



THE CELLAR

KITCHEN | BAR

Menu Served From 1pm – 9.30pm

Starters

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| Homemade Soup of The Day
Served with Homemade Bread (1,6,9) | €7.00 |
| Wild Atlantic Seafood Chowder
Dill & Lemon Cream, Homemade Soda Bread (1,2,6,9,14) | €13.00 |
| Goats Cheese Tartlet
Cahernane Chutney, Semi Dried Tomato,
Mixed Leaves (1,3,6,8,10) | €14.00 |
| Toons Bridge Mozzarella Flatbread
Topped with Figs, Parma Ham, & Basil Pesto (1,3,5,6,10) | €12.50 |
| Quinoa, Broccoli & Kale Salad with Vegan Halloumi
Spinach, Red Onion, Butternut Squash, Pumpkin Seeds
(1,9,13)
<i>(With Chicken - €3 Supplement)</i> | €12.50 |

Sandwiches & Wraps (Served 1pm – 5pm)

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| Herb Grilled Chicken Wrap
Avocado, Baby Gem, Truffle Mayonnaise (1,3,6,10,12)
Served With Salad and Triple Cooked Chips | €13.50 |
| Open Spillane's Smoked Salmon on Soda Bread
Chive Creme Fraiche, Pickled Red Onion (1,3,4,6,10,12)
Served With Salad and Triple Cooked Chips | €14.50 |
| Toasted Honey Baked Ham on Sourdough
Mature Cheddar, Grain Mustard, Tomato Relish (1,6,10,12)
Served With Salad and Triple Cooked Chips | €13.50 |



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Main Courses

- 8oz Beef Burger** €18.95
Brioche Bun, Tomato, Lettuce, Red Onion, Mature Cheddar,
House Sauce, Pickle, Triple Cooked Chips *(1,2,4,7,9,10,14)*
- Roast Corn Fed Chicken Supreme** €19.50
Spring Vegetables, Champ Potato, Tarragon,
Wholegrain Mustard Cream *(6,9,10,12)*
- 8oz Black Angus Sirloin Steak** €32.50
(Please allow up to 30 minutes for well done)
Sauteed Wild Mushrooms, Beer Pickled Onions
Fried Baby Potatoes *(6,10,12)*
Choice of: Garlic Butter or Green Peppercorn Sauce
- Lentil & Chickpea Dahl** €18.50
Aged Basmati Rice, Cucumber & Mint Riata *(1,6,7,8,12)*
- Wild Atlantic Catch of The Day** MP

Sides

- Triple Cooked Chips €5.00
Sweet Potato Fries €5.00
Creamed Potato €5.00
Spring Vegetables €5.00
Side Salad €5.00



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Desserts

Strawberry Cheesecake	€8.50
Strawberry Curd, Vanilla Ice Cream <i>(3,6,8)</i>	
Dark Chocolate Opera	€9.50
Apricot Gel, Chocolate Crumb, Raspberry Sorbet <i>(1,3,6)</i>	
Selection of Ice Cream	€8.50
Fresh Berries & Fruit Curd <i>(3,6,12)</i>	
Hazelnut Choux	€8.50
Praline Cream, Honeycomb Ice Cream <i>(1,3,6,8)</i>	
Homemade Scone	€8.50
Cheese with Fig & Pear, Fruit & Citrus Scone Traditional Fruit, Preserves & Cream <i>(1,3,6)</i>	

Hot Drinks

Tea	€3.50	Hot Port	€8.00
Herbal Tea	€4.00	Hot Whiskey	€8.00
Coffee	€4.00	Irish Coffee	€8.00
Espresso	€4.00	Baileys Coffee	€8.00
Double	€4.00	French Coffee	€8.00
Cappuccino	€4.00	Calypso Coffee	€8.00
Latte	€4.00	Italian Coffee	€8.00
Hot Chocolate	€4.00		

*Cereals -1, Crustaceans - 2, Eggs - 3, Fish - 4, Soybeans - 5,
Dairy - 6, Peanuts - 7, Nuts - 8, Celery - 9, Mustard - 10,
Sesame - 11, Sulphites-12 Lupin - 13, Molluscs - 14*



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Cellar Bar Wines of the Month

White

Pouilly Fume, Les Chants de Cris 2019

€48

Extremely intense Sauvignon Blanc with a mineral taste left from its Loire region roots, very rich and full of spices and aromas. It has a great potential for aging in the bottle.

Aotea Sauvignon Blanc

€44

Fresh herbs and nettle aromas.
Complex layers of pure mineral and tropical fruit characters.

Red

Santalba Vina Hermosa Rioja Crianza

€40

Made from 100% Tempranillo grapes and aged for 15 months. The result is medium bodied well-balanced blend of red fruits. Light on the palate and easy to drink.

Real Compania Tempranillo

€36

Intense red cherry colour with bluish hints that show its youth. Very fruity aromas of blackberries, redcurrants, and cherries. Good structure in the palate, well rounded, and a long finish.

Cocktail of the Month

Malibu Sunrise

€12.50

Malibu, Pineapple Juice, Orange Juice, Grenadine

Irish Whiskey of the Month

Jameson Black Barrel

€9

Jameson Black Barrel is aged for up to 16 years in double charred barrels, making it a full-strength whiskey bursting with aromas of toffee & fudge with a spicy character & rich vanilla finish.

Gin of the Month

Monkey 47

€12

This gin contains a unique ingredient, Lingonberries! The 47 comes from the number of botanicals that got into this unique gin & bottled at a healthy 47%.

Vodka of the Month

Grey Goose

€10

Grey Goose is the result of an absolute determination to create French vodka unlike any other. Expressed in the Grey Goose bottle is the essence of the finest ingredients from France: soft winter wheat and Gensac spring water.