

# Bar Snacks

## Posh Chips

With mature Irish cheddar cheese, served with home made garlic mayonnaise and house relish

€6.30



## Salt & Pepper Squid

Deep fried squid in a light and crispy coating, served with green salad, homemade garlic mayonnaise

€9.50



## Nachos

Loaded with a Mexican bean chili, topped with shredded mature cheese, sour cream, sweet chili jam and coriander

€9.50



## Fish Bites

We use sustainable white fish, caught in Irish waters. Freshly battered in a light craft beer batter, served with tartar sauce

€9.50



## Brie Wedge

Panko crumbed Brie wedge, deep-fried and served with Cumberland sauce and a little salad

€10.50



## Messy BBQ Pulled Pork Fries

Our twice cooked chips loaded with slow cooked pork, with BBQ sauce, topped with crispy onions and cheese

€8.50



*This menu runs from Tuesday - Saturday, 1500 - 2000. Please ask to see our full restaurant menu, which is served Thursday, Friday and Saturday nights from 1800 - 2100*

Almost everything on our menu can be cooked gluten-free. However, all 14 allergens are openly used throughout our kitchen and trace amounts may be present at all stages of cooking. **Please speak to your server if you have specific dietary requirements.**

Gluten	Eggs	Molluscs	Peanuts	Dairy	Mustard	Sulphites
Crustaceans	Fish	Soybeans	Nuts	Celery	Sesame Seeds	Lupin

*We are proud to be supplied by the following local suppliers*

Haven Shellfish, Atlantis Seafood, Keohane's Seafood, Fisherman Gus O'Donovan, Tom Durcan's Butchers, Odaios Foods, Mags Curtin @ Milis, Hassetts Bakery, Brian St Ledger @ Strawberry Fields, Horizon Farm, Clona Dairies, Gubbeen Farmhouse, O'Mahony's Butchers.