



Bar Food

Menu

Served from

6 pm to 10 pm

Monday to Friday

&

From 12pm to 10 pm

Saturday and Sunday

All our beef and chicken are 100% Irish

Allergens Information

All allergens are available on request

Gluten Free Statement

A variety of dishes can be prepared with gluten free ingredients. However, please note that our kitchen is not entirely gluten free

Starters

Donegal Seafood and Dillisk Chowder €8.00

Cod, Salmon, Smoked Haddock, Mussels and Clams
Served with House Made Guinness
and Soda Bread

Soup of the Day €7.00

Served with House Made Guinness
and Soda Bread

Chorizo Caesar Salad €12.50

Smoked Gubbeen Chorizo, Baby Gems,
Lemon Croutons, Parmesan,
House Caesar Dressing
with Smoked Chicken €3.00

Macroom Irish Buffalo Mozzarella Salad €14.50

Baby Leaves, Black Olive Soil, Balsamic,
Cherry Tomatoes,
Toasted Pine Nuts

Crispy West Coast Fish Cakes €9.50

Served with Pastis Marie Rose Sauce,
Baby Leaves
**as a Main Course with
a Portion of Fries €14.50**

Crisp Organic Falafels €8.50

Yogurt and Coriander Dip,
Balsamic Dressed Baby Leaves

Large Plates

Chargrilled Sirloin Steak €28.00

Rustic Fries, Onion Purée,
Pepper Sauce

Roast Irish Cornfed Chicken €24.00

Mash Potato, Spinach Purée, Young Vegetables, Jus

Pan Seared Fillet of Sea Bass €26.00

Braised Fennel, Chateau Potatoes,
Saffron Sauce

Grilled Walshe's Beef Burger €17.00

Crisp Bacon, Aged Cheddar Cheese
Cracked Pepper and Pickles Mayo
Homemade Toasted Brioche Bun,
Rustic Fries

Brooke's Braised Lamb Croustade €21.00

Irish Lamb, Root Vegetable and Rosemary Sauce,
Whipped Potato

Slow Cooked Pork Belly € 21.00

Butter Mash Potato, Braised Barley,
Rosemary Gravy

Fish and Chips €17.00

Crispy Battered West Coast Fillet of Cod,
Pea Purée, Tartar Sauce, Rustic Fries

Wild Mushroom Tagliatelle €16.00

Aged Parmesan and Semi Dried Cherry Tomato,
Pine Nuts

add Chicken €4.00

Side Orders

Mashed Potato, Onion Rings, Sweet Potato Fries,
Rustic Fries, Seasonal Vegetables, Side Salad
Sautéed Mushrooms and Onions, Corn on the Cob

The Sweet Sin

€8.00

From Chef Eric Besson and his Pastry Team

Greek Yogurt Panna Cotta

Red Fruit Gel, Almond Crunch

Dark Chocolate and Orange Jaffa Tartlet

Chocolate Ice Cream

Warm Apple Pie

Vanilla Ice Cream, Sauce Anglaise

Malteaser Cheesecake

Caramel Ice Cream

Vanilla Crème Brulée

Sablé Breton

Selection of Ice Creams

Coffee Soil, Toffee Sauce

Pick 'N' Mix Plate

Selection of Mini Desserts from our Pastry Team

Selection of Irish Cheeses €14.00

Served with Crakers and Chutney

Suppliers

**Walsh and Son's Butcher,
Doherty Roe fruit and vegetables,
Mc Ginty's Fruit and Vegetables
Glenborin Eggs, Donegal Rapeseed Oil Company,
Albatros Seafood, Starcrest Seafood
Pallas Food, Larousse food, Lynas Food
Connacht Gold Dairy**

Hot Drinks

Americano	€3.50
Pot of Coffee	€6.00
Espresso	€3.50
Double Espresso	€4.70
Latte Macchiato	€4.50
Cafè Latte	€4.50
Cappuccino	€4.50

Tea €3.50

Selection of Ronnefeldt Tea's

Black Tea

Assam, Darjeeling

Flavoured Black Tea

Earl Grey, Lemon Sky

Green Tea

Japan Classic

Flavoured Green Tea

Green Angel

Herbal Tea

Camomile Tea, Peppermint, Winterdream,
Caramel Peach, Sweet Berries,
Silver Lime Blossom

Hot Chocolate

Hot Chocolate €4.50

Served with Mini Marshmallows

Baileys Hot Chocolate €8.50

Hot Chocolate, Baileys,

Coffee Specialities

€9.00

Irish Coffee (Jameson, Coffee, Cream)

Solis's Irish Coffee

(Dubliner Liqueur, Coffee, Cream)

Calypso Coffee

(Tia Maria, Coffee, Cream)

Jamaican Coffee

(Rum, Coffee, Cream)

French Coffee

(Brandy, Coffee, Cream)

Italian Coffee

(Amaretto, Coffee, Cream)