

# Bailey's Bar & Bistro

## **Start.....**

*Spiced Fish Cake, Warm Goatsbridge Smoked Trout, Crab claws and tiger prawns,  
Lemon & Chilli Dressing*

*This Evenings Homemade Soup*

*Crisp Fried Wicklow Baun Brie wild berries and Mesclun leaf Salad*

*Caesar Salad 'Bailey's Style' "Smoked chicken, Bacon, Parmesan & garlic croutons*

*Crisp Duck & Shredded Vegetables Spring Rolls with honey soy sauce*

## **to follow...**

*Chefs Special of the Day (ask your server for details)*

*10oz Hereford Sirloin Steak*

*Caramelised Onions and Mushrooms Choice of Jameson Whiskey infused peppercorn sauce or garlic butter*

*Pan Fried Salmon and fillet of Seabass crab claws, prawns and smoked salmon mash and lemon dressing*

*Pan Fried Supreme of Chicken, Smoked Bacon, Silverskin onion, Creamed Potato and Red wine jus*

*Spinach & Ricotta Cheese Tortellini roasted vegetables, sundried tomato in a cream sauce*

*Spiced Rump of Lamb, Black Olive & Tomato tapenade, creamy mash,  
Red Wine Infusion*

## **Something sweet...**

*Warm Sticky Toffee Pudding with Honeycomb Ice-Cream & Crème Anglaise*

*Selection of Ice-Creams in a Crisp Wafer Basket & Fruit Coulis*

*Daily Crumble, Vanilla Ice Cream*

*Meringue with Fresh Fruit and Strawberry Ice- Cream*

*Pear & Almond Tart, Vanilla Bean Ice – Cream, Sauce Anglaise*

*Warm Chocolate Brownie, hazelnuts & Chocolate ice-cream*

## **To end...**

*Freshly Brewed Tea or Coffee*

**€32**