

Matt Ryan Bar

SERVED FROM 4.00PM-9.00PM

STARTERS

DUBLIN BAY SEAFOOD CHOWDER Freshly Baked Soda Bread (1,2,4,7)	10.50
SPICY BUFFALO CHICKEN WINGS Blue Cheese Dressing & Celery (7,9,11)	10.50
GOLDEN CRUMBED BRIE & CALAMARI Rocket & Apple Salad, Fruit Chutney (1,3,7)	10.50
SAUTÉED TIGER PRAWNS & CALAMARI Lemon Thyme Chili Butter & Toasted Garlic Baguette (1,2,4,7)	13.50
MOZZARELLA & SUNDRIED TOMATO BRUSCHETTA Red Onion, Rocket & Balsamic (1,7,8)	10.00

Salads

CAJUN CHICKEN CAESAR SALAD Crispy Baby Cos Lettuce, Parmesan, Bacon, Pine Nuts, Croutons with Caesar Dressing (1,3,7,8)	14.50
CLASSIC OAK SMOKED IRISH SALMON Lemon Caper Dressing, Red Onion, Cream Cheese & Homemade Brown Bread (1,4,7)	15.50
THE GRAND GOATS CHEESE SALAD Steamed Broccoli, Chickpeas, Lentils, Sunflower Seeds, Rocket with Citrus Vinaigrette (7)	13.50

Pizza & Pasta

MARGHERITA PIZZA Homemade Pizza, topped with Tomato Sauce & Mozzarella (1,7)	12.00
Additional toppings: Bacon, Ham, Salami, Pepperoni, Cajun Chicken, Roast Chicken, Chorizo - 1.20 per item Feta Cheese, Goats Cheese, Cheddar Cheese, Mushroom, Peppers, Onion, Sundried Tomato, Pineapple, Rocket, Red Onion - 0.70 per item	
CREAMY TAGLIATELLE PASTA WITH ROAST CHICKEN & WOODLAND MUSHROOM Fresh Rocket & Parmesan (1,3,7,12)	17.50
PENNE ARRABIATA Italian Tomato Sauce with Spicy Chili Peppers (1,3,4,7,12)	14.00
Add Chicken 2.50 Add Prawns 4.00	

SIDE ORDERS

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

Main Course

IRISH HEREFORD BEEF BURGER Smoked Applewood Cheese, Baby Gem Lettuce, Onion, Tomato Relish with House Fries (1,7)	17.50
BEER BATTERED FISH Tartare Sauce, Salad & House Fries (1,3,4,7,12)	18.50
THAI VEGETABLE CURRY Grilled Peppers, Bamboo Shoots, Lemongrass with Basmati Rice, Poppadum & Tomato Chili Sambal (1,1,4,7)	14.00
Add Chicken 2.50	
CHARGRILLED 8OZ IRISH BEEF SIRLOIN STEAK Onion Rings, Roasted Flat Cap Mushroom, Confit Cherry Tomatoes, Pepper Sauce & House Fries (1,3,7,12)	29.50
CHEF'S DAILY FISH SPECIAL Please ask your server for the Catch of the Day Special (1,4,7,12)	25.00
ASIAN STIR FRY WITH CHINESE EGG NOODLES Peppers, Onion, Carrots, Roasted Garlic & Soya Sauce (1,2,3,6,7)	17.50
Add Chicken 2.50 Add Beef 3.50 Add Prawns 4.00	
ROAST SUPREME OF CHICKEN Herb, Pancetta & Goats Cheese Stuffing, Chive & Sweet Pepper Cream with Gratin Potato (1,3,7)	18.50
WILD MUSHROOM & GRILLED ASPARAGUS RISOTTO Truffle Oil & Balsamic (1,7)	15.50

Dessert

WARM APPLE & TOFFEE CRUMBLE Vanilla Bean Ice Cream & Creme Anglaise (1,3,7)	8.50
IRISH STRAWBERRY SHORTBREAD CHEESECAKE Strawberry & Thyme Compote (1,3,7)	8.50
GRAND STYLE PAVLOVA Cherry Infused Cream, Lime Curd & Lime Shavings (3,7)(GF)	8.50
CHOCOLATE FUDGE MARQUISE Orange Syrup, Bitter Chocolate Brittle & Blood Orange Sorbet (1,3,7)	8.50
SELECTION OF ICE CREAM In a Wafer Basket (1,3,7)	7.80
CHEF'S SELECTION OF THREE IRISH CHEESES Fresh Berries & Grapes, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,3,7)	13.50

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

HOT BEVERAGES

AMERICANO	3.20
ESPRESSO	3.20
CAPPUCCINO (7)	3.60
LATTE (7)	3.60
MOCHA (7)	3.50
HOT CHOCOLATE (7)	3.60
POT OF TEA FOR ONE	3.50

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.