

JOHNNY FRANK'S

DINNER MENU



LITE BITES & SALAD

Cream of Vegetable Soup €8.50

Freshly Baked Bread & Butter (1,2,11-wheat,12)
Gluten-Free Bread Available

Meadowlands Seafood Chowder €12.50

Freshly Baked Bread & Butter (1,2,11-wheat,12)
Gluten-Free Bread Available

Manor Farm Irish Free Range Chicken Wings €14.95

Coasted in our Homemade Smokey Barbeque Sauce, Garlic Dip (1,8,13)

Main Course with Chips & Salad €20.50

Dingle Bay Fishcakes €14.95

Lemon Panko Crumb, Homemade Pickled Cucumber, Tartare Sauce & Lemon (1,2,5,11-wheat)

Main Course with Chips & Salad €24.95

Classic Chicken Caesar Salad €17.50

Smoked Chicken, Cos Lettuce, Garlic Croutons with Parmesan Shavings (1,2,11-wheat,13)

SPECIALTY DISHES

Thai Style Green Curry

Served with Steamed Rice & Poppadom
Butternut Squash & Chickpea €18.95

Chicken €20.95

Cod & Prawns (3,5) €22.95

SIDES

Chips €6.00

Potato Wedges (11-wheat) €6.00

Side Salad (13) €6.00

Onion Rings (11-wheat) €6.00

Potato & Vegetables (2) €6.00

MAIN COURSE

10oz Braised Irish Beef Steak €27.95

Creamy Mash, Thyme & Onion Gravy (2,9)

6oz Steak Sandwich €24.95

Sautéed Onions & Mushrooms on a Sourdough Baguette, Pepper Sauce, Coleslaw & Chips (2,11-wheat,13)

Johnny Frank's Homemade 8oz Beef Burger €23.95

Onion Ring, Bacon, Cheddar Cheese, Brioche Bun, Tomato, Lettuce & Homemade Thousand Island Dressing, Coleslaw & Chips (2,11-wheat,13)

Goujons of Haddock €22.95

Lemon & Black Pepper Crumb,
Homemade Tartare Sauce, Salad & Chips
(1,2,5,11-wheat, 13)

Johnny Frank's Traditional Fish & Chips

€25.95 Beer Battered Wild Catch of the Day, Mushy Peas, Chips & Homemade Tartare Sauce (1,5,11-wheat)

Baked Spinach & Ricotta Cannelloni

€20.95 Tomato Sauce, Mozzarella & Chips
(2,11-wheat)

Seafood Tagliatelle Pasta €23.95

Garlic & Cream coated Tagliatelle, Local Seafood & Prawns, Lemon & Parsley, Roasted Tomatoes & Rocket Leaves (2,3,5,9,11-wheat)

Spinach, Almond & Feta Cheese Cauliflower Roulade €20.95

Tomato Sauce, Basil Pesto & Rocket Leaves (1,2,10)

Oven Roasted Golden Stuffed Chicken Supreme €25.95

Buttery Mash, Bacon Crumb, Thyme Gravy (1,11-wheat)

Mushroom & Black Bean Burger €19.95

Basil Mayonnaise & Avocado Lime Sauce with Chips
(V,11-wheat)

Roasted Vegetable & Tomato Pasta €18.50

With Basil Pesto & Garlic Bread (11-wheat)
Add chicken **€3.00**

Certified



This company meets high standards of social and environmental impact.

Corporation

Meadowlands Hotel is B Corp Certified,
Meeting the highest standards of social and environmental performance.

Our commitment to sustainability extends beyond our food, incorporating ethical practices throughout our business operations. We strive to make a positive impact on the community, the environment, and the world at large. We appreciate your support in our initiative.

Our chips are cooked in a dedicated fryer, so they are both gluten-free and vegan.

Menu items marked with a V are vegetarian and can be made vegan on request.
Vegan Cheese can be added to any dish as an extra.

Everything in our kitchen is cooked to order with fresh ingredients, so it is not always fast food!

We use seasonal, local, and sustainable produce as much as possible.
Some of our local suppliers include Terry's Butchers, Lee Strand, Clifford's and Lanes.

We are also lucky enough that our owner, Paddy O'Mathúna, owns a seafood company in Dingle, Iasc Uí Mhathúna, so we get our choice of fresh fish delivered to us every day.

Pre-orders are welcome for large groups or for those in a hurry.

Please note that for groups of more than six, we cannot
accommodate split bills.

Working together to transform the global economy
to benefit all people, communities, and the planet.

Gluten-free bread & Gluten Free Options available.

Allergen and Diet Guide Numbered Code:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soy 9. Sulphur Dioxide 10. Nuts
11. Cereals contain Gluten. 12. Celery 13. Mustard 14. Lupin Fish Dishes may contain both. We
use various products on site & CANNOT 100% guarantee for extreme allergies