

BAR ONE CADDEN'S

EVENING MENU



APPETISERS

Fresh Soup of the Day	5.50
With homemade Brown Bread (Without Brown Bread) (Gf Bread available) ●●●	
Achill Island Salted Cod & Gubeen Chorizo Fish Cakes	9.00
With Lemon & Basil Mayonnaise ●	
Macroom Halloumi Fritters	8.70
With Beetroot Hummus, Fresh Rocket, Lemon & Thyme Oil ●●	
Homemade West Cork Duck Liver Pâté	9.00
With House Tomato Chutney & Toasted Sourdough	
Bar One Spicy Chicken Wings	S 8.50..... L 13.50
With Hot Sauce & Blue Cheese Dip ●	

Atlantic Seafood Chowder	6.50
With Homemade Brown Bread	
Grilled Black Tiger Prawns	9.00
In Chilli & Garlic Butter with Toasted Sourdough	
Muls' Indian Vegetable Samosa	8.80
With Raita Yoghurt & Chilli Sauce ●	
Homemade West Cork Duck Spring Rolls	9.00
With Sweet Chilli, Soy & Ginger Dip	

Irish Cheese Board	12.90
With Mileeven Pure Irish Honey, House Chutney & Water Biscuits	

Our Specials Board changes daily. Please ask your server for details.

MAINS

McHales Of Castlebar Grass Fed 10oz Sirloin Steak With Wild Mushrooms, Seasonal Greens & Garlic Butter Choice Of Champ Potato Or Twice Cooked Fries.....	26.50
7oz Treacle Glazed Wicklow Venison With Potato and Leek Croquette, Crispy Kale, Roast Vegetables, Champ Potato & Red Wine Jus.....	27.00
Irish Cornfed Chicken	20.50
With Sage & Onion Stuffing, Seasonal Greens, Honey Roasted Vegetables, Champ Potato & House Gravy	
Madden's of Achill Seabass	22.00
With Steamed Greens, Baby Potatoes and Andarl Farm Pancetta Butter ●	
Tempura of Hake	16.90
With Crushed Peas, Twice Cooked Fries & Homemade Tartare Sauce ●	
Muls' Fragrant South Indian Chicken Curry	16.90
Freshly Ground Spices, Tomatoes, Coconut Milk, Courgette, Onions, Peppers with fresh Coriander & Basmati Rice ●	
Kaju Vegetarian Curry	16.50
Muls' Rich Cashew Paste with Caramelised Onions, Tomatoes, Chickpeas, Roast Peppers, Carrots, Cauliflower, Green Beans, Garden Peas & Coconut Milk with fresh Coriander & Basmati Rice Add Chicken 3.00 Add Prawns 4.50 ●●●	
Gnocchi, Roast Cauliflower, Aran Island Feta Cheese and Samphire in a Red Pepper Sauce	16.90
With Sourdough Garlic Bread ●	

HOMEMADE PIZZAS

12" Thin Crisp Base

Gluten Free Bases Available	Supplement 2.70
Margherita	12.50
Tomato Sauce, Toonsbridge Mozzarella & Basil ●	
Puck Fair	15.95
Aran Islands Goat's Cheese, Red Onion Marmalade & Baby Spinach ●	
Kelly's Meat Feast	16.50
Kellys Of Newport Meatball, Chorizo, Black & White Pudding	
Iberian	15.95
Chorizo, Peppers, Kalamata Olives & Rocket Leaves	
The Islander	15.95
Aran Island Feta Cheese, Black Olives, Sundried Tomato, Baby Spinach & Peppers ●	
Greenway	15.95
Dozio's of Mayo Cheese, Kelly's Of Newport Pork & Leek Sausages, Andarl Farm Free Range Egg & Fresh Thyme	
Made In Mayo	15.95
Kelly's Of Newport Black Pudding, Red Onion Marmalade & Dozio's of Mayo Cheese	
Hawaiian	15.95
Andarl Farm Ham & Pineapple	
The Vegan	15.95
Vegan Style Feta, Mozzarella, Roast Peppers, Garlic & Olives ●	
Make Your Own	15.95
Margherita as Base and choose any of the following toppings:	
Vegetable Toppings - Pineapple, Mushrooms, Black Olives, Red Onion, Peppers, Sweet Corn, Tomato, Jalapeño Peppers, Parmesan Cheese, Cashel Blue Cheese, Dozio's of Mayo Cheese, Aran Islands Goat's Cheese, Rocket Leaves, Sundried Tomatoes	1.30 Per Topping
Meat Toppings - Chicken, Crispy Bacon, 'Kelly's Of Newport' Black Pudding, 'Kelly's Of Newport' Pork & Leek Sausage, Cajun Chicken, Ham, 'Kelly's Of Newport' Meatballs, Pepperoni	1.80 Per Topping

GOURMET BURGERS

Bar One Classic	16.80
Carolan's 8oz Beef Burger, topped with Dozio's of Mayo Cheese, Crispy Bacon, Crispy Onions & Sweet Chilli Mayonnaise	
Goats Cheese Burger	16.80
Carolan's 8oz Beef Burger topped with Aran Islands Goats Cheese & Red Onion Marmalade	

Spiced Mexican Lentil and Bean Burger	16.50
With Chipotle Mayo on a Brioche Bun (Vegan Option Available) ●●	

Our Gourmet Burgers come in a Brioche Bun & are served with Onion Rings, Ruby Coleslaw, Twice Cooked Fries & House Ketchup.

All Our Meat Is 100% Irish

SIDE DISHES

Bucket Of Twice Cooked Fries.....	3.20	Champ Potato.....	3.00	Joe's Organic Leaves	
Onion Rings.....	3.20	Baby Potatoes.....	2.80	With Confit Tomato & Toasted Seeds.....	4.00
Homemade Ruby Slaw.....	2.00	Garlic Bread.....	4.20		

● Dish Does Not Contain Gluten ● Vegetarian ● Vegan Friendly Many of our dishes are coeliac friendly. Please let your server know if you have any allergies or dietary requirements.

Please note All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. The food allergens used in the preparation of our food can be viewed on a separate menu. Please ask us if you would like to view this menu or if you need additional information on our food allergens.

DRINKS

WINE LIST

WHITE WINE

	Glass 175ml	Caraffe 500ml	Bottle 750ml
<i>Crisp & Light</i>			
Sepia Vistamar - Sauvignon Blanc (Chile)	6.30	17.90	26.50
Il Caggio - Pinot Grigio (Italy)	6.30	17.90	26.50
Les Fumeés Blanche - Sauvignon Blanc (France)	7.20	20.00	30.00
Picpoul De Pinet - Cuvée Tradition (France)			30.00
<i>Aromatic & Fruity</i>			
Villa Bianca - Verdejo (Italy)	7.00	19.90	29.50
Vignobles Foncalieu L'or Du Sud Chardonnay (France)	6.30	17.90	26.50
Heart Of Stone - Sauvignon Blanc (N.Zealand)	8.00	22.70	34.00

RED WINE

	Glass 175ml	Caraffe 500ml	Bottle 750ml
<i>Smooth & Fruity</i>			
Sepia Vistamar - Merlot (Chile)	6.30	17.90	26.50
Vignobles Foncalieu L'or Du Sud Cabernet Sauvignon (France)	6.30	17.90	26.50
Hesketh River Shiraz (Australia)	6.90	19.40	29.00
Castello Banfi Sangiovese & Cabernet Sauvignon (Italy)	7.40	21.00	31.50
<i>Rich & Full</i>			
Las Moras Malbec Reserva (Argentina)	6.90	19.40	29.00
Ramón Bilbao Crianza - Rioja (Spain)	7.40	19.70	29.50
Roche Audron Cote Du Rhone Grenache, Syrah Et Carignon Organic (France)	8.30	23.50	34.00
Uno Piu Uno Organic (Italy)			33.50

ROSÉ & BUBBLES

	Glass 175ml	Caraffe 500ml	Bottle 750ml
La Grille Rose D'anjou (France)	7.00	19.50	29.00
	Glass		Bottle
La Jara Prosecco Frizzante Organic (Italy)	7.50		36.00
Maria Casaovas Cava (Spain)			45.00
Forget-Brimont Brut Premier Cru Nv Champagne (France)			65.00

COCKTAILS

Southside - Connecullin Gin, Lime Juice, Fresh Mint	9.50
Pornstar Martini - Vanilla Vodka, Passoa, Passion Fruit, Lemon Juice, Prosecco	10.50
Whiskey Sour - Powers Whiskey, Lemon Juice, Lime Juice, Egg White	9.50
French 75 - Mór Wild Berry Gin, St Germain, Lemon Juice, Prosecco	10.50
Margarita - Tequilla Blanco, Cointreau, Lime Juice	10.00
Espresso Truffle - Vanilla Vodka, Kahula, Frangelico, Espresso	10.00
Strawberry Daiquiri - Havana 3, Strawberry, Lime	9.50

BOTTLED WATER

Fíor Uisce Still Sparkling	250ml	2.80	750ml	4.50
San Pelegrino Sparkling			750ml	4.50

ALCOHOL - FREE

Garden Sour - Seedlip Garden, Cloudy Apple Juice, Lemon Juice, Egg White	7.00
Mr Howard - Seedlip Spiced, Pink Grapefruit Juice, Lemon Juice	6.50
Strawberry Ripple - Strawberry Purée, Cranberry Juice, Lime Juice, Angostura Bitters	5.50
Fever Tree Ginger Beer (0.00%)	3.00
Erdinger Blue (0.05%)	4.50
Heineken Zero (0.05%)	4.00

FULL DRINKS MENU AVAILABLE