

Matt Ryan Bar

SERVED FROM 12.00PM-4.00PM

Pastries

SERVED FROM 10.00AM - 4.00PM

SELECTION OF FRESHLY BAKED PASTRIES (1,3,7) **3.50**

HOMEMADE PLAIN OR FRUIT SCONES
Served with Fresh Cream & Preserves (1,3,7) **3.75**

BLUEBERRY OR CHOCOLATE MUFFIN (1,3,7) **3.75**

Light Lunch

IRISH HEREFORD BEEF BURGER **16.50**
With Smoked Applewood Cheese, Baby Gem Lettuce, Tomato, Onion & Relish, in a Brioche Bun, Served with House Fries (1,7)

BEER BATTERED FISH OF THE DAY **17.50**
Served with Tartare Sauce, Salad & House Fries (1,3,4,7,12)

THAI CHICKEN CURRY **15.50**
Grilled Peppers, Bamboo Shoots, Lemongrass served with Basmati Rice, Poppadums & Tomato Chili Sambal (1,7)

RIGATONI PASTA **17.50**
With Sundried Tomato, Honey Glazed Goats Cheese, Basil & Confit Tomato Sauce (1,3,7)

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED

Soup & Sandwiches

DUBLIN BAY SEAFOOD & PRAWN CHOWDER (1,2,4,7) **9.50**

CHEF'S DAILY VEGETABLE SOUP **7.50**
With Homemade Soda Bread (1,7)

CHEF'S DAILY VEGETABLE SOUP & SANDWICH (1,7) **10.50**

SANDWICHES (1,7) **7.50**

THE BELOW ARE SERVED WITH CHIPS & SALAD GARNISH (1,9,10)

CHOOSE YOUR BREAD
White Bread, Brown Bread or Sourdough (1)
Ask your server for Gluten Free Option

CHOOSE UP TO THREE FROM FOLLOWING FILLINGS
Lettuce, Cucumber, Onion, Tomato, Egg Mayonnaise (3), Grated Cheddar Cheese (7)

ADDITIONAL FILLINGS - 1.00 PER ITEM
Irish Ham, Grilled Chicken, Tuna Mayonnaise (3,4), Streaky Bacon, Italian Salami

Salads

CAJUN CHICKEN CAESAR SALAD **13.80**
Crispy Baby Cos Lettuce, Cajun Chicken, Bacon, Parmesan, Pine Nuts, Croutons
With Caesar Dressing (1,3,7,8)

BOCCONCINI HEIRLOOM CAPRESE SALAD **9.80**
Baby Mozzarella, Heirloom Tomato, Basil Pesto with Balsamic Vinaigrette (7,8)

Gourmet Sandwiches

THE GRAND CLUB SANDWICH **12.50**
Triple Decker with Grilled Chicken, Bacon, Smoked Cheddar, Egg, Lettuce, Tomato, Onion Mayonnaise, served with Salad (1,3,7)

CHIMICHURRI SPICED 6OZ SIRLOIN STEAK SANDWICH **19.50**
On Toasted Ciabatta with Red Onion Jam & Rocket served with House Fries & Pepper Sauce (1,7)

OPEN ATLANTIC SMOKED SALMON SANDWICH **13.50**
Homemade Soda Bread, Cream Cheese, Capers, Remoulade, Shallots & Rocket (1,3,4,7,12)

CROQUE MONSIEUR **12.50**
Soft Bloomer Bread, Gruyere Cheese, Ham, Mustard, Bechamel & Parmesan
Served with Salad (1,7)

OPEN BAKED GOATS CHEESE, ROASTED PEPPERS & SUNDRIED TOMATO SANDWICH **12.50**
Sourdough Bread with Rocket & Balsamic Dressing (1,7)

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**

Sweet Treats

APPLE & BLUEBERRY CRUMBLE **8.00**
With Vanilla Bean Ice Cream & Creme Anglaise (1,3,7)

OREO CHEESECAKE WITH DARK CHOCOLATE BROWNIE BASE **8.00**
Served With a Vanilla Bean Cream (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)

RED VELVET OPERA CAKE **8.00**
Red Velvet Sponge, Toffee Cream Cheese With Chocolate Ganache
Served with Frozen Yoghurt (1,3,7)

TRIPLE CHOCOLATE TORT **8.00**
Served with Chocolate Brittle & Mascarpone Cream (1,3,7)

SELECTION OF ICE CREAM (1,3,7) **7.00**

CHEFS' SELECTION OF THREE IRISH CHEESES **12.50**
With Fresh Fruit, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,3,7,9)

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

ALLERGENS

1-CEREALS CONTAINING GLUTEN | 2-CRUSTACEANS | 3-EGGS | 4-FISH | 5-PEANUT | 6-SOYBEAN | 7-DAIRY | 8-NUT | 9-CELERY | 10-MUSTARD | 11-SESAME SEED | 12-SULPHUR DIOXIDE & SULPHATES | 13-LUPIN | 14-MOLLUSCS