

Matt Ryan Bar

SERVED FROM 4.00PM-9.00PM

STARTERS

BUFFALO SPICY CHICKEN WINGS	9.80
Served with Celery Stick & Blue Cheese Dip (3,7,9,10,11)	
GOLDEN CRUMBED BRIE	9.80
Served with Rocket & Black Pudding Salad & Apple Chutney (1,1,3,7)	
PAN SEARED TIGER PRAWNS	12.50
Served with Chilli Chorizo Butter, Rocket Salad with Lemon Dressing (2,2,7)	
MUSSELS MARINIERE	9.80
Rope Mussels in White Wine, Cream & Parsley With Toasted Garlic Ciabatta (1,1,7,12,14,1)	

Salads

CAJUN CHICKEN CAESAR SALAD	13.80
Crispy Baby Cos Lettuce, Cajun Chicken, Bacon, Parmesan, Pine Nuts, Croutons with Caesar Dressing (1,1,3,7,8,9,10)	
CLASSIC SMOKED SALMON	13.00
Served with Soda Bread, Mascarpone Cheese, Fennel, Orange with Pickled Cucumber Salad (1,1,4,7)	
GOATS CHEESE SALAD	9.80
Steamed Broccoli, Chickpeas, Lentils, Sunflower Seeds, Rocket with Citrus Vinaigrette (7)	
BOCCONCINI HEIRLOOM CAPRESE SALAD	9.80
Baby Mozzarella, Heirloom Tomato, Basil Pesto with Balsamic Vinaigrette (7,8,9)	

Pizza & Pasta

MARGHERITA PIZZA	11.50
Homemade Pizza, topped with Tomato Sauce & Mozzarella (1,1,7) Additional toppings: Bacon, Ham, Salami, Pepperoni, Cajun Chicken, Roast Chicken, Chorizo - 1.00 per item Feta Cheese, Goats Cheese, Cheddar Cheese, Mushroom, Peppers, Onion, Sundried Tomato, Pineapple, Rocket, Red Onion - 0.50 per item	
CREAMY ROAST CHICKEN & WOODLAND MUSHROOM TAGLIATELLE PASTA	17.50
In Creamy White Wine Sauce with Fresh Rocket & Parmesan (1,1,3,7,12)	
SMOKED SALMON, PRAWN & CHORIZO TAGLIATELLE	17.50
In Creamy White Wine & Chive Sauce with Parmesan (1,1,3,4,7,12)	
RIGATONI PASTA	17.50
With Sundried Tomato, Honey Glazed Goat Cheese, Basil & Confit Tomato Sauce (1,1,3,7)	

SIDE ORDERS

HOUSE FRIES (1)	4.00
SELECTION OF VEGETABLES (7)	4.00
ONION RINGS (1,7)	4.00
GARLIC CIABATTA BREAD (1,7)	4.00

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED

ALLERGENS

1. GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2. CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3. EGGS, 4. FISH, 5. PEANUT, 6. SOYBEANS, 7. MILK, 8. NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9. CELERY, 10. MUSTARD, 11. SESAME SEED, 12. SULPHUR DIOXIDE & SULPHATES, 13. LUPIN, 14. MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

WHILST ALL PRECAUTION IS TAKEN WHILE PREPARING FOOD IN OUR KITCHENS, OUR KITCHEN IS NOT A NUT AND GLUTEN FREE ENVIRONMENT.

The Grand Classics

IRISH HEREFORD BEEF BURGER	11.50	16.50
With Smoked Applewood Cheese, Baby Gem Lettuce, Tomato, Onion & Relish, in a Brioche Bun, served with House Fries (1,1,3,7,10)		
BEER BATTERED FISH OF THE DAY	17.50	
Served with Tartare Sauce, Salad & House Fries (1,1,3,4,7,10,12)		
THAI CHICKEN CURRY	17.50	15.50
Grilled Peppers, Bamboo Shoots, Lemongrass Served with Basmati Rice, Poppadums & Tomato Chilli Sambal (1,1,4,7)		
CHIMICHURRI SPICED 6OZ SIRLOIN STEAK SANDWICH	17.50	19.50
On Toasted Ciabatta With Red Onion Jam & Rocket Served with House Fries & Pepper Sauce (1,1,7)		

Main Course

CHARGRILLED 8OZ SIRLOIN STEAK	28.00
Served with Sautéed Onions, Portobello Mushroom, Confit Cherry Tomatoes, Pepper Sauce & House Fries (7,12)	
CRUMBED BUTTERMILK CHICKEN	17.50
With Baby Cos Lettuce, Peppers, Red Onion & Feta Salad Served with House Fries & Cajun Mayonnaise (1,1,3,7)	
CHEFS DAILY FISH SPECIAL	23.50
Please ask your server for the Catch of the Day Special (4,7,12)	
ASIAN BEEF STIR FRY WITH CHINESE EGG NOODLES	18.50
Tender Beef Strips with Peppers, Onions, Carrots, Roasted Garlic, Sesame Seeds & Teriyaki Sauce (1,1,3,6,7,11)	

Dessert

APPLE & BLUEBERRY CRUMBLE	8.00
With Vanilla Bean Ice Cream & Creme Anglaise (1,1,1,3,7)	
OREO CHEESECAKE WITH DARK CHOCOLATE BROWNIE BASE	8.00
Served With Vanilla Bean Cream (1,1,3,7)	
MERINGUE SUNDAE	8.00
Layers of Crushed Meringue, Mixed Berry Compote, Fresh Cream & Strawberry Ice Cream Topped with Fresh Strawberries & Chocolate Shavings (3,7)(GF)	
RED VELVET OPERA CAKE	8.00
Red Velvet Sponge, Toffee Cream Cheese with Chocolate Ganach Served with Frozen Yoghurt (1,1,3,7)	
SOUTH AFRICAN CLASSIC MALVA PUDDING	8.00
Warm Spiced Pudding with Sticky Apricot Sauce Served with Rum & Raisin Ice Cream & Amarula Cream (1,1,3,7,12)	
TRIPLE CHOCOLATE TORT	8.00
Served with Chocolate Brittle & Mascarpone Cream (3,7,8,2)(GF)	
SELECTION OF ICE CREAM	7.50
(1,1,3,7)	
CHEFS' SELECTION OF THREE IRISH CHEESES	12.50
With Fresh Fruit, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,1,1,3,1,4,3,7,9)	

ALL OUR DESSERTS ARE FRESHLY MADE IN HOUSE BY OUR PASTRY CHEF

HOT BEVERAGES

AMERICANO	3.00
ESPRESSO	3.00
CAPPUCCINO (7)	3.50
LATTE (7)	3.50
MOCHA (7)	3.50
HOT CHOCOLATE (7)	3.50
POT OF TEA FOR ONE	3.50