

STARTER



SOUP OF THE DAY

Fresh soup of the day served with homemade Guinness soda bread (2,9,11,12)

GARLIC CROSTINI

Toasted cheesy garlic bread served with garlic mayo (1,2,11,13)

BAILEY'S CHICKEN WINGS

Prime chicken wings tossed in your choice of hot or BBQ sauce served with Ranch dressing and crunchy celery (1,2,9,12,13)

CLASSIC CAESAR SALAD

Tossed cos lettuce with grated parmesan cheese, crispy bacon lardons in our Bailey's own creamy Caesar dressing served with herb & garlic croutons (1,2,5,9,11,13)

MAIN COURSES



ROAST OF THE DAY

Served with mashed potatoes, seasonal vegetables, roast gravy
(Ask your server for details)

BAKED HERB-CRUSTED HAKE

Served with mashed potatoes, seasonal vegetables in white wine

Celebration Menu

2-course with Tea/Coffee - €26 per person

3-course with Tea/Coffee - €30 per person

Glass of prosecco on arrival - €6 per person

HOUSE BEEF BURGER

6oz Irish beef burger, lettuce, onion, tomato, topped with chef's homemade secret burger sauce served with home-style chips (1,2,8,9,11,13)

THAI YELLOW CURRY

A mild curry sauce mixed with Asian vegetables served with naan bread (11), rice or home-style chips (3,8,9,12)

DESSERTS



CHEESECAKE OF THE DAY

Served with freshly whipped cream (1,2,9,10,11)

CHOCOLATE PROFITROLES

Rich choux pastry filled with cream drizzled with a rich Belgian chocolate sauce (1,2,8,9,10,11)

GLUTEN-FREE DESSERT

Served with fresh cream (1,2,9,10)

FRESHLY BREWED TEA/COFFEE

Key Allergens

(1) Eggs (2) Milk (3) Shellfish (4) Molluscs (5) Fish
(6) Peanuts (7) Sesame (8) Soya (9) Sulphur Dioxide
(10) Nut (11) Gluten (12) Celery (13) Mustard (14) Lupin

