

# Room Service Menu

PLEASE DIAL 303 TO PLACE ORDER

Tray Charge: €6.00 per tray



Bailey Fennin meets JFK in New Ross 1963

## STARTERS

<b>THIS EVENING'S VEGETABLE SOUP</b>	€7.00
Selection of Breads 1,7,9	
<b>WILD KILMORE SEAFOOD &amp; VEGETABLE CHOWDER</b>	€9.90
Treacle & Stout Bread 1,2,4,7,9,12,14	
<b>SHREDDED DUCK &amp; VEGETABLE SPRING ROLLS</b>	€9.90
Sweet Soy & Chilli Dressing 1,6,8,11	
<b>TEMPURA PRAWNS</b>	€12.50
Green Chilli, Garlic, Lime & Corriander Mayo, Mixed Leaf Salad 1,2,3,4	
<b>HARRISSA BURRATA</b>	€10.70
Creamy Burrata, Sweet & Spicy Harissa Dressing, Rocket Leaves, Tomato, Homemade Pesto, Toasted Sourdough. 1,7,8	
<b>CRISPY CHICKEN WINGS</b>	€10.50
Choice of Hot, BBQ or Honey Sesame Sauce with Blue Cheese Dip & Celery Sticks 1,6,7,9,11	
<b>CHICKEN SATAY</b>	€9.80
Marinated Chicken Pieces, Pickled Onion & Cucumber Mixed Salad 2,5,6,9,10	

## Plant Based Menu

### STARTERS

<b>CONFIT GARLIC, WHITE BEAN &amp; ROSEMARY DIP</b> - €9.00
Toasted Sourdough 1,12,13
<b>BUFFALO CAULIFLOWER WINGS</b> - €9.00
Salad Leaves, Plant Based Ranch Dressing 9
<b>TANDOORI JACKFRUIT SALAD</b> - €9.90
Marinated & Roast Jackfruit. Roast Red Peppers, Toasted Cashews, Dried Apricot & Cranberry, Vegan Mayo, Avocado, Sweet Chilli & Lime Dressing 1,6,8,10
<b>CHUNKY MINESTRONE SOUP</b> 1,9,12,13 - €7.50

### MAINS

<b>PEANUT &amp; SWEET POTATO STEW</b> - €19.00
Basmati Rice & Poppadom 5,8,9,12,13
<b>VEGETABLE &amp; LENTIL HOT POT</b> - €19.00
topped with Vegan Mash, Steamed Vegetables 9,10,12,13
<b>ROAST VEGETABLE &amp; LENTIL CURRY</b> - €19.00
Basmati Rice & Poppadom 9,10
<b>BETROOT &amp; CHICKPEA BURGER</b> - €19.00
Vegan Garlic Mayo, Pickled Red Onion, Vegan Bun 1,6,11

## SIDE ORDERS

<b>VEGETABLES &amp; POTATOES</b> 7	€4.50
<b>MIXED LEAF SALAD</b> 3,7,10	€4.50
<b>CHIPS / CHUNKY CHIPS</b>	€4.50
<b>HOMEMADE ONION RINGS</b> 1,3	€4.50
<b>SWEET POTATO FRIES</b>	€5.00

## PIZZA

<b>MARGHERITA</b>	€15.00
Vine Ripened Tomato Sauce & Fresh Mozzarella Cheese 1,6,7,11,12	
<b>SPICY SALAMI &amp; PEPPERONI</b>	€16.90
Grilled Peppers, Mozzarella 1,6,7,11,12	

## MAIN COURSE

<b>7oz PRIME HEREFORD OPEN STEAK SANDWICH</b>	€21.90
Sautéed Onions & Mushrooms, Toasted Garlic Ciabatta, Pepper Sauce 1,7,12	
<b>10oz SIRLOIN STEAK</b>	€33.50
Sautéed Mushroom Onion Rings, House Fries Creamy Peppercorn Sauce 3,7,12	
<b>8oz NOLAN'S BEEF BURGER</b>	€20.50
Garlic Aioli, Gem Lettuce Onion Rings, Smoked Cheddar 1,3,7,10	
<b>BALLYKILCAVAN BEER BATTERED FISH &amp; CHIPS</b>	€20.50
Garden Pea Puree, Tartare Sauce 1,3,4,7,10	
<b>32 HOUR SLOW COOKED BLADE OF BEEF</b>	€22.50
Spring Onion Mash, Pearl Onion, Smoked Bacon Ragout 1,7,9,12	
<b>CRISP HONEY ROAST HALF DUCK</b> 7,11,12	€26.50
Butternut Puree, Grilled Pak Choi, Sesame & Honey Dressing	
<b>PAN-SEARED FILLETS OF SALMON &amp; SEABASS</b>	€27.00
Crisp Tiger Prawns, Smoked Salmon Mash, Lemon & Chilli Cream Sauce 2,4,7,12	
<b>CRISPY BUTTERMILK CHICKEN BURGER</b>	€20.50
Tomato & Chilli Jam, Crisp Lettuce, Red Onion, Sweet Chilli Mayo 1,3,7	
<b>BAILEY'S PIE OF THE EVENING</b> 1,3,4,7,9,12	€19.50
<b>TRADITIONAL BEEF LASAGNE</b> 1,7,9,12	€19.50

## SANDWICHES, WRAPS & PANINI

<b>SELECTION OF SOURDOUGH &amp; WHOLEMEAL BREADS</b>	€4.50
Balsamic Oil, Olives, Pesto 1,7,8,11	
<b>BAILEY'S GRAZING BOARD PERFECT FOR SHARING</b>	€19.90
Selection of Air Dried & Cured Meats, Irish Farmhouse Cheese, Marinated Olives, Fresh Fruit, Nuts, Crackers, Bailey's Homemade Relish & Pesto 1,5,7,8,9	
<b>BAILEY'S BAR BITES</b>	STARTER €11.50 / MAIN €16.00
Chicken Goujons, Cocktail Sausages, Spicy Wedges & Crispy Onion Rings 1,3,7,12	

If you have an allergy or food intolerance please inform your server and we will do our utmost to accommodate your request.



1  
Cereal  
Gluten



2  
Crustacean



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

All our Beef is of Irish Origin

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<b>DESSERT OF THE DAY</b>	<b>€8.00</b>
<b>HOMEMADE BANOFFI</b>	<b>€8.00</b>
With Toffee Sauce, Banana & Vanilla Ice Cream 1,3,7	
<b>BAILEY'S GLUTEN FREE BAKED ALASKA</b>	<b>€8.50</b>
Layered With Fresh Fruit, Strawberry Ice Cream & Italian Meringue 3,7	
<b>WARM APPLE &amp; BLACKBERRY CRUMBLE</b>	<b>€8.00</b>
Vanilla Ice Cream, Sauce Anglaise 1,3,7,8	
<b>WARM CHOCOLATE BROWNIE</b>	<b>€8.50</b>
Peanut Butter Ice Cream, Salted Caramel 1,3,5,7,8	
<b>WARM STICKY TOFFEE PUDDING</b>	<b>€8.00</b>
Honeycomb Ice Cream & Caramel Sauce 1,3,7	
<b>CRÈME BRÛLÉE</b>	<b>€8.00</b>
With Forest Fruits & Caramel Crust, Almond Biscotti 1,3,7,8	
<b>CARAMEL &amp; CHOCOLATE SUNDAE</b>	<b>€7.50</b>
Freshly Whipped Ice Cream, Chocolate & Caramel Sauce, Toasted Hazelnuts 3,7,8	
<b>IRISH ARTISAN CHEESE BOARD</b>	<b>€10.00</b>
Bailey's Tomato Relish, Crackers & Fresh Fruits 1,7,9,12	

**PLANT BASED DESSERTS**

<b>Raspberry Frangipane Tart</b> . . . . .	<b>€8.00</b>
Served with Plant Based Whipped Cream and a Soya Vanilla Ice Cream 8,12	
<b>Plant Based Chocolate Brownie</b> . . . . .	<b>€8.00</b>
Chocolate Sauce & Vanilla Ice Cream 8	
<b>Warm Apple &amp; Blackberry Crumble</b> . . . . .	<b>€8.00</b>
Vanilla Ice Cream, Sauce Anglaise 1,3,7,8	
<b>Chocolate &amp; Coconut Tart</b> . . . . .	<b>€8.00</b>
Served with Vanilla Ice Cream 5,6,8	

— **WHITE WINE** —

**ROSARIO ESTATE SAUV BLANC**  
Sustainable methods. Intense, balanced and refreshing, with a good acidity and citrus fruits flavours.  
**175ml €7.20 / 250ml €9.20 / Btl €27.00**

**TERRE FORTI PINOT GRIGIO VENEZIA IGT**  
Vegan friendly Well-balanced and dry, fruity wine, with hints of almonds, Peach, and grapefruit  
**175ml €7.50 / 250ml €9.50 / Btl €29.00**

**LES ROUCAS CHARDONNAY**  
Traditional wine methods. A well-crafted and fresh white with loads of ripe apple, pear, and cream flavours.  
**175ml €8.00 / 250ml €10.00 / Btl €30.00**

**CHALK HILL BLUE SEMILION SAUVIGNON BLANC**  
Organic wine methods. Light green-yellow colour. Flavours flow seamlessly onto the palate with crisp tropical fruit and a clean finish.  
**Btl €33.00**

**PICPOUL DE PINET LES PINS DE CAMILLE**  
Traditional wine methods A vibrant and fresh wine, with notes of citrus and white flowers.  
**Btl €34.00**

**LEOPARDS LEAP CHENIN BLANC**  
Vegan friendly and sustainable. A medium-bodied wine made in a fresh and fruity New World style. The interesting combination of spicy and tropical aromas, underlined by a bold acidity, makes this wine a versatile companion. **Btl €34.00**

**RABBIT ISLAND SAUVIGNON BLANC**  
Vegan friendly The Rabbit Island Nelson Sauvignon Blanc is a crisp, clean varietal with notes of passionfruit and melon. The palate is broad and flavoursome, leaving a lasting impression. **Btl €36.00**

**EDOUARD DELAUNAY SEPTEMBRE BOURGOGNE CHARDONNAY**  
Traditional wine methods. Fresh and crisp, revealing notes of melted butter and hazelnut. An expressive nose of ripe citrus and orange blossom along with a hint of barley sugar and spice. **Btl €45.00**

**SANCERRE CHAVIGNOL BLANC**  
Sustainable wine methods. Our Sancerre Chavignol comes from our hillsides in Chavignol. This clay-limestone terroir gives the wine a subtle balance between roundness and freshness. Typical Sauvignon Blanc crispness and elegance. **Btl €55.00**

— **RED WINE** —

**ROSARIO ESTATE CABERNET SAUVIGNON**  
Sustainable Methods. Full-bodied wine, that is balanced and complex, with ripe and strong tannins. Mint and tobacco notes together with pepper and vanilla.  
**175ml €7.20 / 250ml €9.20 / Btl €27.00**

**TERRE FORTI NERO D'AVOLA**  
Vegan friendly. Intensely red with violet hues. Typical aromas of blackberry and cherry. Round and complete on the palate.  
**175ml €7.50 / 250ml €9.50 / Btl €28.00**

**IL PORTONE MONTEPULCIANO D'ABRUZZO DOC**  
Traditional wine methods. Markedly spicy on the nose with a slight chocolatey edge, the bouquet reveals a pleasant scent of plum and ripe cherry.  
**175ml €8.00 / 250ml €10.00 / Btl €30.00**

**MURIEL RIOJA CRIANZA**  
Vegan friendly. This wine is elegant with a clean aftertaste, notes of vanilla, coconut and roasted coffee. Cherry red in colour, clean and bright. On the nose there are ripe red fruit aromas. **Btl €35.00**

**DON DAVID RESERVE MALBEC**  
Organic. Very well balanced with sweet and soft tannins. Fruity, full of plums and chocolate notes. **Btl €35.00**

**CHALK HILL BLUE SHIRAZ CABERNET**  
Organic wine methods. On the palate the wine shows vibrant mouth-filling fruit with cherry and plum, good length, a touch of wood and a soft full finish. **Btl €33.00**

**TENUTA GARETTO BARBERA D'ASTI DOCG**  
Organic. Intense notes of not fully ripened red fruits like currants and raspberries, floral notes of hibiscus and spicy notes of pink pepper and dehydrated juniper. **Btl €40.00**

**CH PUYNARD TRADITION**  
Organic. Pleasant nose of red fruits, wild blueberries and peony flowers. Supple on the attack and well balanced, the palate shows a beautiful overall harmony and a long aromatic finish. **Btl €45.00**

**EDOUARD DELAUNAY SEPTEMBRE BOURGOGNE PINOT NOIR**  
Traditional wine methods. Full and fresh, elegant and savoury, with berry-fruit flavours.  
**Btl €48.00**

— **ROSÉ WINE** —

**CAVES DE L'ANGEVINE ROSE D'ANJOU**  
Vegan friendly and sustainable. An intense strawberry aroma rises from this bright pink wine. The slightly sweet fruit goes immediately dry, nicely tart and bloomy.  
**175ml €7.50 / 250ml €9.50 / Bottle €33.00**

— **SPARKLING** —

**MASOTTINA PROSECCO FRIZZANTE**  
Organic, sustainable and vegan friendly. Pale straw yellow colour with greenish highlights. Intense, fruity aroma with a rich scent of apple, lemon and grapefruit. It has pronounced aroma of wisteria in bloom and acacia flowers.  
**Bottle €39.00**

**COLLE DE PRINCIPE FRIZZANTE SNIPE**  
Traditional wine methods. Full-bodied wine with a soft, fruity taste. **Snipe: €10.00**

**MOET ET CHANDON**  
Moët is the ultimate celebratory fizz. It's crisp and refreshing, but rich and ripe and full of stone fruit flavours. Think peach and lemon zest. With aromas of biscuit and brioche, it's as decadent as it is moreish. **Bottle €92.00**

— **TEAS & COFFEES** —

Café Americano . . . . .	€3.80
Tea . . . . .	€3.40
Café Latte 7 . . . . .	€4.00
Cappuccino 7 . . . . .	€4.00
Espresso . . . . .	€3.80
Double Espresso . . . . .	€4.90
Café Mocha 7 . . . . .	€4.00
Hot Chocolate 7 . . . . .	€4.00
Herbal Tea . . . . .	€3.60
Add a Flavoured Syrup . . . . .	.60c

Choose From: Vanilla, Caramel or Hazelnut 8

— **LIQUEUR COFFEES** —

<b>The Full Irish Coffee</b> . . . . .	<b>€8.00</b>
Fresh ground coffee served with Irish Whiskey and topped with fresh Cream	
<b>Baileys Coffee</b> . . . . .	<b>€8.00</b>
The creamy smooth sensation of Baileys combined with a smooth latté	
<b>Irish Monk</b> . . . . .	<b>€8.00</b>
Baileys, Frangelica, fresh ground coffee and cream	
<b>Calypso Coffee</b> . . . . .	<b>€8.00</b>
Fresh ground coffee with a hint of Tia Maria and cream	
<b>Cat's Eye</b> . . . . .	<b>€8.00</b>
Crème De Menthe, fresh ground coffee and cream	
<b>Tijuana Beanrun</b> . . . . .	<b>€8.00</b>
Kahlua, Tequila, fresh ground coffee and cream	
<b>Nose Warmer</b> . . . . .	<b>€8.00</b>
Tia Maria, Baileys, Grand Marnier, Frangelica, fresh ground coffee and cream	

**A MESSAGE FROM THE BAILEY'S TEAM**

REALLY GOOD FOOD is so important to us and our food philosophy guarantees you, our customers, that we source quality produce from suppliers we know and trust, with an emphasis on seasonal, artisan, local and Irish provenance.

**Our Lamb and Beef is sourced from various craft butchers using livestock exclusively from Irish pastures**

Please let your friends know if you liked your meal and time with us, if not do let us know!

