

House White Wine

Spain:

Sierra Salinas Macabeo €7.10 €28.00

Light, fresh and balanced, full of tropical fruit.

Italy:

La Scala Pinot Grigio €8.50 €32.50

Delicate, fresh and elegantly fruity

Cantina Colli Euganei Pinot Grigio €8.50 €32.50

Intense and aromatic with hints of fresh fruit. Dry but well-balanced with a good in-tense flavour.

Portugal:

Boas Quintas Gandarada Dao White €8.50 €32.50

With a pale green colour and citric aroma, on the palate with a very fresh and pleasant finish

Hungary:

Chapel Hill Riesling/ Sauvignon Blanc €8.00 €32.00

Lively Riesling flavours of peach and lemon combine with a spicy Sauvignon Blanc, resulting in one of our most distinctive medium sweet wines

Australia:

Butterfly Ridge Colombard/ Chardonnay €8.00 €32.00

Tropical and citrus notes with peach flavours and a creamy finish.

New Zealand:

Rabbit Island Sauvignon Blanc €9.00 €35.00

Fresh and zingy with lovely tropical fruit flavours.

House Rose Wine

Italy:

Pinot Grigio Rose €9.00 €35.00

With fruity elegant floral notes and hints of pear and apricot

House Red Wine

Spain:

Sierra Salinas Bobal/ Tempranillo €7.10 €28.00

Rounded and well structured, this is an appealing wine in which the hints of red fruit stand out and persist on the palate (4)

Italy:

La Scala Merlot €8.50 €32.50

Lively, flavoursome and fulsome with a long and virous character (4)

Portugal:

Boas Quintas Gandarada Dao Red €8.50 €32.50

Packed with plum and cherry flavours, which are supported by firm tannins (4)

France:

Sant Marc Reserve Cabernet Sauvignon €8.00 €32.00

The wine has a nice purple red color. Black fruit and “vegetal” flavours on the nose. It is silky in the mouth and delivers fresh and spicy aromas. Ideal with all red meats and grilled dishes (4)

Argentina:

Santa Ana Malbec €8.50 €32.50

Lively ruby colour with the violet hues that typify this grape. Plum and cherry characters predominate on both nose and palate (4)

Australia:

Butterfly Ridge Shiraz Cabernet €8.00 €32.00

On the palate the wine shows vibrant mouth-filling fruit with cherry and plum, good length, a touch of wood and a soft full finish (4)

Spain:

El Somo Rioja Crianza €9.00 €35.00

Notes of ripe red berries and liquorice. The palate is wide and elegant, with a clean aftertaste, persistent and of pleasant memory (4)

House Champagne

Mumm Cordon Rouge (4) €110.00

Prosecco, Vino Frizzante Machio (4) €9.50 €39.00

CINNABAR

Dinner Menu

Fast and Fresh

Singapore Noodles (3, 4, 6, 10, W)	€15.75
A Crowne Plaza classic with chicken and shrimps	
Vegan Thai Curry	€13.55
with sweet potatoes, tofu (7) and basmati rice	
Watermelon & Baby Spinach Super Salad	€13.50
quinoa (12), pumpkin seeds, avocado, mint, crumbled feta (2), pomegranate dressing (4, 11)	
Orange, Fennel & Wild Rice Salad	€14.50
rainbow carrot, seedless grapes, tarragon, puy lentils (12), pecans (TN PC), Dijon & lemon dressing (4, 11)	

Soups

Seafood Chowder (2, 4, 9) & Buttermilk Soda Bread (2, 10, W)	€12.50
cod, smoked haddock & salmon,, smoked bacon lardons in a light white wine cream broth	
Vegan based soup of the day & bread roll (10, W)	€6.20

Salads

Classic Caesar Salad	€10.50
smoked bacon lardons, baby gem, parmesan cheese (2), sliced egg (6), anchovies (9), focaccia croutons (2, 7), roasted garlic dressing (4, 6, 11)	
Options to Add	
Shrimp (3)	€14.25
Green Onion Marinated Chicken Breast (4)	€14.25
Fried Tofu (7)	€14.25
Watermelon & Baby Spinach Super Salad	€13.50
quinoa (12), pumpkin seeds, avocado, mint, crumbled feta (2), pomegranate dressing (4, 11)	
Orange, Fennel & Wild Rice Salad	€14.50
rainbow carrot, seedless grapes, tarragon, puy lentils (12), pecans (TN, PC), Dijon & lemon dressing (4, 11)	

Mains

Garlic Prawn Linguine (3, 10, W)	€13.95
pan fried garlic prawns, peas, semi dried tomatoes, chives in a white wine & basil cream sauce (2, 4, 12)	
Tempura Battered Fish (6, 9, 10, W)	€18.50
chunky chips, tartare sauce (4, 6, 11), salad garnish (4, 11)	

Shepherd's Pie	€15.50
mince lamb pan fried with root vegetables, finished in a rich red wine & rosemary jus (4, 12), topped with creamy mashed potato (2)	
Chargrilled Oregano Marinated 8oz Rib Eye Steak	€27.50
chunky chips, garlic beans (2), hollandaise sauce (2, 4, 6)	
Thai Green Chicken Curry with Basmanti Rice	€15.75
Singapore Noodles	€15.75
a Crowne Plaza classic with chicken & shrimp (3, 4, 6, 10, W)	
Pork & Leek Sausage (7, 11, 12, W,B)	€16.80
with mash potato (2), onion rings (2, 6, 10, W) & thyme jus	

Burgers on Bretzel Bakery Baps (10, W)

Chicken Burger (10, W)	€14.50
buttermilk, chicken breast (2), beef tomatoes, butterhead lettuce, alioli (4, 6, 11) & chunky fries	
Mixed Fish Burger (7, 8, 9) With Polenta Crust	€15.50
beef tomatoes, butterhead lettuce with tartare sauce (4, 6, 11) on the side & chunky fries	
Gourmet Beef Burger (10, W)	€14.50
gourmet 8oz chargrilled beef and duck fat burger, Dubliner cheddar (2), gherkins (4), butterhead lettuce, Irish smoked ketchup (4) & chunky chips, Make it a double add €4.50	

Snacks

Lemon Salted Popcorn	€3.95
Baked mixed nuts	€5.50
cashews, pecans & almonds (TN, CN, PC, A)	
Chicken Wing Lollipops with whisky BBQ sauce (4, 7, 9, 11)	€9.95
Shrimp Crackers (3) with a Mango & Pineapple Sweet & Sour Dipping Sauce (3, 4, 9)	€4.00
Southern Fried Chicken Goujons (6, 7, 10, W) with Ranch Dressing (2, 4, 11)	€7.95

Sides

Onion Rings in Tempura batter (6, 10, W)	€4.20
Baby Boiled Potatoes in Parsley Butter (2)	€4.20
Chef's Side Salad with Orange & Tarragon Dressing (4, 11)	€4.20
Chunky Chips	€4.20
Today's Chef Vegetable Special	€4.20
Coleslaw (4, 6, 11)	€3.20
Selection of Dipping Sauces	
sweet chilli / sour cream (2) / garlic mayo (4) / soy sauce (7)	€1.20

Desserts

Plum Tart (2, 6, 10, W, A)	€7.35
with vanilla ice cream (2, 6, 7)	
Banoffee Choux Bun (2, 6, 10, W)	€7.35
filled with banana and caramel mascarpone cream (2, 6, 10, W)	
Polenta, Orange And Almond Cake (2, 6, A)	€7.35
with caramel sauce (2)	
Tropical Fruit Salad	€6.95
passion fruit, mango, peaches, cantaloupe, papaya, pineapple, raspberries, oranges, kiwi	
Selection Of Boulaban Irish Ice-Cream	€4.95
choose 3 scoops of the following flavours vanilla, gingerbread, mocha coffee, strawberry, chocolate, salted caramel (2, 6, 7)	
Fresh Baked Scone (2, 7, 10,W) with whipped cream (2)	€3.65

Tea & Coffee

Café Latte	€3.65
steamed milk and a shot of espresso (2)	
Café Mocha	€4.10
espresso, chocolate and steamed milk (2)	
Caramel Macchiato	€4.10
foamed milk marked with espresso and vanilla, topped with a distinctive caramel pattern (2)	
Cappuccino	€3.65
an intense shot of espresso and half steamed and half foamed milk (2)	
Espresso	€3.15
a shot of pure, smooth, intense coffee (2)	
Café Americano	€3.40
steamed hot water and a double shot of espresso (2)	
Hot Chocolate	€3.75
a luxurious, steaming hot smooth chocolate drink (2)	
Selection of Tea	€3.15

Our dishes contain the following allergens:
1 Peanuts 2 Milk 3 Shellfish 4 Sulphites 5 Tree nuts 6 Eggs 7 Soya 8 Sesame 9 Fish 10 Cereals containing gluten 11 Mustard 12 Celery 13 Molluscs 14 Lupin (B) = Barley (W) = Wheaten (O) = Oats (R) = Rye (WN) = Walnuts (HN) = Hazelnuts (P) = Pistachios (RP) = Roasted peanuts (PN) Pine nuts (CN) = Cashew nuts (A) = Flaked Almonds (TN) = Tree Nuts (PC) = Pecans