

DYLAN THOMAS BAR MENU Available Daily from 2.30pm - 9pm

TO START

Sweet'n'Spicy Chicken Wings		
Tossed in our sticky BBQ chilli sauce with cool chive and yoghurt dip (7,9,10)	€ 8.25	
Braised BBQ Baby Back Pork Ribs		
In our Sticky Asian Style BBQ sauce (1,6,7,9,10,11)	€8.50	
Fresh Homemade Soup of the Evening		
Served with homemade brown soda bread (1,3,7,9,10)	€5.75	
Creamy Mixed Atlantic Seafood Chowder		
Served with homemade brown soda bread (1,2,4,7,9,10,14)	€8.50	
Confit Silverhill Duck and Asian Vegetable Spring Rolls		
With a soya & chilli dipping sauce (1,3,6,9,10,11)	€8.25	
Warm St Tola Goats Cheese BonBons		
With a carmalised orange and redcurrant jus (1,3,7,9,10)	€9.25	
Golden fried Button Mushrooms		
In an herb panko crumb, served with garlic and herb mayo (1,3,7,9,10)	€8.25	
Thai style Fish Cakes		
h kaffir lime, ginger and chilli served with coriander, garlic and sweet chilli dip (1,4,9	9,10)	€8.25

SALADS

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Classic Caesar Salad

Crisp gem lettuce with bacon lardons and garlic and herb croutons tossed in our homemade creamy Caesar dressing, aged parmesan shavings (1,3,4,7)

Starter €8.25 / Main Course €12.95 Add Cajun spiced Chicken €3.25

Falls Superfood Salad

Seasonal mixed leaves, curly kale, quinoa, olives, broccoli, mixed seeds, roasted chickpeas, and sun-blushed tomato tossed in a honey lemon dressing (10)

Starter €8.25 / Main Course €12.95 Add Cajun spiced Chicken €3.25

Rosettes of Burren Smokehouse Smoked Salmon and Quenelles of Doolin Crab

With dressed leaf salad, dill and horseradish cream served with homemade brown soda bread (1,2,3,4,9,10)

Starter €12.50 / Main Course €18.50

MAINS

Falls Signature 8oz Angus Beef Burger

With smoked bacon and mature red cheddar, in a toasted brioche bun, served with proper chips (1,3,7,10)

€16.50

Seared Fillet of Wild Hake

Gubeen chorizo and potato hash, grilled asparagus, bell pepper relish and citrus crème (4,7,10,12)

€17.50

Classic Chicken Supreme Kiev

Lightly-crumbed, stuffed with wild garlic and herb butter served with proper chips and ruby coleslaw

(1,3,6,7,10,11) **€16.75**

"Western Herd Beer" Battered Fish and Chips

Sustainably caught fresh haddock in a light crisp craft beer batter served with home cut chips, mushy peas and

sauce gribiche (1,3,4,7,10) €17.50 10oz Prime Irish Hereford Sirloin Steak

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Dry aged Sirloin Steak, cooked to your liking with crispy onion rings and twice cooked chunky chips, choice of garlic and herb butter, cognac and black peppercorn cream or herby roast jus (1,3,6,7,10) €28.50

Spinach and Ricotta Tortellini

With roasted chickpeas, black olives and Mediterranean vegetables, sun-dried tomato and basil fondue and aged parmesan (1,3,7,9) €13.95

Lightly Crumbed Fresh Scampi and Julienne Fries

Tossed in lemon pepper with dressed leaf salad and sauce gribiche (1,2,3,7,10) €16.95

Chef's Traditional Roast of the Evening

Served with all the trimmings-please ask your server for this evening's roast (7,9,10,12) €15.95

Vegan Linguini and "Meatballs"

Tossed in a tangy roast tomato and basil sauce (1,6,9,10)

Grilled Chicken Fillet Burger

€13.95

Cajun marinated Chicken Fillet on toasted brioche bap with crisp gem lettuce, beef tomato and garlic and chilli mayo, topped with Applewood Smoked Cheddar served with chunky chips (1,7,9,10) €15.95

Thai Red Curry

Infused with kaffir lime and galangal served with fragrant Basmati rice €13.95

Add sautéed chicken (9,10) €15.75

Braised Baby Back Ribs-Whole Rack

In our sticky Asian Style BBQ sauce served with Julienne Fries and Ruby Coleslaw (1,6,7,9,10,11) €16.95

PIZZA CORNER ALL PIZZAS €14.95

Classic Margarita

Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue and Italian mozzarella (1,6,7)

Meat Feast

Handmade 12" Thin Crust Base topped with our tangy tomato, garlic and basil fondue, Italian mozzarella, Cajun-spiced chicken, chorizo, pepperoni, salami and smoked bacon (1,6, 7,12)

Vegetarian

Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue, creamy St. Tola Goats Cheese, roast bell pepper and peppery rocket drizzled with basil pesto (1,6,7)

BBQ Chicken and Caramelised Red Onion

Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue, Italian mozzarella, shredded BBQ chicken, balsamic caramelised red onions and drizzled with our sweet & smokey BBQ sauce (1,6,7,10)

SIDES

Crispy Onion Rings (1,3,7) Sauté Onions and Mushrooms (7) Julienne Fries **Proper Chips** House Salad with lemon and honey dressing (10) This evening's selection of vegetables and potatoes (7) All at €3.95 Ruby Coleslaw (3,10) €2.50

SOMETHING SWEET

Warm Apple Crumble and Cinnamon Tartlet, vanilla bean ice cream (1,3,78) Trio of Dairy Ice-creams in a crisp wafer basket, bitter chocolate sauce (1,3,6,7) After Eight Cheesecake with mint choc-chip ice-cream (1,3,7,8) Strawberry Pavlova, raspberry coulis (3,7) **Individual Orange and Cointreau Meringue Pie** (1,3,7,8)

All €6.50

Tea / Coffee €3 Selection of Herbal Tea €3.30 Cappuccino/Latte €3.30

Allergen List and Code

1-Cereals containing Gluten 2-Crustaceans and products there of 3-Eggs and products there of 4-Fish and products there of 5-Peanuts and products there of 6-Soybeans and products there of 7-Milk and products there of 8-Nuts-almonds, pecans, macadamia, brasil etc and products there of 9-Celery and products there of 10-Mustard and products there of 12-Sulphur Dioxide and Sulphites 13-Lupin and products there of

11-Sesame Seeds and products there of 14-Molluscs and products there of