

BAILEY'S BAR & BISTRO



Table d'Hôte Menu

STARTERS

- This Evening's Homemade Soup Bread & Freshly Baked Roll **1,7,9**
- Crispy Chicken Wings with Hot, BBQ or Honey Sesame Sauce with Blue Cheese Dip & Celery Sticks **1,6,7,9,11**
- Thai Spiced Fishcakes, Lemon & Saffron Mayonnaise **1,2,3,4,7,10**
- Crispy Tofu Salad with Pickled Carrot, Cucumber, Mixed Leaves, Cherry Tomato & Sesame Seed tossed in a Ginger & Soya Dressing **6,11,12**
- Shredded Duck & Vegetable Spring Rolls, Sweet Soya & Chilli Dressing **1,6,8,11**

MAINS

- 32 Hours slow cooked Blade of Beef served with Black Pudding & Chive mash with pearl onion streaky bacon ragout **1,7**
- Crispy Confit Of Pork Belly, Spring Onion Mash & an Apple Puree, Balsamic Jus **7,12**
- Baked Fillet of Cod with Smoked Salmon Mash, Wild Mussel Sauce **2,4,9,12**
- Plant Based Meat Loaf with Roasted Root Vegetables & an Onion Gravy **9,10**
- Pan Fried Rib Eye Steak, Sauteed Mushrooms, Onion Rings & a Creamy Peppercorn Sauce **1,3,7,12**

DESSERT

- Caramel and Chocolate Sundae, Chocolate Sauce & Toasted Hazelnuts **1,3,7,8**
- Warm Rhubarb & Strawberry Crumble, Crème Anglaise & Vanilla Ice Cream **1,3, 7**
- Raspberry & White Chocolate Cheesecake, Honeycomb Ice Cream, Wild berry Compote **1,3,7**
- Selection of Ice Creams in a Wafer Basket **1,3, 7**
- Warm Sticky Toffee Pudding, Honeycomb Ice Cream ,Toffee Sauce **1,3, 7**

Tea or Coffee

€36.00

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
Dairy



8
Nuts



9
Celery



10
Mustard



11
Sesame
Seeds



12
Sulphur
Dioxide &
Sulphites



13
Lupin



14
Molluscs

All our Beef is of Irish Origin