

BAR DINNER MENU

SERVED DAILY FROM 17.00 TO 21.00

SET MENU

Hot Smoked Salmon Salad

Little gem, cucumber avocado and ciabatta wafers, dill yoghurt dressing (1 – Wheat, 4,6,7,10,12)

Deep Fried Risotto of Goats Cheese, Basil and Sun Blushed Tomato

Pear, rocket and pine nut salad, lemon basil pesto (1 – Wheat, 3,6,7,8-Pine nut,10,12)

Prosciutto, Cantaloupe Melon and Pear Salad

Baby mozzarella, rocket and toasted pine nuts, sultana vinaigrette (1 –Wheat,6,7,8-Pine nut,10,12)

2-COURSES: €27.50 | 3-COURSES: €32.50

Pan Roasted Chicken Supreme

Parsnip and leek mashed potatoes, sautéed field mushrooms and chirizo, rosemary gravy (1 – Wheat,9,6,7,12)

Butternut Squash and Lentil Korma Curry

Basmati rice, naan bread and side salad (1 – Wheat,6,10,12)

Classic Beer Battered Fish and Chips

Bo Bristle battered whiting, ranch slaw, stealth fries and lemon dill mayonnaise (1 – Wheat,6,10,12)

Beef Burger with Cajun Glaze and Sourdough Rye Bun

Crispy fried onions, Dubliner cheese and pancetta, dijon mustard mayonnaise. Side salad and stealth fries (1 – Wheat Rye,6,7,10,12)

Natural Smoked Haddock and Prawn Linguine

Chestnut mushrooms, peas, baby spinach and char-grilled ciabatta (1 – Wheat,4,6,7,12,14)

Sticky Date and Walnut Pudding

Caramelised walnuts, vanilla ice cream, salted caramel sauce (1 –Wheat,3,7,8-Walnut)

Vanilla Pavlova with Vanilla Bean Whip

Berry compote, lemon & basil curd, vanilla ice cream (3,7)

Spiced Walnut Cake with Coconut Glaze

Caramelised pineapple, walnut crumble, coconut cream (8-Walnut)

All our beef, chicken and pork is of Irish origin unless stated otherwise.

SOUPS

Seafood Chowder € 7.50

Of fresh and smoked fish (1 – Wheat, 2,3,6,7,9,10,12,14)

Soup of the Day € 5.90

Please inquire with your server (1 – Wheat,7,9,12)

All our soups are served with our homemade brown soda bread

SALAD

Baby Potato, Beetroot and Goats Cheese Salad € 8.75

Pumpkin seeds, Red onion and caramelised pecans, creamy balsamic dressing ((8-Pecan,Pumkin Seeds,6,7,12)

Hot Smoked Salmon Salad € 9.75

Little gem, cucumber avocado and ciabatta wafers, dill yoghurt dressing (1 – Wheat,4,6,7,10,12)

Piri Piri Rubbed Chicken, Red Onion and Spinach Salad € 9.75

Apple, Walnut and cured bacon “bits” maple mustard seed dressing (6,7,8-Walnut,10,12)

STARTERS AND SNACKS

Chicken Wings with Siracha, Honey and Sesame Glaze € 8.75

Side salad and coriander crème fraiche (3,6,10,11,12)

Deep Fried Risotto of Goats Cheese, Basil and Sun Blushed Tomato € 8.50

Pear, rocket and pine nut salad, lemon basil pesto (1 – Wheat, 3,6,7,8-Pine nut,10,12)

Crispy Chilli Squid € 8.50

Red cabbage and maple slaw, lime mayonnaise and side salad (1 – Wheat,3,6,10,12)

Turkey, Pastrami and Cheddar Cheese Club Sandwich € 8.50

On sourdough bread, iceberg lettuce and tomato, sweet pepper relish. Side salad and stealth fries (1 – Wheat,3,6,7,9,10,12)

Grilled Pesto Chicken, Streaky Bacon and Scallion Wrap € 9.50

With shredded carrots, sun dried tomatoes and smoked paprika mayonnaise (1 – Wheat,6,7,10,12)

MAIN COURSE

Beef Burger with Cajun Glaze and Sourdough Rye Bun € 15.95

Crispy fried onions, Dubliner cheese and streaky bacon, dijon mustard mayonnaise. Side salad and stealth fries (1 – Wheat, Rye,6,7,10,12)

Natural Smoked Haddock and Prawn Linguine € 15.95

Chestnut mushrooms, peas, baby spinach and char-grilled ciabatta (1 – Wheat,4,6,7,12,14)

Pan Roasted Chicken Supreme € 16.50

Parsnip and leek mashed potatoes, sautéed field mushrooms and chirizo, rosemary gravy (1 – Wheat,6,7,9,12)

Butternut Squash and Lentil Korma Curry € 12.00

Basmati rice, naan bread and side salad Vegan. Add chicken to above for € 4.00 (1 – Wheat,6,10,12)

Classic Beer Battered Fish and Chips € 16.75

Bo Bristle battered whiting, ranch slaw, stealth fries and lemon dill mayonnaise (1 – Wheat,6,10,12)

Grilled Sirloin Steak € 25.75

Thyme buttered portobello mushroom, charred broccolini, bubble and squeak potato, shallot jus (6,7,9,12)

SIDE ORDERS € 3.25

Stealth Fries

Sweet Potato Fries

Side Salad

Mixed Vegetables

Creamed Potatoes

(1 – Wheat,6,7,9,12)

All our beef, chicken and pork is of Irish origin unless stated otherwise.

DESSERTS € 6.95

Sticky Date and Walnut Pudding

Caramelised walnuts, vanilla ice cream, salted caramel sauce (1 – Wheat,3,7,8-Walnut)

Vanilla Pavlova with Vanilla Bean Whip

Berry compote, lemon & basil curd, vanilla ice cream (3,7)

Flourless Dark Chocolate Cake

Mascarpone whipped cream, salt caramel ice cream, chocolate caramel fudge sauce (3,7,8-Almond)

Spiced Walnut Cake with Coconut Glaze

Caramelised pineapple, walnut crumble, coconut cream (8-Walnut)

Raspberry White Chocolate Cheesecake

White chocolate shavings, raspberry sorbet, raspberry compote (1 – Wheat,3,7)

Fresh Fruit Salad in a light Sugar Syrup

With whipped cream, natural yoghurt or ice cream (7)

Add Apple Pie

Served warm or cold with cream or ice cream (1 – Wheat,3,7)

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations. Please inform your server if you suffer from any food allergy or have other dietary requirements.

Allergen List: 1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs



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