

CHRISTY'S BAR DINNER MENU

2 COURSE DINNER €26 – Choose any main course with a starter or dessert – STEAK +€8

STARTERS

Chef's choice of soup with our homemade brown bread **€6.95** (1a, 1d, 6, 8, 9, 10, 11, 12)

Seafood Chowder, root vegetables, white wine, Ballycotton seafood, smoked paprika with homemade brown bread **€7.95** (1a, 1d, 2, 4, 6, 8, 9, 10, 11, 12)

Buffalo New York Style Chicken Wings with Frank's hot sauce, Cashel blue dip & celery sticks OR honey, chili, spring onion & sesame seeds OR Smoked Hickory BBQ sauce **€8.50** (5, 6, 9, 11)

Bruschetta with tomatoes, garlic & fresh basil, balsamic glaze on toasted sourdough **€7.95** (1a)

Prawn Cocktail with cos lettuce, Marie rose sauce, smoked paprika & lemon **€9.95** (2, 3, 4, 14)

MAINS

28 day dry aged 100% Irish 10oz Sirloin Steak with mash, sautéed onions, mushrooms, roasted garlic & thyme butter OR Jameson & peppercorn sauce **€26.95** (5, 6, 9, 10, 12)

Beer Battered Cod with dill salt, crushed minted peas, tartar sauce & fries **€17.95** (1a, 2, 3, 4, 5, 6, 12, 14)

Prime Irish 8oz Hereford Beef Burger in a brioche bun with lettuce, tomato, aged cheddar, bacon, crispy onion rings & fries **€16.95** (1a, 1c, 3, 4, 5, 6, 11, 12)

Spiced Massaman Chicken Curry with savoury rice, warm flat bread, mango chutney, mint & coriander raita **€16.95** (1a, 2, 4, 6, 9)

Slow Roasted Slaney Valley Lamb Shank with creamy mash, roast root veg & lamb jus & mint sauce **€20.00** (1c, 4, 5, 6, 9, 10, 12)

Vegan Burger in a seeded brioche bun with baby gem, beef tomato, vegan garlic mayo & red onion pickle **€14.95** (1a, 11, 12)

Chargrilled Supreme of Chicken with creamy mash, asparagus tips wrapped in streaky bacon, wild mushroom sauce **€17.95** (6, 12)

Fillet of Pork with creamy mash, apricot & thyme stuffing, apple compote, & cider sauce **€17.95** (1a, 5, 6, 9, 12)

Pan Seared Fillet of Salmon with a wasabi crust, sautéed baby potatoes, lemon & garlic butter **€18.95** (2, 4, 6, 10, 11, 14)

SIDES

Fries €4 (12)

Garlic & herb crostini €2.95 (1a, 6)

Onion rings €2.95 (1a, 6)

Vegetables €3.95 (6)

Creamy mash €4.50 (6, 12)

Rocket & parmesan salad €4 (6)

DESSERTS

Homemade Cheesecake, flavours change daily, please ask your server, with Bourbon vanilla ice cream **€7.50** (1a, 5, 6, 8)

Warm Belgian Dark Chocolate Brownie with chocolate sauce & chocolate soil **€7.50** (1a, 3, 5, 6)

Poached Pear & Almond Tart with almond crumb, vanilla ice cream & pear puree **€7.50** (1a, 3, 6, 8 (a) Almonds, 12)

Warm Apple or Rhubarb Tart with vanilla cream & custard **€7.50** (1a, 3, 6, 8 (a) Almonds, 12)

ALLERGENS

1. Cereals
1. a Wheat
1. b Rye
1. c Barley

1. d Oats
2. Crustaceans
3. Eggs
4. Fish
5. Soybeans

6. Milk
7. Peanuts
8. Nuts
8a. Almonds
8b. Hazelnuts

8c. Walnuts
8d. Cashews
8e. Pecans
8f. Brazil
8g. Pistachio

8h. Macadamia
9. Celery
10. Mustard
11. Sesame
12. Sulphites

13. Lupin
14. Molluscs