



THE CLUB HOTEL

at Goffs



RELAXED DINING

Served daily 12-5pm

LIGHT BITES

Soup of the Day, Inhouse Baked Bread	€10
Charcuterie Board (for 2) Sliced Parma Ham & Fennel Seed Salami, Fresh Grated Horseradish & Grape Relish	€25
Roasted Pumpkin Hummus Caramelised Pumpkin Seeds & Chives	€13
Smoked Salmon Brown Soda Bread & Soft Herb Cream Cheese, Pickled Shallots	€18
Chicken Caesar Salad Anchovies, Aged Parmesan	€18/€22

BRIDLE BAR

Steak Sandwich Onion Lyonnaise, Dijon Mustard Mayo, Mixed Salad, Fries	€24
Dry Aged Beef Burger Crispy Onion Ring, Red Cheddar, Truffle Mayo, Lettuce & Home Fries	€22
Crispy Chicken Burger Cabbage Slaw, Chipotle Mayo	€22
The Club Toasted Special Ham, Dubliner Cheese, Tomato & Onion on Sourdough	€14
Mozzarella, Tomato & Pesto Toastie	€14

THE FAVOURITES

Beer Battered Haddock Crushed Peas, Tartare Sauce, Home Fries	€24
8oz Sirloin Onion Lyonnaise, Horseradish, Watercress, Bearnaise Sauce & Home Fries	€38
Roasted Salmon Celeriac Puree, Parsley Sauce, Sampire	€28
Chefs Pasta of the Day Please ask your server for details	€20

VEGETARIAN

Roast Heritage Carrots Rolled in Chimichurri, Crispy Garlic, Pine Nuts, Yoghurt, Chive Emulsion	€22
Char Grilled Cauliflower (vegan) Romesco Sauce, Pickled Grapes, Toasted Almonds Salsa Verde & Crispy Kale	€22

POLO PIZZA CLUB

House Special Margherita Toons Bridge Mozzarella Chorizo, Pepperoni, Mozzarella	€17 €20
---	------------

SIDE BY SIDE

House Side Salad	€7
Creamy Mash	€7
Fries	€7
Tender Stem Broccoli	€7
Parmesan Truffle Fries	€7

HOME STRETCH

Pecan & Salted Caramel Cheesecake	€9
Chocolate Delice, Coffee Mousse Served with a Rum Crème Fraiche	€9
Warm Apple Tarte Tatin	€9
Chocolate Block	€7

NOSEBAG

LUNCH MENU

All beef is of Irish Origin and sourced locally. Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.

BUBBLES

	Glass	Bottle
Prosecco, Frizzante	€10	€44
Grande Cuvee 1531 Crémant de Limoux Rosé Brut	€11	€66
Champagne Henri Goutorbe Brut Tradition	€18	€95

WHITE WINE

Cheval Imperial Sauvignon Blanc	€9.50	€38
Grecanico Pinot Grigio Terre Siciliane IGT. Soft, light and refreshing, well balanced and round with citrus, passion fruit and aromas of white flowers.	€11	€44
Beringer Chardonnay Napa Valley, California, USA	€11	€44
Veralda Malvazija Organic, Croatia. Amazingly fragrant, fresh and subtle. Hint of peach & apricot	€11.25	€45
Mar de Frades Albarino Rias Baixas, Spain. Well-structured with pronounced fruit flavour on the palate. Refreshing and lively.	€12	€48
Craggy Range Martinborough New Zealand. Made from 100% certified organic Sauvignon Blanc grapes	€12.50	€50

RED WINE

Masi Malbec Corvina , Argentina	€9.75	€39
Cheval Imperial Merlot Vin de Pays d'Oc, France	€10	€40
Chateau St Michelle Cabernet Sauvignon, Washinton, USA. Soft & interestingly fruity with a hint of cherry and summer fruit.	€11	€44
Lopez de Haro Rioja Crianza, Spain	€12	€48
Les Jamelles Pinot Noir Languedoc, France	€13.75	€55
Monte Santoccio Valpolicella Ripasso Well balanced with a medium full body with juicy plum, cherries and some herbs.	€16.25	€65

ROSÉ WINE

	Glass	Bottle
Belle Anne Rose Provence, Pale. Rose petal pink. On the nose notes of red fruit, such as strawberry and raspberry. Fresh and very round wine with a finish on red fruits.	€12	€48
Frescobaldi Alie Rosé Toscana, IGT, Italy. Peach and ripe fruit flavours. Alie is silky, deep and has persistent aroma.	€14	€56

COCKTAILS

Aperitif Cocktails

Bellini	€14
Passionfruit or Raspberry, Prosecco	
French 75	€20
Gin, Lemon Juice, Sugar Syrup, Champagne	
Sidecar	€14
Brandy, Orange Liqueur, Blood Orange Syrup, Lemon Juice	
Strawberry Spritz	€14
Lillet Rose, Strawberry Syrup, Lemon Juice, Prosecco, Soda Water	

Special G&Ts

€14

Grapefruit & Strawberry

Grapefruit Gin, Strawberry Syrup, Aromatic Bitters, Grapefruit Soda

Peach & Jasmine

Gin, Peach Schnapps, Peach & Jasmine Soda

Rhubarb G&T

Rhubarb Gin, Crème de Cassis, Lemon Juice, Rhubarb Bitters, Elderflower Tonic

Blood Orange G&T

Blood Orange Gin, Blood Orange Syrup, Lime Juice, Premium Tonic

Signature Cocktails

€15

Goffs Sunrise

Amaro, Passionfruit Puree, Passionfruit Syrup, Orange Juice, Grenadine

Smoked Yankee

Irish Whiskey, Cinnamon Syrup, Aromatic Bitters

Mrs Blue

Irish Gin, Crème de Violet, Lime Juice, Sugar Syrup, Cocktail Foam

Dazzle

Premium Vodka, Hibiscus Syrup, Lemon Juice, Egg White

Royal Show

Spiced Rum, Orange Liqueur, Mango Syrup, Lemon Juice, Aromatic Bitters

Dessert Cocktails

€14

Espresso Martini

Vanilla Vodka, Coffee Liqueur, Vanilla Syrup, Espresso

Sweet Victory

Baileys, Jameson, Vodka, Chocolate Bitters, Cream

Amaretto Sour

Amaretto, Orgeat Syrup, Lemon Juice, Egg White

LIQUEUR COFFEES

€10

Irish Coffee

Irish Whiskey, Espresso, Cream

Baileys Coffee

Baileys, Espresso, Cream

Calyпсо Coffee

Coffee Liqueur, Espresso, Cream

Italian Coffee

Amaretto, Espresso, Cream

French Coffee

Brandy, Espresso, Cream

BEER

Draught Beer

	Pint	Glass
Guinness	€6.90	€3.70
Smithwicks	€6.90	€3.70
Rye River IPA(30CL)	€5.50	€3.50
Moretti	€7.50	€4.00
Heineken	€6.90	€3.70

Bottles

Heineken	€6.70
Coors Light	€6.70
Corona	€6.70
Bulmers L/N	€6.70
Bumers (50CL)	€7.20
Orchard Thieves	€6.90
Rye River IPA (50CL)	€7.00
Erdinger (50CL)	€7.00
Peroni G.F.	€7.00

ALCOHOL FREE DRINKS

Alcohol Free Beer

Guinness	€6.70
Heineken	€6.50
Erdinger (50CL)	€7.00

Hold Your Horses / Alcohol Free Cocktails

€10

Passionate

Pineapple Juice, Lime Juice, Passionfruit, Vanilla Syrup

Shirley Temple

Premium Ginger Ale, Grenadine

Virgin Mojito

Lime Juice, Mint Syrup, Soda Water

Soft Drinks

€3.50

Coca Cola	Fanta Orange
Diet Coke	Fanta Lemon
Coke Zero	Fever tree Indian Tonic
7up	Schweppes Indian Tonic
Diet &up	

London Essence Selection

€3.50

Indian Tonic Water	Pink Grapefruit Soda
Blood Orange & Elderflower Tonic	Ginger Ale
Peach & Jasmine Soda	Ginger Beer
Grapefruit & Rosemary Soda	Premium Soda