

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

MORNING & LUNCH MENU

Matt Ryan Bar

MORNING MENU 10.30AM - 4.00PM

PASTRIES

Selection of Freshly Baked Pastries (1.1,3,7)	4.50
Homemade Plain or Fruit Scones With Fresh Cream & Preserves (1.1,3,7)	4.95
Blueberry or Chocolate Muffin (1.1,3,7)	4.50

LUNCH MENU 12.00PM - 4.00PM

GOURMET SANDWICHES

The Grand Club Sandwich Triple Decker with Grilled Chicken, Bacon, Cheddar Cheese, Egg, Lettuce, Tomato, Mayonnaise, with Salad & Fries (1.1,3,6,7,10,12)	19.50
Chimichurri Spiced 6oz Sirloin Steak Sandwich On Toasted Ciabatta with Red Onion Jam & Rocket, With House Fries & Pepper Sauce (1.1,7)	23.95
Open Smoked Salmon Sandwich Guinness Brown Bread, Crème Fraiche, Capers & Onion (1.1,3,4,7,12)	18.50
Pulled Pork & Apple Burrito Tomato, Cheese, Guacamole & Spicy Slaw (1.1,3,6,7,12)	15.95

SALADS

Baby Gem Caesar Salad Crispy Baby Cos Lettuce, Bacon, Parmesan, Pine Nuts, Croutons with Caesar Dressing (1.1,3,7,8,9,10,12) Add Chicken 2.50	19.50
Buddha Bowl (V) Avocado, Roast Squash, Chickpea, Pickled Red Cabbage, Cherry Tomatoes, Tofu with Chilli & Lime Dressing (6,12) Add Chicken 2.50	16.50
Sharing Platter Cured Ham, Burrata, Blue Cheese, Hot Pork Skewers & Dip, Heirloom Tomatoes, Celery Sticks, Jumbo Olives (1.1,6,7,9,12)	24.50

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

SOUP & SANDWICHES

Seafood Chowder (1.1,2,2,4,7,9,12) 13.00

Chef's Daily Vegetable Soup 9.50
With Homemade Soda Bread (1.1,7,9,12)

Chef's Daily Vegetable Soup & Sandwich (1.1,7,9,10,12) 14.95

Sandwiches (1.1,7) 10.50
The below are served with Crisps & Salad Garnish (1.1,7,9,10,12)

Choose your Bread

White Bread, Brown Bread or Sourdough (1.1)

Ask your server for Gluten Friendly Option

Choose up to Three from Following Fillings

Lettuce, Cucumber, Onion, Tomato, Egg Mayonnaise (3,10), Grated Cheddar Cheese (7)

Additional Fillings - 1.00 per item

Irish Ham (12), Chicken Fillet (6), Tuna Mayonnaise (3,4,10), Streaky Bacon (12), Italian Salami (12)

MAINS

Irish Hereford Beef Burger 21.50
Cheese, Baby Gem Lettuce, Tomato, Onion & Relish in a Brioche Bun,
With House Fries (1.1,3,6,7,10,12)

Beer Battered Fish of the Day 21.50
With Tartare Sauce, Mushy Peas & House Fries (1.1,3,4,7,10,12)

Chicken Curry 21.50
Mango & Banana Chutney, Steamed Basmati Rice & Papadams (1,6)

Chickpea & Vegetable Curry 18.50
Mango & Banana Chutney, Steamed Basmati Rice & Papadams (1,6)

Penne Arrabiata Rigatoni 18.50
Italian Tomato Sauce with Spicy Chili Peppers (1,3,4,7,12)
Add Chicken 2.50 Add Prawns 4.20

Crispy Fried Chicken Burger 21.50
Brioche Bun, Cheese, Beef Tomato, Burger Sauce
With Asian Slaw & House Fries (1,3,4,6,7,12)

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.