

Matt Ryan Bar

Served from 4.00pm—9.00pm

Starters

Spiced Chicken Skewers (3-5-7-8-10) <i>with a Satay Mayonnaise</i>	€7.50
Caprese Salad (7-12) <i>Tomato & Mozzarella glazed with a Balsamic Dressing & Fresh Basil</i>	€7.50
Crisp Garlic Bread (1-7) <i>topped with Mozzarella Cheese</i>	€6.50
Slow Braised Pork Belly (1-6 -7 -9-12) <i>With a Tennessee Whiskey BBQ glaze</i>	€8.50
Moules Marinière (1-14) <i>with toasted Ciabatta</i>	€8.50

Allergens

1-Cereals containing Gluten, 2- Crustaceans, 3- Eggs, 4- Fish, 5- Peanut, 6- Soybean, 7- Milk, 8- Nut, 9-Celery, 10-Mustard, 11- Sesame Seed, 12-Sulphur Dioxide & Sulphates, 13-Lupin, 14-Molluscs

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Main Course

Irish Hereford Beef Burger (1-3-6-10-12-13) <i>served with Smoked Cheese, Lettuce, Tomato & our own Blended Sauce with House Fries</i>	€16.00
Cajun Chicken Quesadilla (1-7-12) <i>served with Sour Cream, Guacamole & House Fries</i>	€15.00
Sea Food Linguine Pasta (1-3-4-12-13) <i>with Parmesan Shavings</i>	€16.50
Chicken Curry (12) <i>on a bed of Steamed Rice</i>	€15.00
Daily Fish Special (4) <i>Please ask your server for today's Chef's special</i>	€17.00
Char-Grilled 8oz Steak Sandwich (1-12-13) <i>on Ciabatta with Caramelised Red Onion, Relish, House Fries & Rocket Salad.</i>	€18.50
6oz Fillet Steak (7-12) <i>served with Mashed Potato, Tender Stem Broccoli & Pepper Sauce</i>	€28.00
Escalibada (6-8) <i>Aubergine, Courgette, Peppers, Red Onions, Spinach with Honey & Almond served with Steamed Rice</i>	€15.00

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All Beef is of Irish Origin unless otherwise stated

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Desserts

Raspberry Marshmallow Pavlova (7) <i>with Lemon Sorbet and White Chocolate Shavings</i>	€7.50
Homemade Warm Apple Pie (1-7) <i>with Fresh Cream and Vanilla Ice Cream</i>	€7.50
Selection of Ice Creams (3-7) <i>in a Tuille Basket</i>	€7.50
Chocolate Fondue (1-3-7) <i>Fresh Fruit, Chocolate Brownie Bites and Vanilla Biscuits with a Belgian Chocolate dipping sauce</i>	€7.50
Individual Gateaux Paris Brest (1-3-7-8) <i>with a Hazelnut Cream and Praline Ice Cream</i>	€7.50
Lemon Cheesecake (1-7) <i>with a Berry Compote and Raspberry Sorbet</i>	€7.50
Dessert of the Day Please ask your server for today's Chef's special	€7.50

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All our desserts are freshly made in house by our pastry chef.