatoes,  
Basil and Green Pesto, French Fries  
€11.00

We would like to inform you that the country of origin of all our Beef and Lamb  
served in these premises is Irish