
WELCOME & ENJOY



TARA LOUNGE

BAR MENU

Should you have any particular dietary requirements please advise your server and our Chef's will be happy to cater for your specific needs.

All our produce is sourced locally where possible.

We are delighted to work closely with Morgans Fine Fish in County Louth and Keelaghan Meats in County Meath.

Bar Food Served

From 3pm Mon-Friday

From 4pm Saturday

From 5pm Sunday

SANDWICHES

Served on Thick Sliced White or Brown Bread,
Flour Tortilla, Open Wholemeal or
Sourdough with Side Salad & Crisps

€6.75

Gluten Free Sesame Bap or Gluten Free White
Bread served with Side Salad

€7.50

Choose 3 of the following fillings:

*Roast Glin Valley Chicken Breast, Honey Baked Limerick Ham, Peri Peri
Chicken, Tuna, Red Onion & Sweetcorn, Free Range Egg & Cress,
Dubliner Cheddar Cheese, Baby Gem Lettuce, Mesclun Salad Leaves,
Vine Ripe Tomato, Salted Cucumber, Fire Roast Red Peppers, Lemon
Mayonnaise, Garlic Mayonnaise or Chilli Mayonnaise (1, 3, 4, 10)*

Soup & Sandwich Combo served with Crisps &
Side Salad

€9.95

SIGNATURE SANDWICHES

CityNorth Club

*3 Layers of Toasted Thick Sliced White or Brown Bread filled with
Peri Peri Chicken, Crisp Back Bacon, Baby Gem Leaves, Vine Tomato &
Chilli Mayo (1, 3, 10)*

€ 10.50

Stone Baked Quesadilla

*Flour Tortillas filled with BBQ Chicken, Avocado, Jack Cheese
& Spring Onions (1, 7)*

€ 11.50

Tuna Melt

*Tuna, Red Onion & Sweetcorn on Olive Focaccia, Dubliner Cheddar
Cheese Glaze (1, 3, 4, 7, 10)*

€9.95

CityNorth Hotel BLT

*Grilled Back Bacon, Crispy Baby Gem Leaves, Vine Ripe Tomato & Lemon
Mayonnaise on a Waterford Blaa (1, 3, 10)*

€9.95

Croque Monsieur

*Baked Honey Glazed Limerick Ham, Cahill's Ballyporeen Garlic & Herb
Cheddar, Caramelised Onion & Tomato Relish on Sourdough Bread (1, 7)*

€9.50

All of the above are available Gluten Free for
€1.00 supplement

TARA LOUNGE

BAR MENU

STARTERS & SALADS

Seasonal Homemade Soup of the Day

*Wheaten Bread or Freshly Baked Rolls
(1 (no allergens without bread))*

€4.95

Crisp Baby Gem Caesar Salad

Aged Parmesan Cheese, Pesto Sourdough Croute & Creamy Garlic Dressing. (1, 3, 10)

Add Chicken €2.50

€8.00

Superfood Salad

Watercress & Mesclun Leaves, Quinoa, Watermelon, Greek Feta Cheese, Toasted Pumpkin Seed, Miso & Raspberry Dressing. (1, 6, 7)

Add Chicken €2.50

€9.50

Vine Plum Tomato & Roast Red Bell Pepper Salad

Fivemiletown Boile Goats Cheese & Garlic Focaccia. (1, 7)

Add Chicken €2.50

€8.50

Crispy Glin Valley Chicken Wings

*In Hot or Ponzu Sauce, Bellingham Blue Cheese Dip & Celery Sticks
(3, 6, 7, 9, 10)*

Small

€8.50

Large

€13.50

Orange & Soy Braised Baby Back Ribs

*In Sticky BBQ Sauce, Crispy Tobacco Onions
(1, 6, 7, 11)*

Small

€8.50

Large

€13.50

Clogherhead Seafood Chowder

*with Smoked Haddock, Cream Cracker Crumble & Crusty Garlic Boule
(1, 2, 3, 4, 5, 7, 9, 14)*

€8.95

Panko Crusted Thai Spiced Salmon & Smoked Cod Fishcake

Lime & Coriander Mayonnaise (1, 3, 4, 6, 7, 10)

€9.50

Irish Oak Smoked Salmon Salad

Spaghetti Vegetables & Lemon Aioli (1, 3, 4, 9, 10)

€11.95

CityNorth Hotel Tasting Board

*Crispy glin valley chicken wings, Orange & soy braised baby back ribs, Panko crusted calamari rings, Cream cheese jalapeno poppers, CNH chunky fries, Garlic Aioli, Sweet chilli sauce, Hickory BBQ sauce, Thai red curry dip, Blue cheese dip
(1, 3, 4, 6, 7, 11)*

€18.50

TARA LOUNGE

BAR MENU

PIZZA MENU

9inch

€12.95

12inch

€14.95

Hand Made Pizza Dough with 00" Italian Flour, Extra Virgin Olive Oil, Vine Ripe Plum Tomato Passata, Torn Buffalo Mozzarella (1, 7)
Extra toppings €1.00 each

Marinara

Vine Ripe Cherry Tomatoes, Oregano & Fresh Basil Pesto

Diavola

Sliced Gubeen Pepperoni, Roasted Red Bell Peppers, Jalapenos & Chilli Oil

Tropicana

Roasted Fresh Pineapple, Sweetcorn & Crows Farm Baked Ham

Tyrolean

Porcini, Piquillo Peppers, Oven Dried Vine Plum Tomatoes & Fresh Rocket Leaves

Festa di Carne

Gubeen Pepperoni, Crows Farm Baked Ham, Spanish Chorizo, Sweet Chilli Chicken

Melanzana

Roasted Aubergines, Courgettes, Red Onions, Char Grilled Red Bell Peppers & Boile Goats Cheese

ON THE SIDE

CityNorth Chunky Fries with Aioli (3, 10)

€3.75

Spiced Potato Wedges with Aioli (3, 10)

€4.50

Stone Baked Garlic Flat Bread

Add Torn Buffalo Mozzarella €2.00 (1, 7)

€4.50

Champ Mash with Spring Onions & French Parsley (7)

€3.50

Roast Seasonal Chunky Vegetables (7)

€3.50

Baby Gem Caesar Salad, Creamy Garlic Dressing (1, 3, 10)

€4.75

Mesclun Salad, Newgrange Gold Rapeseed Dressing

€4.75

Sweet Potato Fries with Aioli

€4.95

TARA LOUNGE

BAR MENU

MAIN EVENT

Thai Spiced Massaman Curry

Coconut cream, kaffir lime leaf, fresh coriander, ginger, red chilli & cardamom with Thai Jasmine Rice:

Stir Fried Glin Valley Chicken

€14.95

Marinated Strips of Prime Irish Beef (1)

€15.50

Roast Chunky Sweet Potato & Chick Pea

€13.00

Mexican Fajitas

Chilli, Smoked Paprika & Cumin, Sautéed with Roast Bell Peppers & Red Onion; Guacamole, Sour Cream, Pico de Gallo, Flour Tortillas & Chunky Fries (1,7):

Chicken

€15.95

Beef

€17.50

Vegetables

€14.50

CityNorth Prime Irish Beef Burger

Grilled 8oz Prime Irish Beef Burger, Crisp Baby Gem Leaves, Vine Ripe Tomato, Caramelised Onion & Tomato Relish, Chunky Fries, Thai Red Curry Dip, Brioche Bun (1)

€14.50

Artisan Irish Pork & Honey Hog Dog

Roasted Handmade Pork & Honey Hog Dog, Crisp Baby Gem Leaves, Caramelised Onions & Jalapeno Relish, Chunky Fries, Thai Red Curry Dip, Brioche Roll (1, 3)

€12.50

Sumac Spiced Confit Duck Leg

Celeriac & white truffle puree, caramelised griottine cherries (7)

€14.50

Grilled 10oz Prime Irish Rib Eye Steak

Portobello mushroom, vine ripe tomato, fresh basil pesto, tempura onions, creamy peppercorn sauce & chunky fries (1, 7)

€22.50

Grilled 8oz Prime Irish Fillet Steak

Portobello mushroom, vine ripe tomato, fresh basil pesto, tempura onions, creamy peppercorn sauce & chunky fries (1, 7)

€32.50

Prime Irish Featherblade Steak Sandwich

Crisp baby gem leaves, tempura onions, caramelised onion & tomato relish on chargrilled ciabatta, chunky fries (1)

€14.95

Boann Beer Battered Fish & Chips

North Atlantic Cod in Tempura Batter, Minted Pea Puree; Caper, Gherkin & Fresh Herb Mayonnaise, Chunky Fries (1, 3, 4, 7, 10)

€14.95

Cajun Spiced Glin Valley Chicken Brioche

Prime Irish Chicken Breast marinated in buttermilk, fried with Cajun spices, baked with sweet chilli sauce; crisp baby gem leaves, vine ripe tomato, caramelised onion & tomato relish, thai red curry dip, brioche bun, chunky fries (1, 3, 7,)

€13.95

Rigatoni Puttanesca

Vine Ripe Tomatoes, Extra Virgin Olive Oil, Kalamata Olives, Anchovies & Aged Grana Padano (1, 3, 4, 7,)

€12.95

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DESSERTS

Valrhona Chocolate Cheesecake

Pureed Fresh Raspberries, Chocolate Ice Cream
(1, 7)

€6.50

Doughnuts & Dips

Fresh Hand Made Doughnuts, Chocolate, Caramel & Strawberry Dips,
Crunchy Ice Cream
(1, 3, 7)

€6.50

Pink Lady Apple & Plum Tart

Oatmeal Crumble, Crème Anglaise, Bourbon Vanilla Ice Cream
(1, 3, 7)

€6.50

Earl Grey Tea & Date Sticky Toffee Pudding

Sticky Caramel Sauce & Salted Caramel Ice Cream (1, 3, 7, 8)

€6.50

White Peach Panna Cotta

Poached Rhubarb, Strawberry Ice Cream (7)

€6.50

Uachtar Reoite

Strawberry, Bourbon Vanilla & Valrhona Chocolate Ice Cream, Almond
Tuile, Mango & Raspberry Puree (1, 7)

€6.50

HOT BEVERAGES

Espresso

€2.85

Americano

€2.95

Latte

€3.45

Cappuccino

€3.45

Breakfast Tea

€2.85

Specialty Teas

€3.80

Hot Chocolate

€3.85

TARA LOUNGE

BAR MENU

WHITE WINE

The best wines are the one's we drink with friends

Estacion Chardonnay

Chile

€21.00

Roland Bouchacourt Sauvignon Blanc

France

€24.00

La Villa Nanni Pinot Grigio

Italy

€24.50

The above can also be served by the glass

Standard glass

€5.75

Large glass

€7.55

Marques de Caceres

Spain

€26.00

Woolshed Chardonnay

Australia

€27.50

Palacio De Bornos Verdejo

Spain

€28.50

Nika Tiki Marlborough Sauvignon Blanc

New Zealand

€31.00

Tenute Neirano Gavi

Italy

€31.50

Wakefield Chardonnay

Australia

€36.00

Charles de Franc Chablis

France

€39.50

ROSE WINE

Bonhomme Rose d'Anjou

France

€27.00

RED WINE

The best wines are the one's we drink with friends

Roland Bouchacourt Merlot

France

€24.00

Estacion Cabernet Sauvignon

Chile

€25.00

The above can also be served by the glass

Standard glass

€5.75

Large glass

€7.55

Don Aparo Malbec

Argentina

€25.00

Woolshed Shiraz

Australia

€27.50

Lagunilla Rioja

Spain

€32.00

Sensi Collezione Chianti

Italy

€33.00

Charles de France Fleurie

France

€35.00

Bordon Rioja RB Special Crianza

Spain

€35.00

Nika Tiki Pinot Noir

New Zealand

€36.00

Chateau Suau Cotes De Bordeaux

France

€39.00

Les Arnevels Gigondas

France

€59.50

List of 14 Allergens
Food ingredients that must be declared as
allergens in the EU

1. Cereals
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Dairy
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin
14. Molluscs

