Bailey's Bar & Bistro

Sunday Evening Menu



Bailey Fennin meets JFK
at New Ross 1963

Starters

Today's Homemade Soup Selection of Breads 1,7,9 — €7.90

Shredded Duck & Stir-Fried Vegetable Spring Rolls,
Leaf Salad, Sweet Soya & Chilli Dressing 1,3,6,8,10,11 — €11.90

Crisp Buttermilk Chicken Caesar Salad, Garlic Croutons, Smoked Bacon,
Parmesan Shavings, Caesar Dressing 1,3,4,6,7,9,10,11 — Starter €12.00 / Main €20.00

Crisp Fried Salmon, Haddock & Crab Cakes, House Salad, Saffron & Citrus Aioli 1,2,3,4,7,10 — €11.90

Chicken & Mushroom Vol au Vent House Salad, Balsamic Reduction 1,3,7,10 — €11.50

Crispy Chicken Wings – Choice of Hot, BBQ or Honey Sesame Sauce,
Blue Cheese Dip & Celery Sticks 1,6,7,9,11 — €12.00

Wild Kilmore Seafood & Vegetable Chowder, Treacle & Stout Bread 1,3,4,7,9 — €12.50

Chilled Galia, Cantaloupe and Watermelon, Fruit Sorbet & Wild Berry Compote — €10.00

Mains

Pan-Seared Fillets of Salmon & Seabass,
Crisp Tiger Prawns, Smoked Salmon Mash, Lime & Chilli Cream Sauce 2,4,7,12 — €28.90

10oz Sirloin Steak, Sautéed Onion & Mushrooms, Whiskey Pepper Sauce 1,3,7,9,12 — €36.00

Traditional Roast Turkey, Baked Kildare Ham, Herb Stuffing & Red Wine Jus 1,7,9,12 — €19.50

32 Hour Braised Blade of Beef, Turnip Purée, Red Wine Jus 1,7,9,12 — €25.50

Traditional Beef Lasagne, Rainbow Slaw & Fries 1,7,9,12 — €21.00

Chicken & Mushroom Vol au Vent, Rainbow Slaw, & Fries 1,3,7,10 — €19.90

7oz Prime Hereford Open Steak Sandwich, Sauteed Onions & Mushrooms,
Toasted Garlic Sourdough, Pepper Sauce 1,7,9,12 — €24.90

Ballykilcavan Beer Battered Cod & Chips, Garden Pea Puree, Tartare Sauce 1,3,4,7,10,12 — €23.50

8oz Nolan's Beef Burger, Garlic Aioli, Onion Rings, Smoked Cheddar,
Streaky Bacon, Baby Gem Lettuce 1,3,7,9,10,12 — €22.90

Crispy Buttermilk Chicken Burger,
Tomato & Chilli Jam, Crisp Lettuce, Red Onion, Sweet Chilli Mayo 1,3,7,9,12 — €22.90

-All the above are served with Potato & Veg or Skin on Fries -

Bailey's Chicken Curry, Cardamon & Coriander Rice & Naan Bread 1,6,9,11 — €23.00

Desserts €8.90

Crème Brûlée Vanilla Scented, Homemade Butter Shortbread 1,3,7

Bramley Apple, Oat & Hazelnut Crumble
Apple & Clove, Vanilla Bean Ice Cream, Custard Crème 1,3,7,8,12

Sticky Toffee Pudding Toffee Sauce, Bourbon Vanilla Ice Cream 1,3,7

Eton Mess Seasonal Fruits, Fresh Cream, Crushed Meringue 3,7,12

Sherry Trifle 3,7,12

This Evening's Cheesecake - *please ask your server* 1,3,7,12

Selection of Ice Creams Wafer Basket, Fruit Coulis 1,3,7

Plant Based Menu

STARTERS

Arancini - €10.50
Roasted Red Pepper & Sundried Tomato Arancini, Marinara Sauce 1,6,9,12

Buffalo Cauliflower Wings - €10.50
Tempura Batter Coated Cauliflower Florets, House Hot Sauce
or Vietnamese Garlic & Chilli Sauce 6,9,11

MAINS

Blackbean & Sweet Potato Burger - €21.00
Vegan Burger Sauce, Tomato, Avocado on a Vegan Bun 1,9

Chickpea Curry - €20.50
Roasted Vegetables, Spinach & Chickpeas in a Mild Coconut Curry,
Cardamon & Coriander Rice, Naan Bread 1,9

PLANT BASED DESSERTS €8.90

Bramley Apple & Hazelnut Crumble
Plant Based Vanilla Ice Cream 6,8

Warm Chocolate Brownie
Plant Based Vanilla Ice Cream 6,8

TEAS & COFFEES

Café Americano €4.10
Tea €4.00
Café Latte 7 ..... €4.40
Cappuccino 7 ..... €4.40
Espresso €4.10
Double Espresso €5.20

Café Mocha 7 ..... €4.50
Hot Chocolate 7 ..... €4.50
Herbal Tea €4.10
Add a Flavoured Syrup 60c
Choose From:
Vanilla, Caramel or Hazelnut 8

Please be advised that we are not in a position to split bills larger than 6 guests.

*For any **Vegetarian, Vegan or Gluten-Free** dietary requirements or any other allergy or food intolerances, please inform your server and we will do our utmost to accommodate your request.*

***Gluten-free bread** is available as well as other food items.*

Allergens Guide

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