



Collins Bar

BAR MENU

Starters

- **Soup of the Day**
(please ask your server) (1a, 1d, 7, 9) **€6.95**
- **Creamy Carrigcourt Seafood Chowder**
Melange of Fresh Fish with Prawns and Mussels in a Creamy Dill Sauce Served with Homemade Brown Bread (1a, 1d, 2, 4, 7, 9, 12, 13) **€11.95**
- **Goats Cheese Fig and Onion Tart**
Served with a Dijon Mustard Aioli (1a, 3, 7, 8c, 10, 12) **€8.50**
- **Plant Based Salt and Chilli Strips in a Crispy Crumb**
Served with Dressed Leaves and a Sweet Chilli and Soy Dip (1a, 6) **€7.95**
- **Asian Style Pork Ribs**
Served with a Homemade Kimchi Salad (4, 6, 9, 12) **€8.95**
- **Crispy Chicken Wings**
with Carrot and Celery Sticks and a Blue Cheese Dip
Hot Louisiana Sauce (1a, 7, 9)
BBQ Sauce (1a, 6, 9)
Hoisin Sauce (1a, 6, 9)
€9.25 Starter / €17.50 Main

Salads

- **Garlic Chicken & Chorizo Salad**
with Dressed Leaves and Parmesan Cheese (7, 12)
Starter €9.75 / Main Course €17.50
- **Superfood Salad**
with Quinoa and Roasted Sweet Potato, Broccoli, Avocado, Feta Cheese, Toasted Walnuts and Pomegranate Seeds (7, 8c, 12)
Starter €9.25 / Main Course €17.25
- **Prawn Mango & Avocado Salad**
Served with Crisp Baby Gem Leaves Dressed with a Chilli, Coriander and Lime Dressing (2, 7)
Starter €11.25 / Main Course €19.95

Main Course

- **Pan-Fried Fillet of Seabass**
Served with Organic Provencal Lentils with a Chive Cream Sauce Accompanied with a Watercress Salad (4, 7, 9, 12) **€22.95**
- **Beef Ragu Pappardelle**
Slow Braised Beef Cooked in a Red Wine Tomato Sauce Topped with Freshly Grated Parmesan Cheese (1a, 3, 7, 9, 12) **€19.95**
- **Garlic & Rosemary Marinated Rump of Lamb**
with Mint Infused Crushed Baby Potatoes Served with Baby Carrots, Grilled Asparagus and a Rich Bordelaise Sauce (6, 7, 9, 12) **€25.95**
- **Steak Sandwich 5oz Chargrilled Sirloin Steak**
Served in a Garlic Butter Ciabatta, Sautéed Onions, Rocket Leaves Served with Fries and Pepper Sauce (1a, 6, 7, 9, 12) **€21.95**
- **Roast Chicken Thighs**
Served with Rummo Baby Gnocchi with Roast Chorizo in a Paprika Cream Sauce (1a, 7, 9, 12) **€21.95**
- **Traditional Fish & Chips**
Fillets of Fresh Haddock in a Crisp Beer Batter, Salad, Fries, Mushy Peas and Tartar Sauce (1a, 4, 7, 9, 12) **€19.95**
- **Chargrilled Double 4 oz Hereford Beef Burger**
with Local Carrigaline Smoked Cheese, Streaky Bacon, Pickled Gherkins, Homemade Ranch Sauce in a Soft Brioche Bun with Salad, Fries and Coleslaw (1a, 3, 7, 12) **€19.95**
- **8oz Rib Eye Steak Cooked to Your Liking**
Served with Grilled Portobello Mushrooms, with a Choice of Garlic Butter or Peppercorn Sauce Served with Chunky Chips (6, 7, 9, 12) **€28.95**
- **Chicken Stir Fry**
with Sautéed Vegetables, Homemade Soy and Chilli Sauce Tossed in Wheat Noodles Topped with Toasted Cashew Nuts and Fresh Coriander (1a, 6, 7, 8d, 9, 12) **€19.95**, Prawns (1a, 2, 6, 7, 8d, 9, 12) **€21.95**
- **Plant Based Quarter Pounder or Cauliflower & Quinoa Burger**
in a Vegan Bun with Salad, Fries and Ballymaloe Relish (1a, 12) **€17.95**

Pizza

Stone Baked Focaccia Base

- **Pizza Margherita €12.95**
- **Pepperoni Pizza €13.50**
- **Buffalo Chicken, Red Onion & Pepper Pizza €13.50**
Allergens for Pizza – 1a, 7, 9, 12

Sides

- **Onion Rings - €3.95** (1a, 3, 7)
- **Corn on the Cob - €3.95** (7)
- **Portobello Mushrooms - €3.95** (7)
- **Side Salad - €3.95** (7)
- **Chunky Chips - €4.50**
- **Sweet Potato Fries - €4.75**

ALLERGENS

1. Cereals (a) Wheat (b) Rye (c) Barley (d) Oats
2. Crustacean
3. Egg
4. Fish
5. Peanuts (ground nuts)
6. Soybeans
7. Milk & products thereof, Lactose.
8. Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Cashews (e) Pecan (f) Brazil (g) Pistachio (h) Macadamia (tree nuts).
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphites
13. Molluscs
14. Lupines.