



STARTERS

SOUP OF THE DAY (V/VE) 5.50
FRESHLY PREPARED SOUP WITH MINI ARTISAN BREADS

ATLANTIC SEAFOOD CHOWDER 9 / 16
CREAMY SEAFOOD CHOWDER SERVED WITH HOMEMADE GUINNESS BREAD

GOATS CHEESE BON BONS (V) 9.50
CINNAMON SCENTED WHIPPED GOATS CHEESE BON BONS, PAN-FRIED CLONAKILTY BLACK PUDDING, PUMPKIN SEEDS AND BEETROOT KETCHUP

CHICKEN WINGS 9.50 / 14
FOLEY'S OVEN BAKED CHICKEN WINGS TOSSED IN YOUR CHOICE OF SAUCE: FRANKS HOT SAUCE/BBQ/SWEET CHILLI SERVED WITH CRISP CELERY & A TANGY RANCH DRESSING DIP

NACHOS (V) 9
FOLEY'S SIGNATURE NACHOS SERVED WITH MELTED CHEESE, GUACAMOLE, SOUR CREAM, TOMATO SALSA & JALAPEÑOS

ADD CHICKEN / CHILLI BEEF: 3.00

FROM THE GARDEN

CLASSIC CAESAR SALAD 10
CRISP BABY GEM LETTUCE, HERB CROUTONS, SMOKED BACON LARDONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING

ADD CHICKEN: 3.00 / **PRAWN:** 4.00

WARM BEEF SALAD 14.50
MARINATED STRIPS OF BEEF, BABY LEAF SALAD, ROAST PEPPERS, SPICED COUSCOUS, PICKLED RED ONION, VINE TOMATO & HOUSE DRESSING

SUPERFOOD SALAD (V/VE) 14
MIXED BABY LEAVES, SPICED QUINOA, FETA CHEESE, AVOCADO, ROASTED CAULIFLOWER, BABY BEETS, PICKLED CARROTS, PUMPKIN SEEDS AND HONEY & MUSTARD DRESSING

ADD CHICKEN: 3.00 / **PRAWN:** 4.00

FROM THE SEA

FRESH KILO POT OF MUSSELS 17.50

STEAMED IN A GARLIC, WHITE WINE, SHALLOTS AND PARSLEY SAUCE. SERVED WITH SKINNY FRIES AND YOUR VERY OWN COLD PINT OF GUINNESS

GRILLED FILLET OF DONEGAL SALMON 20

SERVED WITH CONFIT BABY FENNEL, POACHED CLAMS, CHORIZO & TENDER STEM BROCCOLI

GOLDEN FRIED CATCH OF THE DAY 18.50

SERVED WITH A FRESH SPINACH & PEA PUREE, CHUNKY CHIPS AND TARTAR SAUCE

HOT POTS

BRAISED IRISH BEEF & GUINNESS CASSEROLE 16

TENDER STRIPS OF BEEF & ROASTED CHUNKY VEGETABLES SLOW COOKED IN A FRESH HERB & GUINNESS JUS SERVED WITH CREAMED CHIVE MASH

ATLANTIC SEAFOOD PIE 16

IRISH FISH AND SHELLFISH, IN WHITE WINE AND LEMON CREAMED BROTH SERVED WITH WHOLEGRAIN MUSTARD MASH

IRISH LAMB STEW 17

SLOW COOKED IRISH LAMB STEW WITH CARROTS, PEARL ONION & CELERY SERVED WITH BABY POTATOES

MAINS

FOLEY'S BEEF BURGER 18

AGED PRIME IRISH BEEF BURGER, SMOKED CHEDDAR, VINE TOMATO, PEPPER CHUTNEY & ROCKET SERVED ON BRIOCHE BUN WITH CHUNKY CHIPS

PAN-FRIED CHICKEN SUPREME 19.50

SERVED WITH WILTED GREENS, SAGE AND ONION STUFFING, SOUTHERN FRIED CHICKEN WING, GLAZED CARROTS, ROASTED CAULIFLOWER, CHICKEN GRAVY AND YOUR CHOICE OF SIDE

SPINACH AND RICOTTA TORTELLINI (V) 15

WITH CREAMY WILD MUSHROOM SAUCE WITH SAUTÉED GARLIC & SHALLOTS

ADD CHICKEN: 3.00 / **PRAWN:** 4.00

FOLEY'S CHICKEN TENDERS 16

SERVED WITH CABBAGE SLAW, SEASONAL SALAD, CHUNKY CHIPS & YOUR CHOICE OF DIP

CAJUN SPICED CHICKEN BURGER 16

SERVED WITH RED CABBAGE SLAW, VINE TOMATO, AVOCADO, MELTED BRIE CHEESE ON A TOASTED BRIOCHE BURGER BUN AND SKINNY FRIES

VEGGIE BURGER (V/VE) 15

SERVED WITH CABBAGE SLAW, VINE TOMATO, AVOCADO & MELTED BRIE CHEESE ON A TOASTED BRIOCHE BURGER BUN AND SKINNY FRIES

THAI STYLE RED CURRY (V/VE)

COCONUT INFUSED CURRY SAUCE WITH CORIANDER, GARLIC, GINGER AND RED CHILLIES WITH STEAMED RICE

VEGETABLE: 16 **CHICKEN:** 17
PRAWNS: 18

PAN SEARED IRISH SIRLOIN STEAK 25.50

SERVED WITH FLAT CAP MUSHROOMS, SLOW ROASTED PLUM TOMATO, LYONNAISE ONION AND YOUR CHOICE OF SAUCE & SIDE:

• BRANDY & PEPPER SAUCE • GARLIC BUTTER
• BÉARNAISE SAUCE

SIDES ALL 4

- CHUNKY CHIPS
- SKINNY FRIES
- SWEET POTATO FRIES
- ONION RINGS
- SIDE SALAD
- CHIVE MASH
- POTATO WEDGES
- SELECTION OF VEGETABLES

DIPS ALL 1.50

- BBQ
- RANCH DRESSING
- SWEET CHILLI
- GARLIC MAYO
- FRANKS HOT SAUCE
- CAJUN MAYO

VEGAN OPTIONS AVAILABLE

- SOUP OF THE DAY 5.50
- NACHOS 9
GUACAMOLE, JALAPEÑOS, SALSA
- SUPERFOOD SALAD 12
NO FETA
- PATATAS BRAVAS 10
NO AIOLI

DESSERTS ALL 7

APPLE PIE
TRADITIONAL APPLE PIE IN A SWEET PASTRY SERVED WITH VANILLA ICE CREAM

RASPBERRY & GIN CHEESECAKE
SERVED WITH CLOTTED CREAM

CITRUS FRUIT CRÈME BRULEE
SERVED WITH CRUNCHY AMARETTO BISCUIT

TOBLERONE & CHOCOLATE TART
SERVED WITH STRAWBERRY ICE CREAM

***All dishes allergens are available behind the bar. All our beef is of Irish origin.