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2017

## The Fatted Calf Evening Menu 2017

The Fatted Calf

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### Recommended Citation

The Fatted Calf, "The Fatted Calf Evening Menu 2017" (2017). *Menus of the 21st Century*. 226.  
<https://arrow.tudublin.ie/menus21c/226>

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# The Fatted Calf.



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CHURCH STREET, ATHLONE  
WESTMEATH'S MULTI-AWARD WINNING  
RESTAURANT

## Evening Menu



### Starters

Young Buck blue cheese, crisp baby cos, burnt confere  
port reduction, organic beets €8.95 (MK, CY M

Warm terrine of rabbit and smoked ham hock, pickled  
squash, spiced pineapple €8.95 (MD, E, CY, MD,

Salad of double fried chilli beef fillet, roast pepper and  
€8.95 (MK, SS, E)

Ragu of wild Irish venison, fresh rigatoni, blood orange  
month aged parmesan €9.25 (G, MK, MD, CY)

Kilmore Quay crab, toasted brioche, ruby grapefruit and  
gallo €9.95 (C, G, MD)

Crispy Dublin Bay prawn wontons, sesame dressed marinated  
coriander satay €9.95 (G, C, SS, MD, P)

Homemade soup and crusty breads €5.95 (MK, G, C)

## Mains

Lough Boora Jerusalem artichoke, fermented barley  
chestnut mushrooms and baby spinach €17.95 (G, M)

Confit Horan's suckling pork belly, sticky black treacle  
lentils, crispy crackling €22.00 (MK, MD)

Grilled thyme and honey Irish farmhouse chicken, celeriac  
savoy cabbage, parmesan crisp €22.00 (CY, MK)

Pan fried fillet of cod, saffron and prawn fregola, fried  
citrus oil €24.00 (F, G, C)

Slow braised shoulder of local farm lamb, Millhouse Farm  
salt baked turnip, lemon mint crust €25.00 (G, MD)

Char grilled 10oz sirloin of John Stone 30 day dry aged  
€28.00

Char grilled 8oz fillet steak of John Stone 30 day dry aged  
beef €30.00

Steaks served with your choice of cracked pepper jus  
horseradish aioli (E) or spiced beef marrow & tarragon  
(CY, MK)

All main courses include a side of your choice

### Seasonal Sides

Extra Sides €3.95 each

*spring onion mash (MK) / triple cooked chips (G) / house sautéed  
buttered Winter greens (L, MK) / honey roast heritage carrot  
peas and pancetta (L, MK, MD)*

Allergens:

The Food allergens used in the preparation of our food are  
viewed in a separate menu available at our counter. Please  
ask a member of staff if you need additional information on  
allergens. All allergens are openly used throughout our kitchen.  
Trace amounts may be present at all stages of cooking.

Allergens: G = Gluten, C = Crustaceans, E = Eggs, F = Fish,  
M = Molluscs, S = Soybeans, P = Peanuts, N = Nuts, Mk = Milk,  
Celery, MD = Mustard, SS = Sesame Seeds, SP = Sulphur Dioxide,  
Lupin

Photo

OUR SUPPLIERS:

**Bell Lane Coffee**

Bell lane Coffee is a new vibrant coffee roasting company established by Stephen Bell in September 2012, located in Mullingar Co Westmeath.

Stephen has built up considerable experience and skill working within the hotel and hospitality industry for five years and the coffee industry for the past seven years with one of Ireland's leading coffee roasters. This is where his love of coffee began and his dream of starting his own business seemed possible. Stephen took on the challenge of setting up Bell Lane Coffee, seeking outside advice from experts within the industry and listening to his peers on how to structure a new start up business in this ever demanding climate.

Stephen together with his master roaster have over 20 years' experience in the coffee industry from coffee-roasting, blending, new product development, training, distribution and sales. Stephen has also been trained to a Barista level and holds a Machevasti qualification. As a member of the SCAE (Speciality Coffee Association of Europe) we strive for excellence within this field.

<http://belllane.ie/>

Home/Opening Times/annual holidays  
Wines Direct Wine Dinner  
Sample Menus  
GIFT VOUCHERS  
Wine & Beers  
Photo Gallery

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The Fatted Calf.