



Bar Food

Lunch menu

Served from

12 pm to 6 pm

Monday to Friday

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

Soups

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

Small Bites And Salads

Crisp Organic Falafels €8.50

Yogurt and Coriander Dip,
Balsamic Dressed Baby Leaves

Crispy Fish Cakes €9.50

Served with Pastis Marie Rose,
Honey Mustard Dressed Mix Leaves
**as a Main Course with a
Portion of Fries €14.50**

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 Dressing,
Cherry Tomatoes, Toasted Pine Nuts

Large Plates

Grilled Walsh's Beef Burger €17.00

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

Fish and Chips €17.00

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

Smokey Club Sandwich €16.00

Smoked Chicken, Tomato,
Smoked Gubbeen Dry Cured Bacon,
Egg and Basil Mayo, Lettuce and Rustic Fries

Donegal Smoked Salmon on Brown Bread €14.50

Lemon and Chive Cream Cheese, Capers,
Baby Gems, Beetroot and Orange Salad

Piri Piri Chicken on Toasted Sourdough € 16.50

Mango and Lime Mayo, Yogurt and Coriander
Balsamic Dressed Mix Leaves, Sweet Potato Fries

Wild Mushroom Pesto 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

Malteser 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	

Speciality Coffee

€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)