

Sample A La Carte Menu

Nibbles

Green Olives in Virgin Olive Oil, Capers, Garlic, Chilli 4

Black Olives in Balsamic Vinegar & Virgin Olive Oil, Garlic 4

Soup

French Onion Soup (D)(G) 5.5
Croutons and Grilled Cheese

Cream Soup of the Day (C)(D) 4

Seafood Chowder (C)(Cr) 6.5

All Served With homemade brown bread

Bar Bites Since 1979

Southern Fried Chicken (G)(E)(D) 13.4
Fries, Coleslaw, BBQ Sauce

Crisp Coated Bacon Ribs (G)(E)(D) 7.5

Traditional Lasagne al Forno 13.5

Fries, Salad & Garlic Bread

Wine suggestion

With the Lasagne or a Burger opt for one of our Italians such as the Fatalone from Puglia @ 28

Golden Fried Mushrooms (V) 7

Today's Daily Specials – Available from 6pm

(Starter) King Scallops in Pastry 10
Miso & Yuzu Aioli

Monkfish & Rosemary Brochette 21
Caperberries & White Wine Sauce, Champ Potato

First Courses

Crisp Quail 11
Onion Marmalade

Salad of Fresh Duncannon Crab (Cr)(D)(C) 11
Fennel & Chilli

Duncannon Smoked Salmon (C) 10
Dill, Red Onion & Potato Salad

Chicken Liver Parfait (G) 8.6
Cumberland Jelly & Toasted Brioche

Lord Bagenal Buffalo Wings 7.8
BBQ Sauce

Classic Caesar Salad with Scampi 9
Crisp Romaine Leaves, Garlic Crouton, Parmesan Shavings & scampi

Crisp Wrap of Duck Roll 8
Pickled cucumber & Hoisin Sauce

Wicklow Brie Fritters (V) 8
Lord Bagenal Chutney

Paté de Campagne 9
Apricot & Pinenut Relish

Wine of the Month
Marques De Murrieta
Reserva 2010 €29

Wine Spectator

AWARD
OF
EXCELLENCE
2015

AA



Meat

Slow Cooked Shank of Lamb 19
Chickpeas, Tomato & Basil
Wine suggestion
Bordeaux Chateau Corbin 2010 @ 30

Pan Roast 8oz Hereford Fillet 26
Dauphinoise Potato & Béarnaise sauce
Wine Suggestion
Veglio Barolo Gattera @ 44
see pg 10 of Wine List

8oz Prime Irish Sirloin 20.8
Sauté Onions, Mushrooms & Fries
Peppercorn Sauce / Garlic Butter

Grilled Homemade Steak Burger 13
Fries, on a Toasted Bun, with Bacon & Cheddar
Wine Suggestion
Bodega Septima Malbec @ €26 Fresh cherry & vanilla notes from the oak, see pg 23 of Wine List

Pan Seared Venison 22
Braised Red Cabbage, Spinach & Bacon
Wine Suggestion
Napa Cellers Zinfandel @€33,
see page 22 of Wine List

Lord Bagenal Curry (C)(N)(V) 13
Steamed Rice & Poppadum
Chicken / Vegetarian
Beer suggestion
Enjoy with a bottle of Hoegaarden beer - spiced with coriander and orange peel

Fish

We source our fish from Duncannon Fish Company and Atlantis Seafoods in Kilmore quay, Co. Wexford. As we have deliveries 6 days a week we don't over stock our fish, so we may occasionally run out.

Catch of the day in Beer Batter 14.5
Homemade Tartar Sauce & Fries
Wine suggestion
Chablis A.C Tremblay, Unoaked is perfect @ 35
See page 6 of Wine List

Poached Salmon 17
Thai Green Curry, Tiger Prawn Brochette, basmati rice (C)
Wine Suggestion
Trimbach Riesling Vieilles Vignes @€45,
see page 5 of Wine List

(LF) Lower saturated Fat (Dish can be adapted)
(DF) Dairy free
(C) May be adapted for Coeliac
(V) Vegetarian
(GF) Glutenfree

Allergens
(N) Contains Nuts
(D) Dairy
(G) Gluten
(Cr) Crustaceans

Molluscs
(E) Eggs
Fish
Soybeans
Celery
Mustard
Sesame seeds
Sulphur Dioxide
Lupin

***Estrella Daura Damm Gluten Free Beer also Available

Group Bookings, we are unable to divide bills for parties over six

Cheese Plate 8

Milleens / Crutloe hills / Cashel Blue/ Smoked Gubbeen
Wine suggestions
Lustau Pedro Ximenez 10gls / 375ml @29

Fresh Daily Desserts 5

Baked White Chocolate Raspberry Cheesecake

Raspberry & Chocolate Truffle Gateaux

Bread & Butter Pudding

Mixed Berry Terrine (GF)

Chocolate & Hazelnut Meringue (GF)

Coconut & Chocolate Roulade (GF)

Banoffee Pie

Sherry Trifle Chantilly

Wine suggestion Torres Riesling Vendimia Tardin 70ml Glass 7