



Dessert

Welcome to The Summit Bar & Restaurant

Lunch Menu Served from 12pm – 4pm

FRESHLY CUT SANDWICH SELECTION MK,G, WH, SP, E

Choose from Ham, Chicken, Cheese or Salad

served on Brown or White Bread

Main Course

MONAGHAN CHICKEN BREAST MK, MD, SP,E €22.00 Champ potato Tender Stem Broccoli, Crispy Bacon

SUMMIT STEAK BURGER E, MK, MD, SP, G, WH (GFO) €21.50 BBQ Sauce, Crispy Bacon, Onion Ring, Mayo,

Swiss Cheese, Lettuce and Tomato, Maris Piper Chips

LUNCH SPECIAL OF THE DAY €19.00 (Please Ask Your Server for Allergens)

GRILLED CHICKEN CAESAR SALAD E, MD, MK, SP, G, WH Grilled marinated Chicken Breast, Romaine Lettuce, Garlic Croutons, Bacon Lardons, Parmesan

Cheese with Caesar Dressing Small €12.00 Large €18.50

BEER BATTERED FISH AND CHIPS MD, F, E, G, WH

8 Eer Battered Cod, Mushy Peas

Tartare Sauce with Maris Piper Chips

GORDONS BIRDY CLUB CIABATA MK, E, SP, G, WH

€16.00
Chicken, Lettuce, Mayo, Tomato,
Egg Mayo & Bacon, Maris Piper Chips

€8.00

€8.00

€8.00

€8.00

€8.00

Starters

SUMMIT BUFFALO WINGS CY, MK, S, SP, Crispy wings served in Smokey Barbeque Glaze, Blue Cheese and Celery	€ 10.00	WARM BRAMBLEY APPLE PIE MK, E, G, WH Ice Cream & Whipped Cream
		GLUTEN FREE STICKY TOFFEE PUDDING MK,E
GOAT'S CHEESE BRUSCHETTA MD, CY MK, SP G wheat	€10.00	Caramel sauce, Vanilla Ice Cream
Ciabatta, Toasted Goat's Cheese,		
Red Onion Jam, Rocket with Balsamic Glaze		SUMMIT ICE CREAM SELECTION MK, SP, E, G, WH
		Chocolate, Vanilla & Strawberry
CHEFS SOUP OF THE DAY CY, SP, G, WH, MK	€7.50	
Served with Crusty Roll and Butter		SUMMER STRAWBERRY ETON MESS MK,E,SP
		Fresh strawberries ,Meringue Lakeland Cream
DUCK AND VEGETABLE SPRING ROLLS SS, S, G, WH	€9.50	
Asian Salad, Sweet Chilli Sauce. (Vegan Option Availab		VEGAN VANILLA ICE CREAM OR SORBET SP
Asian Salad, Sweet Chini Sauce. (Vegan Option Availab	icj	
PANKO CRUMB GARLIC MUSHROOMS	€9.00	
Breaded Mushrooms ,Garlic Mayo ,Mixed Leaves		

ALLERGEN INFORMATION

€ 8.50

Please inform your Server of any allergies you have when ordering your meal. Thank you.

(V) Vegetarian (VO) Vegetarian option on request (VG) Vegan (C) Coeliac (GFO) Gluten free option on request (HO/GFO) Healthy Option/Gluten free option on request (fish will be grilled without batter)

Gluten = G (Wheat, Rye, Barley, Oats) Crustaceans = C Eggs = E Fish = F Molluscs = M Soybeans = S Peanuts = P Nuts = N (almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio nuts, macadamia/Queensland Nuts) Milk = MK Celery = CY Mustard = MD Sesame Seeds = SS Sulphites = SP Lupin = L

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking