Served with Home spiced chunky chips, carrot &
Beef Fillet Steak (7oz - 198.4g)
+ Chicken breast
+ Tiger prawns
Pesto Marinated Scallops Wrapped in Kataifi Pastry
Coconut, lime & shalott compote.
Steamed Prawn Dumplings with Two Dipping Sauces
Minced prawn marinated in wonton pastry steamed with a duo of sauces:
-Spiced red pepper couli, soy & ginger dipping sauce.
Duck Rillette & Jim Jam
Duck leg plate with a homemade jam & crisp breads.
Warm Chargrilled Asparagus Salad
With water chestnuts, carmelized pearl onions, roasted cherry tomatoes & gratinated hollandaise sauce.
Homemade Soup of the Evening
Served with freshly baked bread.
Touzai Caesar Salad
Toasted garlic foccacia, smoked bacon lardons, poached egg.

Steaks
Rib Eye Steak (8oz - 226.7g) €26.50
Served with home spiced chunky chips, carrot & parsnip crust & thyme jus or chimichurri sauce

Served with home spiced chunky chips, carrot & parsnip crust & thyme jus or chimichurri sauce
Baked in paprika oil with a duo of sauces:
- Spiced red pepper couli, soy & ginger dipping sauce.

Main Courses
Spatchcock & Chorizo Cassoulet €17.95
Roasted young chicken marinated in paprika oil with a casserole of vegetables & chorizo & beans. Served with crusty bread.
Grilled Pork Chop €21.95
Rosemary marinated chop grilled with a risotto of barley & brunoise of vegetables.
Asian Spiced Lamb Shank €23.95
Brined Lamb Shank cooked in a lime leaf & lemon grass Asian spiced broth, accompanied with sweet potato puree.
Pan-Fried Sea Trout Fillets with Sag Aloo, Onion Bhaji & Tomato Jam €22.95
Trout fillets with Indian spiced diced potato & spinach with a homemade tomato jam.

From The Wok
Mongolian Lamb €17.95
Asian lamb stir fry with basmati rice.

Served with freshly baked bread.

Goat’s Cheese Fritters €9.95
Filled with Thai basil, served with a leaf salad with sherry vinaigrette & olive tapenade.

Make your own Szechuan Pork Rolls €8.95
Minced pork cooked with Szechuan spices, served with rice noodles & butternut lettuce to create your own rolls.

Touzai Caesar Salad €8.95
Toasted garlic foccacia, smoked bacon lardons, poached egg.

Homemade soup of the evening
Served with freshly baked bread.

Starter
Goat’s Cheese Fritters €9.95
Filled with Thai basil, served with a leaf salad with sherry vinaigrette & olive tapenade.

Make your own Szechuan Pork Rolls €8.95
Minced pork cooked with Szechuan spices, served with rice noodles & butternut lettuce to create your own rolls.

Touzai Caesar Salad €8.95
Toasted garlic foccacia, smoked bacon lardons, poached egg.

Homemade soup of the evening
Served with freshly baked bread.

Early Bird Menu
(17:30 to 19:30)
Goat’s Cheese Fritters €9.95
Filled with Thai basil, served with a leaf salad with sherry vinaigrette & olive tapenade.

Make your own Szechuan Pork Rolls €8.95
Minced pork cooked with Szechuan spices, served with rice noodles & butternut lettuce to create your own rolls.

Touzai Caesar Salad €8.95
Toasted garlic foccacia, smoked bacon lardons, poached egg.

Homemade soup of the evening
Served with freshly baked bread.

Spatchcock & Chorizo Cassoulet €17.95
Roasted young chicken marinated in paprika oil with a casserole of vegetables & chorizo & beans. Served with crusty bread.
From The Grill
8oz rib eye €21.95
Supplement €6.50
Served with your choice of baby potatoes, champ potatoes, mash potatoes or home cut fries, pepper sauce, red wine jus, garlic butter or hollandaise sauces.
Pan-Fried Sea Trout Fillets with Sag Aloo, Onion Bhaji & Tomato Jam €22.95
Trout fillets with Indian spiced diced potato & spinach with a homemade tomato jam.

From The Wok
Singapore Noodles €9.95
Rice noodles with vegetables, chicken & king prawns. (This dish is a spicy dish if you would like it mild, we can do that too)

Vegetarian Singapore Noodles €9.95
Rice noodles with vegetables. (This dish is a spicy dish if you would like it mild, we can do that too)

Lemon Grass Brûlée €6.95
Served with vanilla ice cream
Hazelnut Chocolate Brownie €7.95
Served with vanilla ice cream
Selection of Ice Cream

Tea & Coffee
Eaton Mess

Desserts
Crème Brûlée €6.95

Hazelnut Brownie €7.95

Chocolate Mousse €6.95

Eaton Mess €5.95

Ice Cream €9.95

Selection of Cheese €9.95

Fruit Salad €6.95

Some of our dishes may contain nuts, or nut traces. Please ask your server for further details.
Tell us what you’re allergic to

- Nuts
- Sesame
- Mustard
- Fish
- Shellfish
- Soya
- Sulphites
- Tree nuts
- Eggs
- Lactose
- Gluten
- Dairy
- Wheat
- Fish
- Shellfish
- Lactose
- Gluten
- Dairy
- Wheat
- Egg
- Sulphite
- Tree nuts
- Soya
- Mustard
- Sesame
- Fish
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- Tree
Wine By Glass

White

Marques de Plata Sauvignon/Macebo (Spain)

A deeply colored, medium-bodied, spicy red with aromas of ripe plum and black cherry.

Domaine Jean Bousquet, Malbec

Aromas of blackberry fruit, blackcurrant, chocolate and coffee notes.

Chateau Laussac AC Bordeaux

An excellent combination of petit verdot/merlot/cabernet franc - rich and fruity.

Chateau La Fleur Calon

Cabernet sauvignon’s blackcurrant flavour and its bramble leaf aroma combined and contrasted with mouth-watering fruit.

Beaujolais Villages, Village

Vibrant bouquet of red fruits with underlying spiced notes. Nice structure with a long-lasting finish.

Trout Valley Sauvignon Blanc

Great fragrant nose, floral tones with subtle lemon zest, butter, kiwi, crisp green apple and rich juicy pear.

Brancott Estate, Sauvignon Blanc

Amazingly fresh, combining bright green goosey notes with lively, precise grapefruit freshness and some generous peach and melon richness.

Ten Racks Sauvignon Blanc, Lawsons

From a top Marlborough producer, a classic dry white with lots of fruit and crisp acidity.


Half Bottles White

Saded Hill Semillon/Chardonnay (Australia)

Velvety smooth on the palate with a strong undertone of rich ripe fruit.

Le Rime Pinot Grigio/Chardonnay IGT Castello Banfi (Italy)

An excellent combination of pinot grigio/chenin blanc - crisp, aromatic, with good citrus on the palate.

Macon Lugny Les Genievres, Louis Latour (France)

Great fragrant nose, floral tones with subtle lemon zest, butter, kiwi, crisp green apple and rich juicy pear.


Half Bottles Red

Tyrells Old Winery Cabernet Merlot (Australia)

Ruby red with purple shades with red berry aromas.

Beaujolais Villages, Henry Fessy

A vibrant racy white wine with zippy fresh citrus fruits showing lovely elegance and a touch of green fruit.


Old World Red Wines

France

Deakin Shiraz Domaines Grandes Romane Cotes du Rhone

The marriage of grenache and syrah gives it really distinctive characteristics. This is a structured wine that makes a great partnership with red meat in sauce, game and flavourful cheeses.

Chateau Laussac AC Bordeaux

A classic blend with layers of dark autumn fruits - damsons & blackcurrants with a hint of cedar wood and vanilla.

Beaujolais Villages, Henry Fessy

A vibrant bouquet of red fruits with underlying spiced notes. Nice structure with a long-lasting finish.

Chateau La Fleur Calon

Cabernet sauvignon/blackcurrant flavour and its Bramble leaf aroma combined and contrasted harmoniously with merlot’s rich fruity flavour from St Emilion.

Bourgogne Garnay, Louis Latour

An appealing, fruity, vibrant Garnay, juicy & rounded with sweet cherry fruit on the palate.

Fleurey

Beautiful intense ruby red colour with gamet red reflections. The nose is floral and fruity, with iris, cinnamon and raspberry fragrances with a light nose of nutmeg.

Louis Jadot, Bourgogne, Pinot Noir

Purplish in youth, the wine is harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body & elegant structure.


Italy

Nero D’ Avola, ‘Ca di Ponti’

A deeply colored, medium bodied, red wine with aromas of ripe plum and black cherry.

Campobello Chianti Superiore

A style of wine that will never go out of fashion, lovely soft red cherry fruits on the nose with strong flavours on the palate.

Valpolicella, Zeni

Bright ruby coloured wine, lively and fruity, with a good concentration of raspberry & red cherry.


New World Red Wines

Deakin Shiraz

Plums, cassis, sweet preserves, bell pepper and spice on the nose with a hint of liquorice; dry, medium to full bodied; nicely balanced acidity, with lush, ripe cassis, wine spice, bell pepper & spice on the palate.

Chile

Veldonoro Cabernet Sauvignon

From the very respected Paldes family this wine shows why Chile can make great cabernets, great structure, fruit & balance.

New Zealand

The Secretary Bird Merlot

A medium bodied, packed with plum sweet fruit, elegantly balanced and structured with excellent fruit flavours right to the finish.

Trot Valley Pinot Noir

Award winning red wine, light in colour, fragrant, soft on the palate. Wonderful fruit notes.

Argentina

Domaine Jean Bousquet, Malbec

Opaque violet, almost black. Intense, rich aromas with blackberry fruit, blackcurrant, chocolate and coffee notes.