



BAR ONE CADDEN'S

LUNCH MENU

APPETISERS

Fresh Soup of the Day5.50 With Homemade Brown Bread	•••	Macroom Halloumi Fritters8.70 With Beetroot Hummus, Fresh Rocket, Lemon & Thyme Oil	•
Homemade West Cork Duck Liver Pâté9.00 With House Tomato Chutney & Toasted Sourdough		Achill Island Salted Cod and Gubeen Chorizo Fish Cakes9.00 With Lemon & Basil Mayonnaise	•
Bar One Spicy Chicken Wings ...S 8.50 L 13.50 With Hot Sauce & Blue Cheese Dip	•	Irish Cheese Board12.90 With Mileeven Pure Irish Honey, House Chutney & Water Biscuits	
Atlantic Seafood Chowder 6.50 With Homemade Brown Bread			

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

MAINS

Roast of the Day See our Specials Board for Today's Roast	•	Kelly's Of Newport Beef Meatballs 13.50 In a rich Tomato Sauce with Basil Pesto, Parmesan Shavings & Penne Pasta	
Kelly's Of Newport Pork & Leek Sausages ...12.50 With Mashed Potato, Red Onion Jam, Stem Broccoli & House Gravy		Tempura of Hake 13.50 With Crushed Peas, Twice Cooked Fries & House Tartare Sauce	•
Thai Beef Stir Fry13.80 With Oyster Sauce & Rice		Grilled Tiger Prawns in Chilli & Garlic Butter 13.50 On Joe's Organic Leaves, Garden Peas, Spring Onion, Roasted Cashew Nuts, Mint, Coriander & Vinaigrette, served with Baby Potatoes	•
Bar One Classic13.50 Carolán's Beef Burger topped with Monterey Jack Cheddar, Bacon & Sweet Chilli Mayonnaise with House Ketchup & Twice Cooked Fries		Muls' South Indian Chicken Curry 13.50 Freshly Ground Spices, Tomatoes, Coconut Milk, Courgettes, Onions, Peppers with fresh Coriander & Basmati Rice	•
Spiced Mexican Lentil and Bean Burger13.00 With Chipotle Mayo on a Brioche Bun, House Ketchup and Twice Cooked Fries (Vegan Option Available)	••	Kaju Vegetarian Curry 13.50 Muls' Rich Cashew Paste with Caramelised Onions, Tomatoes, Chickpeas, Roast Peppers, Carrots, Cauliflower, Green Beans, Garden Peas & Coconut Milk, with fresh Coriander & Basmati Rice	•••
Spicy Chicken and Bacon Wrap12.90 Tortilla Wrap filled with Lettuce & Sweet Chilli Mayonnaise, with Ruby Coleslaw, dressed Joe's Organic Leaves & Twice Cooked Fries			

All Our Meat Is 100% Irish

DESSERTS

Warm Chocolate and Walnut Brownie6.00 With Glenown Farm Vanilla Ice Cream	•	Crumble of the Day 6.00 With Glenown Farm Vanilla Ice Cream (Vegan Option Available)	•
Cheesecake of the Day6.00 With Glenown Farm Vanilla Ice Cream		Eton Mess 6.00 With Fresh Cream, Raspberry Sorbet & Raspberry Coulis	•
Mississippi Mud Pie6.00 With Glenown Farm Vanilla Ice Cream			

All Our Desserts are freshly made by our in-house Pastry Team.

Americano, Cappuccino, Latte, Espresso, Tea, Herbal Tea, Speciality Coffees

• Dish Does Not Contain Gluten • Vegetarian • Vegan Friendly

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

RED WINE

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

ROSÉ & BUBBLES

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

COCKTAILS

Southside - Conncullin 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