



Starters

Beechwood Smoked Chicken Caesar Salad €7.95
Herb Croutons, Parmesan Caesar Dressing –
1,3,4,7,10

Valencia Island Smoked & Fresh Salmon Rilette
€8.95
Toasted Sourdough, Tossed Salad – 1,4,7

Ardsallagh Goats Cheese Boilies €9.95
Chopped Nuts, Apple Purée, Shaved Apples, Baby
Leaves, Balsamic Glaze (V) – 7,8,10

Panfried Prawns in Garlic Butter €10.95
Julienne Vegetables, Tossed Salad, Toasted Ciabatta
1,2,9,10

Homemade Chicken Liver €8.95
Brandy & Garden Herb Paté, Cumberland Sauce,
Melba Brioche – 1,3,7,10,12

Asian Style Beef Stir Fry. €9.50
Julienne, Fine Egg Noodles, Sweet Chili Soy
(1,2,3,4,5,6,8,9,12)

Soup Of The Day €5.50
Served With Home Made Brown Bread . (V) (9,1)



Mains

Sirloin Steak

Champ potatoes, 3 Onion Marmalade, Pepper Sauce or Garlic Butter –

1,3,7,9

Fillet Steak – €27.95

Sirloin Steak – €24.95

Asian Style Beef Stirfry

€14.50

Julienne Vegetables, Fine Egg Noodles, Sweet Chilli, Soy & Sesame Sauce –

1,3,5,6,8,9,12

Asian Style vegetable Stirfry

€12.95

Julienne Vegetables, Fine Egg Noodles, Sweet Chilli, Soy & Sesame Sauce –

1,3,5,6,8,9,12

Open 6oz Steak Sandwich

€15.50

Rocket, Tomato Relish, Cooleeny Cheese on Ciabatta Bread, Chips, Garlic Aoli – **1,3,7**

8oz Prime Hereford Beef Burger

€14.95

Tomato Chutney, Smoked Bacon, Smoked Gubeen Cheese, Toasted Brioche Bun, Chips, Tossed Salad **(1,3,7,8,9,10)**

Deep Fried Catch of the Day

€15.95

Beer Batter, Tartar Sauce, Mushy Peas, Salad, Chips

(1,3,4,7,10)

Cajun Spiced Butterfly Chicken

€15.50

Classic Caesar Salad, Parmesan Shavings, Croutons, Chips

(1,3,4,7,10)

Spiced Sweet Potato & Chick Pea Cake

€14.95

Radish & Pickled Ginger Salad, Spring Onion Coriander & Sesame Dressing.

(1,7,10,11)



Ed's
BAR & BISTRO

Mains

Slow Cooked Duck Leg Confit Pickled Red Cabbage & Apple Compote, Hoi Sin Dressing (1,6,7,12)	€18.50
Griddled Pork Escalopes Black Pudding, Onion Confit, Champ Potatoes, Aged Sherry Vinegar Jus (1,7,12)	€18.95
Panfried Fillet of Cod Warm Baby Potato & Baby Spinach Salad, Chorizo, Tomato Dressing (4,7,12)	€19.95
Breaded Lemon Sole <i>Chunky Chips, Mixed Leaf Salad, Tartar sauce</i> (1,3,4,7,10)	€16.95
Stuffed Breast Of Chicken <i>Wrapped In Parma Ham, Pomme William, Buttered Leek, Wild Mushroom Ragout</i> (1,7,9)	€17.95
Parpadelle Pasta Chicken, Mushrooms, Basil, Sun Blushed Tomatoes, Garlic & Herb Crumb, Crispy Kale (1,3,5,7,12)	€17.95
Madras Chicken Curry Pilau Rice, Poppadums, Naan Bread 1,3,5,6,7,8,9,10,11,12	€14.50
Madras Vegetable Curry Pilau Rice, Poppadums, Naan Bread 1,3,5,6,7,8,9,10,11,12	€12.95



Sides

<i>Chips</i>	<i>€3.00</i>
<i>Onion Rings 1,3</i>	<i>€3.50</i>
<i>Mushrooms 7</i>	<i>€3.50</i>
<i>Fried Onions 7</i>	<i>€3.00</i>
<i>Garlic Bread 1,3,7</i>	<i>€4.50</i>
<i>Mash 7,12</i>	<i>€3.00</i>
<i>Vegetables 7,12</i>	<i>€3.00</i>
<i>Side Salad 3,10</i>	<i>€3.00</i>



BAR & BISTRO
Desserts

All our desserts are 100% homemade

Baked Lemon Tart	€6.50
Fruit of the Forest Coulis, Lemon Sorbet – 1,3,7	
Vanilla Crème Brulée	
with Gluten Free Chocolate Chip Biscuit – 3,7 €6.50	
Cheesecake of the Day	€6.50
Vanilla Ice Cream – 1,3,7	
Chocolate Brownie	€6.50
Crème Anglaise, Salted Caramel Ice Cream – 1,3,7	
Selection of Ice Creams	€6.50
Mini Meringes, Butterscotch Sauce – 3,7	
Irish Cheeseboard	€12.50
Cashel Blue	
Tipperary Brie	
Ardsallagh Goats Cheese	
Smoked Gubeen	
- Served with Chutney, Crackers, Grapes – 1,3,7	

Hot Beverages

<i>Americano</i>	€2.50
<i>Tea</i>	€2.50
<i>Cappuccino</i>	€2.80
<i>Latté</i>	€2.80
<i>Espresso</i>	€2.50
<i>Hot Chocolate</i>	€2.80
<i>Churchill's Reserve Port</i>	€5.00
<i>Irish Coffee</i>	€6.00
<i>Baileys Coffee</i>	€6.00
<i>Calypso Coffee</i>	€6.00
<i>French Coffee</i>	€6.20
<i>Specialty Teas</i>	€2.80
<i>Camomile, Peppermint & Spearmint,</i>	
<i>Pure Sencha Green Tea, Earl Grey,</i>	
<i>Red Berry Infusion, Pure White &</i>	
<i>Cranberry, & Decaffeinated Teas Available.</i>	

Allergens Index

- 1. Cereals Containing Gluten.*
- 2. Crustaceans.*
- 3. Eggs.*
- 4. Fish.*
- 5. Peanuts.*
- 6. Soybeans.*
- 7. Milk.*
- 8. Nuts.*
- 9. Celery.*
- 10. Mustard.*
- 11. Sesame Seeds.*
- 12. Sulphur Dioxide & Sulphites.*
- 13. Lupin.*
- 14. Molluscs.*

*Please Make Your Server Aware Of
Any Dietary Requirements You
Have, So We Can Look After Your
Needs*