

Matt Ryan Bar

SWEET TREATS

Sticky Toffee Pudding Vanilla Ice Cream & Raspberry Compote (1,3,7)	8.50
Gooseberry Panna Cotta White Chocolate Ganache, Crunchy Tuile (1,1,3,7)	8.00
Local Fresh Strawberries & Cream Buttery Shortbread (1,1,7)	8.50
Chocolate Fudge Marquise Orange Syrup, Bitter Chocolate Brittle & Blood Orange Sorbet (1,3,7)	8.50
Rhubarb & Custard Pavlova Crème Anglaise, Fresh Irish Vanilla Cream (3,7)	8.50
Selection Of Ice Cream In a Wafer Basket (1,3,7)	8.15
Chef's Selection of Three Irish Cheeses Fresh Berries & Grapes, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,3,7)	14.00

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

HOT BEVERAGES

AMERICANO	4.20
ESPRESSO (7)	4.20
CAPPUCCINO (7)	4.30
LATTE (7)	4.30
FLAT WHITE (7)	4.30
HOT CHOCOLATE (7)	4.30
POT OF TEA FOR ONE	4.20

EVENING MENU

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DINNER MENU 4.00PM - 9.00PM

STARTERS

Seafood Chowder 13.00

Freshly Baked Soda Bread (1,2,2,4,7,9,12,14)

Spicy Buffalo Chicken Wings 14.95

Blue Cheese Dressing & Celery (1,1,7,9,10,12)

Golden Crumbed Brie 12.95

Apple & Walnut Salad with Redcurrant Jelly (1,1,3,6,7,8,12)

Smokey Slow Cooked Ribs 14.95

Asian Slaw & Grilled Pineapple (1,6,11,12)

Tian of Prawns, Crab & Avocado 15.95

Tomato & Ferrel Salsa, Grilled Crostini (1,1,2,12,2,4,7,12)

SALADS

Baby Gem Caesar Salad 19.50

Crispy Baby Gem Lettuce, Bacon, Parmesan, Pine Nuts, Croutons with Caesar Dressing (1,1,3,7,8,9,10,12)

Add Chicken 2.50

Open Smoked Salmon Sandwich 19.50

Guinness Brown Bread, Crème Fraiche, Capers & Onions (1,1,3,4,7)

Buddha Bowl (V) 16.50

Avocado, Roast Squash, Chickpeas, Pickled Red Cabbage, Cherry Tomatoes, Tofu, Chilli & Lime Dressing (6,12)

Add Chicken 2.50

Sharing Platter 24.50

Cured Ham, Burrata, Blue Cheese, Hot Pork Skewers & Dip, Heirloom Tomatoes, Celery Sticks, Jumbo Olives (1,1,6,7,9,12)

SIDES

House Fries (1,1,6) 5.50

Selection Of Vegetables (7) 5.50

Battered Onion Rings (1,1,6,7) 5.50

Garlic Ciabatta Bread (1,1,6,7) 5.50

Parmesan Truffle Fries (1,1,6,7) 7.50

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)

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED
WHILST ALL PRECAUTION IS TAKEN WHILE PREPARING FOOD IN OUR KITCHENS,
OUR KITCHEN IS NOT A NUT AND GLUTEN FREE ENVIRONMENT.

PIZZA & PASTA

Homemade 12' Pizza 16.00

Homemade Pizza, topped with Tomato Sauce & Mozzarella (1,7,9,12)

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, Sweetcorn - 1.00 per item

Creamy Chicken, Chorizo & Sundried Tomato Linguini 19.95

Fresh Rocket & Parmesan (1,7,12)

Arrabiata Rigatoni 18.50

Italian Tomato Sauce with Spicy Chili Peppers (1,3,4,7,9,12)

Add Chicken 2.50 Add Prawns 4.20

MAIN COURSE

Irish Hereford Beef Burger 21.50

Brioche Bun, Cheese, Baby Gem Lettuce, Onion,

Tomato Relish with House Fries (1,1,6,7,10,12)

Beer Battered Fish 21.50

Tartare Sauce, Mushy Peas & House Fries (1,3,4,6,7,12)

Chickpea & Vegetable Curry 18.50

Mango & Banana Chutney, Steamed Basmati Rice & Poppadom (1,6,9)

Chicken Curry 21.50

Mango & Banana Chutney, Steamed Basmati Rice & Poppadom (1,6,12)

Chargrilled 8oz Irish Beef Sirloin Steak 36.95

Onion Rings, Confit Cherry Tomatoes,

Pepper Sauce & House Fries (1,3,6,7,9,12)

Chef's Daily Fish Special 29.00

Please ask your server for the Catch of the Day Special (1,1,4,6,7,9,12)

Roast Supreme Of Chicken 23.95

Butternut Squash Purée, Pancetta Cream with Gratin Potato (1,3,7,9,12)

Crispy Fried Chicken Burger 21.50

Brioche Bun, Cheese, Beef Tomato, Burger Sauce

with Asian Slaw & House Fries (1,1,3,4,6,7,12)

Braised Jacob's Ladder Beef Rib 26.95

Slow-braised Jacob's Ladder Beef Rib, Creamy Champ Potato,

Seasonal Roasted Vegetables, Rich Shallot-Infused Jus (6,7,9,10,12)

Butternut Squash Risotto (V) 18.50

Baby Spinach, Home Dried Tomato, Fresh Parmesan (1,1,6,9,12)

*Vegan Option Available on Request