

JOHNNY FRANK'S DINNER MENU

Served 5pm-8.30pm



Homemade Soup of the Day Freshly Baked Bread (1,2,11-Wheat)	€8.50	✓ Spinach, Almond & Feta Cheese Cauliflower Roulade Tomato Sauce, Basil Pesto & Rocket Leaves (1,2,10)	€19.95
Meadowlands Seafood Chowder Freshly Baked Bread (1,2,5,9,11-Wheat)	€11.50	Chicken, Bacon & Mushroom Penne Pasta Creamy White Wine Sauce, Parmesan Cheese, Garlic Bread (2,9,11-Wheat)	€17.95
Dingle Smoked Salmon Creamy Organic Dingle Goat's Cheese, Pickled Cucumber, Red Onion & Caper, Sourdough Toasties (2, 5, 7, 11-Wheat)	€12.95	✓ Baked Spinach & Ricotta Cannelloni Tomato Sauce, Mozzarella & Chips (2,11-Wheat)	€18.95
✓ Whipped Feta Bruschetta Toasted Garlic Bread, Whipped Feta Cheese & Basil, Roasted Cherry Tomatoes, Balsamic Glaze (1,2,9,11-Wheat)	€12.50	Seafood Tagliatelle Pasta Garlic & Cream coated Tagliatelle, Local Seafood & Prawns , Lemon & Parsley, Roasted Tomatoes & Rocket Leaves (2,3,5,9,11-Wheat)	€19.95
Chef's Confit Duck Spring Roll Hoi Sin Sauce, Black Sesame Seed, Carrot & Red Onion Salad (1,7, 8,11-Wheat)	€12.95	Goujons of Haddock Lemon & Black Pepper Crumb, Homemade Tartare Sauce, Salad & Chips (1,2,5,11-Wheat, 13)	€19.95
Manor Farm Irish Free-Range Chicken Wings Coated in Our Homemade Smokey BBQ Sauce, Garlic Dip (1,8,13)	€13.95	Johnny Frank's Traditional Fish & Chips Beer Battered Wild Catch of the Day, Mushy Peas, Chips & Homemade Tartare Sauce (1,2,11-Wheat,13)	€21.95
Main Course with Chips & Salad	€18.95	Seafood Trio Pan fried Salmon & Prawns, Crispy Fishcake, Garlic & Parsley Butter (1,2,3,5,11-Wheat)	€26.95
Dingle Bay Fish Cakes Lemon Panko Crumb, Homemade Pickled Cucumber, Tartare Sauce & Lemon (1,2,5,11-Wheat, 13)	€13.95	Steak Sandwich 6oz Steak, Sautéed Onions & Mushrooms, Sourdough Baguette, Pepper Sauce, Coleslaw & Chips (2,11-Wheat, 13)	€24.95
Main Course with Chips & Salad	€18.95	10oz Black Angus Sirloin Steak Onion Ring, Portobello Mushroom & Onions, Garlic & Parsley Butter Or Cracked Black Pepper Sauce – Side Salad Available on request (2,11-Wheat, 13)	€36.00
✓ Organic Dingle Goats Cheese Focaccia Tomato Focaccia, Roasted Vegetables, Dingle Goats Cheese, Red Onion, Rocket, Pesto & Multi-Seeds (2,7,11-Wheat)	€16.50	Johnny Frank's Homemade 8oz Beef Burger Onion Ring, Bacon, Cheddar Cheese, Brioche Bun, Tomato, Lettuce & Homemade Thousand Island Dressing, Coleslaw & Chips (2,11-Wheat, 13)	€22.00
Add Spiced Chicken	€19.50	✓ Mushroom & Black Bean Burger Sweet Chilli Sauce, Mayo & Chips (11-Wheat,13)	€17.50
Chicken Caesar Salad Smoked Chicken Cod Lettuce, Garlic Croutons, Parmesan Shavings (1,2,11-Wheat, 13)	€16.95	Chips	€5.00
 Thai Style Green Curry Served with Steamed Rice and a Poppadom (Poppadom may contain 11-Wheat)		Potato Wedges (11-Wheat)	€5.00
✓ Butternut Squash & Chickpea Chicken	€17.95	Sweet Potato Fries	€5.00
Cod & Prawns (3,5)	€21.95	Side Salad (13)	€5.00
Pióg Pies' Lamb Pie Award Winning McKenna's Guides' Best in Ireland Irish Stew Encased in a Buttery Pastry Crust, Side Salad & Chips (1,2,11-Wheat, 13)	€19.95	Onion Rings (11-Wheat)	€5.00
Oven Roasted Stuffed Golden Chicken Supreme Buttery Mash Potato, Bacon Crumb, Thyme Gravy (1, 11-wheat)	€23.95	Potato & Vegetables (2)	€5.00



Meadowlands Hotel is BCorp 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 initiatives.

We use seasonal, local, and sustainable produce as much as possible. Some of our local suppliers include Dingle Goat's Cheese, Tralee Meats, Terry's Butchers, Lee Strand, Clifford's, Ardfert Eggs, Follaín's and Lanes. We are also lucky enough that our owner, Paddy O'Mathúna, owns a seafood company, Iasc Uí Mhathuna, in Dingle, so we get our choice of fresh fish delivered to us every day.

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

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

Please note for groups over six we cannot accommodate split bills.

**Dishes marked V are vegetarian and some can be made vegan on request.
Vegan cheese is available.**

Gluten free alternatives are available for some dishes- please ask your server.

Allergen & Diet Guide Numbered Code: - Before you order food or drink, please speak to your server if you have a food allergen or food intolerance,

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| 1. Eggs | 3. Shellfish | 5. Fish | 7. Sesame | 9. Sulphur Dioxide | 11. Cereals with | 12. Celery | 14. Lupin |
| 2. Milk | 4. Molluscs | 6. Peanuts | 8. Soy | 10. Nuts | Gluten | 13. Mustard | |

We use various produce on site & CANNOT 100% guarantee for extreme allergies. If you have any questions, please do not hesitate to ask your server.
Seafood dishes may contain small bones.

