

Bailey's Bar & Bistro



Bailey Fennin meets JFK at New Ross 1963

STARTERS

SOUP OF THE DAY Baked Bread Selection.....	€5.30
WILD KILMORE QUAY SEAFOOD & VEGETABLE CHOWDER Guinness Brown Bread	€6.80
SELECTION OF BREADS Olives and Tomato Pesto	€3.00
POWER SALAD	€6.80 (290 cals) / €11.80 (520 cals)
Kale, Rocket Leaves, Sprouting Broccoli, Avocado, Sweet Potato, Sunflower & Pumpkin Seeds. Lemon & Chia Seed Dressing	
SHREDDED DUCK & VEGETABLE SPRING ROLLS Crisp Leaf Salad, Sweet Soya & Chilli Dressing	€7.50
POTTED KILMORE CRAB & COLDWATER SHRIMP Guinness Brown Bread.....	€8.50
KATAIFI PRAWNS King Prawns wrapped in Shredded Pastry, Mango, Lime & Coriander Salsa.....	€10.50
SLAB OF INCH HOUSE BLACK PUDDING Crisp Fried Poached Egg, Parma Ham Crisp, Apple & Micro Leaf Salad with Balsamic Dressing	€7.50
CHICKEN LIVER PATE Pistacio Crust, Plum Chutney, Toasted Bread	€8.50
HONEY GRILLED GOATS CHEESE Crostini, Thyme, Tomato, Toasted Almonds with Spinach Salad	€8.50
CRISPY CHICKEN WINGS IN A HOT SAUCE with Blue Cheese Dip, Celery Sticks.....	€7.30
CHAR GRILLED CHICKEN CAESAR SALAD with Garlic Croutons & Parmesan Shavings, Smoked Bacon	€8.30 / €13.50
BAILEYS BAR BITES - Chicken Wings, Cocktail Sausages, Spicy Wedges & Crispy Onion Rings.....	€8.50 / €12.50



MAINS

7OZ PRIME HEREFORD OPEN STEAK SANDWICH Caramelised Onions & Mushrooms, Toasted Ciabatta Bread, Peppercorn Sauce.....	€17.00
10OZ HEREFORD SIRLOIN STEAK Caramelised Onions, Grilled Mushrooms, Sweet Balsamic Glaze	€25.00
8OZ HOMEMADE STEAK BURGER Mature Cheddar, Smoked Bacon & Crispy Onion Rings, Toasted Brioche Bun.....	€16.00
8OZ PRIME HEREFORD FILLET Pancetta Wrapped Asparagus Shoots, Scallion Mash, Béarnaise Sauce	€29.00
PAN-FRIED SALMON & SEABASS Smoked Salmon Mash & Wild Clam Chowder (Ingredients**).....	€18.00
SLOW COOKED CRISP PORK BELLY Black Pudding, Caramelised Onion & Bacon Champ, Cider Jus	€17.00
RACK OF LAMB AND SLOW ROASTED SHOULDER OF LAMB WELLINGTON Mint Jus	€24.50
FISH & CHIPS O'Hara's Beer Battered Kilmore Quay Cod & Chips, Mushy Peas, Tartare Sauce	€16.00
SEARED CAJUN SPICED CHICKEN FILLET BURGER Caramelised Onions, Cajun Mayonnaise, Toasted Latino Bap.....	€15.80
HOMEMADE BEEF LASAGNE	€15.00
CONFIT LEG OF DUCK Spring Onion Mash, Red Onion Marmalade, Orange Jus	€17.00
PAN ROASTED SUPREME OF CHICKEN Spring Onion Mash, Caramelised Onion Puree, Parma Ham & Garden Peas.....	€16.30
MIXED BEAN BURGER Halloumi Cheese, Red Onion Marmalade, Brioche Bun	€16.30
TRIPLE DECKER CLUB SANDWICH	€12.00

All the above served with Choice of Chunky Chips or Fries or Potato & Veg

WOK FRIED CHICKEN OR BEEF with Cashew Nuts, Baby Spinach, Peppers & Honey Soya Sauce on Egg Noodles or Steamed Rice	€16.30
THAI SPICED RED CHICKEN CURRY Served with Basmati Rice, Warm Naan Bread	€15.80
SPINACH & RICOTTA IN RAVIOLI Butternut Squash Cream, Micro Herbs	€15.80
HEALTHY CHOICE - Breast of Chicken, Quinoa & Sweet Potato Chips	(580 cals) €14.00



SIDE ORDERS

VEGETABLES & POTATOES	€3.00	CHIPS	€3.00
MIXED LEAF SALAD	€3.00	SWEET POTATO CHIPS	€4.00
POWER SALAD.....	€4.00	CRISPY ONION RINGS	€3.00
CHUNKY CHIPS	€3.00		

Should you have any dietary requirements or allergens, please ask to see our Allergen Menu.

DESSERTS

HOMEMADE BAILEYS TIRAMISU Vanilla Bean Ice Cream	€6.50
BAKED ALASKA Vanilla Sponge Base with Honeycomb Ice-Cream, Mixed Fruit and Italian Meringue	€6.50
MANGO PASSION FRUIT TART Vanilla Bean Ice Cream	€6.50
SELECTION OF 'BARRY'S OF WEXFORD' ICE CREAM	€6.50
CHOCOLATE TASTING PLATE An Indulgence of Chocolate Fondant, Ice Cream and Mousse	€6.50
SEASONAL CRUMBLE Vanilla Bean Ice Cream	€6.50
TRADITIONAL CRÈME BRULE with Biscotti, Vanilla Bean Ice Cream	€6.50
IRISH ARTISAN CHEESE PLATE Sheridan's Crackers, Fruit	€8.95
NEWYORK BAKED VANILLA CHEESECAKE Wild Berry Sauce & Vanilla Bean Ice Cream	€6.50

TEAS & COFFEES

CAFÉ AMERICANO	€3.00
TEA	€2.50
CAFÉ LATTE	€3.50
CAPPUCCINO	€3.50
ESPRESSO	€3.00
DOUBLE ESPRESSO	€4.50
CAFÉ MOCHA	€3.50
HOT CHOCOLATE	€3.50
HERBAL TEA	€3.00

LIQUEUR COFFEES

THE FULL IRISH COFFEE	€5.90
Fresh ground coffee served with Irish Whiskey and topped with fresh Cream	
BAILEYS COFFEE	€5.90
The creamy smooth sensation of Baileys combined with a smooth latté	
IRISH MONK Baileys, Frangelica, fresh ground coffee and cream	€5.90
CALYPSO COFFEE Fresh ground coffee with a hint of Tia Maria & cream ...	€5.90
CAT'S EYE Crème De Menthe, fresh ground coffee and cream.	€5.90
TIJUANA BEANRUN Kahlua, Tequila, fresh ground coffee and cream.	€5.90
NOSE WARMER	€5.90
Tia Maria, Baileys, Grand Marnier, Frangelica, Fresh Ground Coffee and Cream	

WHITE		RED	
EL PARRAL CHARDONNAY (Argentina)	€21.50	EL PARRAL MALBEC (Argentina)	€21.50
CAMPO DEL MORO Sauvignon Blanc/Macabeo (Spain)	€21.50	CAMPO DEL MORO (Tempranillo/Syrah/Cabernet) (Spain)	€21.50
REAL COMPAÑIA VERDEJO (Spain)	€24.50	REAL COMPAÑIA TEMPRANILLO (Spain)	€24.50
TINI TREBBIANO/CHARDONNAY (Emilia-Romagna, Italy)	€21.50	TINI SANGIOVESE (Emilia-Romagna, Italy)	€21.50
CHILENSIS SAUVIGNON BLANC (Chile)	€23.50	CHILENSIS MERLOT (Chile)	€23.50
BUTTERFLY RIDGE Colombard/Chardonnay - (Australia)	€23.50	BUTTERFLY RIDGE Shiraz/Cabernet (Australia)	€23.50
GABRIELLA PINOT GRIGIO (Italy)	€24.00	IL PORTONE MONTEPULCIANO D'ABRUZZO (Italy)	€24.00
OLIVIER RAVOIRE CÔTE DU RHÔNE (France)	€28.00	LEOPARD'S LEAP CABERNET SAUVIGNON (South Africa)	€27.00
CHÂTEAU DE VIVIERS CHABLIS (France)	€39.00	LUPÉ-CHOLET FLEURIE (France)	€39.00

BY THE GLASS			ROSÉ	
WHITE			ROSÉ D'ANJOU (Loire, France) €24.00	
	175ML	250ML	SPARKLING/CHAMPAGNE	
Campo del Moro Sauvignon Blend	€5.45	€7.45	PROSECCO FRIZZANTE (Veneto, Italy)	€32.00
Tini Trebbiano Chardonnay	€5.45	€7.45	CHAMPAGNE PANNIER BRUT NV (France)	€82.00
RED				
Campo del Moro Tempranillo Blend	€5.45	€7.45		
Tini Sangiovese	€5.45	€7.45		



Carlow Brewing Company, also known as O'Hara's Brewery, craft brew traditional Irish beers and their own interpretation of international beer styles, including their very own stouts and ales, wheat beers and lagers.

Each beer is crafted using classic brewing methods to create the traditional Irish beer that has long since been forgotten by many of the larger breweries. Carlow Brewing use just four main ingredients; water, malts, hops and yeast to produce the highest quality craft beer range.

OUR FOOD PHILOSOPHY, SUPPLIERS & PRODUCERS

REALLY GOOD FOOD is so important to us and we are committed to a food philosophy of quality supply and produce with an emphasis on seasonal, artisan, local and nationally sourced ingredients. Variety is key and our chefs have designed our menus with something for everyone in mind, offering a wide selection of both traditional and modern dishes. Supporting local and recognising award-winning producers is at the heart of our whole ethos - our lamb and beef is selected from various craft butchers using livestock exclusively from the pastures of Leinster. Our milk (and ice cream!) comes from free range cows and our beef is sourced from award-winning butchers, not to mention our Kilmore Quay and Dublin Bay seafood.

