

TERRACE BISTRO

À LA CARTE

STARTERS

SOUP OF THE DAY 5.50
Please ask your server for today's choice rustic bread loaves

CRISPY CHICKEN WINGS 7.95 / 11.95
Choice of Hot or BBQ Sauce, blue cheese dip & celery stick

FIVEMILETOWN GOAT'S CHEESE SALAD 8.95
Blueberry vinaigrette, candied walnuts & cherry tomatoes

BREADED CALAMARI 8.95
Cajun spice strips of squid with crisp baby leaves in a spicy cumin & coriander dressing with mustard aioli for dipping.

SEAFOOD CHOWDER 9.45
Fresh & smoked fish, in a white wine & pastis cream sauce served with rustic bread loaves

OAK SMOKED IRISH SALMON 10.95
Capers, pickled red onions & mixed Leaf salad

WILD ATLANTIC PRAWN COCKTAIL 11.75
Iceberg lettuce, marie rose sauce and rustic bread loaves.

CAESAR SALAD 9.95
Crisp baby gem lettuce, with lardons of bacon, garlic & herb croutons, Caesar dressing topped with parmesan shavings.

Add Cajun chicken breast 3.00

Add garlic tiger prawns 3.00

DEEP FRIED BRIE 7.95
Caramelized red onion, mixed leaf salad, balsamic dressing

SANDWICHES

CLUB SANDWICH 12.95
Bacon, chicken, egg, tomato, lettuce, mature cheddar & skinny chips

B.L.T 8.95
Bacon, Tomato & Lettuce

6OZ STEAK SANDWICH 15.75
Hereford 6oz Striploin Steak, rocket leaves, caramelized red onion, horseradish garlic mayo & mature white cheddar cheese on ciabatta & skinny chips

TUNA MELT 5.95
Tuna flakes, mature white cheddar & lemon mayo

HAM & CHEESE TOASTIE 5.95
Honey glazed ham & mature white cheddar

CORNED BEEF SANDWICH 7.75
Slow cooked corned beef, baby leaves smoked applewood cheese, Ballymaloe tomato relish

POACHED CHICKEN SANDWICH 5.95
Lemon mayo, mixed leaves & tomatoes

All our sandwiches are made using local McCloskey's Brown or White Bread
PLEASE ASK YOUR WAITER FOR ALLERGEN INFORMATION

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MAIN COURSE

CATCH OF THE DAY See blackboard for today's special	MP
FISH & CHIPS Light battered fresh fish, garden pea puree & tartare sauce	15.95
PAN FRIED CAJUN MONKFISH Served with a mint pea volute, chorizo risotto, squid ink tuille, Irish trout caviar & a saffron and tarragon beurre blanc	23.95
WILD ATLANTIC PRAWN SCAMPI Marie rose, tartare sauce & skinny chips	16.95
TEXAN SPICED ROAST CHICKEN Rubbed with texan spice seasoning, served with patatas bravas potatoes, wilted baby spinach, & a garlic and white wine cream sauce	15.45
PENNE CHICKEN ARRABIATTA Sauté red peppers chilli & garlic baby spinach in lightly spice tomato and basil cream sauce, topped with parmesan cheese	15.95
EDDIE TUIE'S DOUBLE STACK BEEF BURGER Two 4oz burgers layered with mustard aioli, mature white cheddar, tomato, shredded iceberg, on a brioche bap & skinny Chips	14.95
THAI GREEN CURRY Sugar snap & garden peas in a creamy coconut sauce Served with steamed basmati rice & poppadum (Add chips 2.00)	14.75
ROAST FILLET OF WILD HALIBUT Creamy mash, buttered spinach, asparagus & lemon beurre blanc	25.95
GRILLED DOVER SOLE Lemon butter, mixed baby leaves & skinny fries	35.00
HEREFORD 10-OZ STRIPLOIN STEAK Sauté Mushroom, boyne APA battered onion rings, skinny chips & slane whiskey pepper sauce	24.95
CANNON OF IRISH LAMB Served with garlic creamed potatoes, celeriac puree, toasted herb crumb buttered baby carrots, & red current jus	24.95
BOYNE APA BRAISED BEEF CHEEK Creamy mashed potato, frizzled leeks and a boyne APA & pearl onion jus and seasonal vegetables	16.95
HALLOUMI BURGER Shallow fried halloumi cheese, shredded iceberg, tomato, with spicy buffalo sauce, smashed avocado served on a brioche bap	12.95

All our beef is 100% Irish.

We value supporting the hard work of local suppliers by sourcing local ingredients wherever possible

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