



# BAR MENU

**Soup of the Day** 6

With homemade soda bread (1a)(4)(7) **V**

**Full Irish Breakfast** 13

Irish bacon, pork sausage, mushrooms, beans, black and white pudding, choice of scrambled or fried eggs, served with sourdough toast (1a)(1e)(4)(7)(13)

**ADD EXTRA ITEMS FOR €1 EACH**

**Quiche of the Day** 8

With side salad (1a)(1e)(4)(7)(13) **V**

**Hot Buffalo Chicken Wings** 9.90

Our signature wings with lemon cream dip and celery (1a)(4)(7)(9)(10)(13)

**Crispy Cauliflower Wings** 7

With soy chilli dip (10)(11) **V**

**Chicken Caesar Salad** 13.50

Crispy bacon, croutons, caesar dressing and parmesan shavings (4)(7)(12)(13)

**ADD CHICKEN / PRAWNS €4**

**Homemade Café Burger** 16

Irish beef, crispy bacon, caramelized onion, smoked cheese, lettuce, tomato, brioche bun and fries (1a)(4)(7)(12)(13)

**Southern Fried Chicken Burger** 15

Buttermilk & southern spices with smoked cheese, coleslaw, baby gem, garlic mayonnaise, brioche and fries (1a)(4)(7)(12)(13) **BF**

**Irish Fish & Chips** 15

Beer battered haddock with crushed minted peas, tartare sauce (1a)(7)(8)(12)(13)

**Café Bar Fish Pie** 15

Fresh seafood in creamy herbed sauce coated in a potato crust (7)(8)(13)



## SANDWICHES

<b>BLT</b>	<b>9</b>	<b>Club Sandwich</b>	<b>12</b>
Bacon, lettuce, tomato on white or brown bread with fries (1a)(12)(13)		Bacon, lettuce, tomato, chicken, egg on white or brown bread with fries (1a)(7)(12)(11)	
<b>Ham &amp; Cheese Toastie</b>	<b>7</b>		
Honey roasted ham with Dublin cheddar (1a)(4)(13)			

## SIDES

<b>Bowl of French Fries</b>	<b>4</b>
<b>Side Salad (12)</b>	<b>4</b>
<b>Garlic Bread</b>	<b>4</b>

## KIDS MENU

<b>Chicken Goujons &amp; Chips</b>	<b>8</b>
(1a)(7)(10)	
<b>Sausage &amp; Chips</b>	<b>8</b>
(1a)(10)(13)	
<b>Fish Goujons and Chips</b>	<b>8</b>
(1a)(8)(10)(13)	
<b>Wings &amp; Chips</b>	<b>8</b>
(1a)(4)(8)(9)(10)(12)(13)	
<b>Kids Ice Cream (4)(7)</b>	<b>4</b>

## DESSERTS

Ask your server for details

## ALLERGENS

If you have a food allergy or intolerance please speak to a member of staff before ordering your food or drink. The following allergen key is designated to help you understand which allergens are presented in individual dishes. Our staff have been trained to follow safe food guidelines. However, because this is a mixed food preparation environment is not possible for us to totally isolate allergens.

- (1) Gluten (a) wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats | (2) Peanuts  
 (3) Nuts (a) almonds (b) Hazelnuts (c) Walnuts (d) Chestnuts (e) Cashew (f) Pecan (g) Brazil  
 (h) Pistachio (i) Macadamia | (4) Milk | (5) Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp  
 (6) Molluscs | (7) Eggs | (8) Fish | (9) Celery | (10) Soy | (11) Sesame Seeds  
 (12) Mustard | (13) Sulphur Dioxides & Sulphites | (15) Lupin



Vegetarian



Vegan



Gluten Free