



# Bar Menu

## Starters & Salads

<b>Soup of the Day</b> (M, SD, C) Freshly prepared Soup of the Day served with Brown Bread	€6.25
<b>Innisfallen Hotel Seafood Chowder</b> (M, SD, F, C) Selection of Cod, Salmon & Smoked Haddock, Brunoise of root vegetables, bound with a leek and potato base with tarragon, dill and cream, Served with Crisp Bread	€7.50
<b>Tempura of Prawn</b> (F, G, S, SD) Served with a House Side Salad and a Sweet Chile Dip	€10.50
<b>Innisfallen Hotel Sausage Roll</b> (G, M, E) Loughnane's Sausage Meat, Ballymaloe Relish and Gubeens Cheese wrapped in Golden Puff Pastry served with a Spiced Tomato Sauce	€7.95
<b>Loughnane's Black Pudding Bon Bon's</b> (G, M, E, SD, S) Loughnane's Black Pudding Bon Bon in a Golden Panko Crust served with Petite Salad and a Pineapple and Mango Coulis	€7.50
<b>Caesar Salad</b> (G, M, E, F) <i>add Chicken + €3.95</i> Toasted Croutons, Parmesan Shaving, Cos Lettuce, Crispy Bacon & Caesar Dressing	€10.50

### Allergens:

Eggs (E) Milk (M) Shellfish (SH) Molluscs (MO) Fish (F) Peanuts (P) Sesame (SE) Soya (SO)  
Sulphur Dioxide (SD) Nuts (N) Cereals Containing Gluten (G) Celery (C) Mustard (MU) Lupin (L) Gluten Free (GF)

## From our Sandwich Bar

<b>Freshly Cut Sandwiches</b> <sup>(G, E, M)</sup>	€6.95
Your choice of Ham, Beef, Chicken, Egg Mayo, Salad, Cheese, Tuna on White or Wholemeal Bread, Plain or Toasted	
<b>Hot Cajun Chicken Fillet Sandwich</b> <sup>(G, E, M)</sup>	€12.95
Fillet of Irish Chicken marinated in Cajun spices, charrgrilled and topped with Cheese served in a Glazed Bun with Lettuce, Tomato and Lime Dressing. Served with Fries	
<b>Grilled 6oz Steak Sandwich</b> <sup>(G, M)</sup>	€17.50
6oz Irish Sirloin Steak served in a Toasted Ciabatta with Sautéed Onions and Mushrooms, Garlic Butter and a side of Fries	
<b>Chicken BLT Wrap</b> <sup>(G, MU, E)</sup>	€8.50
Grilled Chicken, Crispy Bacon, Lettuce, Tomato and Mayonnaise	
<b>Pesto, Halloumi &amp; Roasted Vegetable Panini</b> <sup>(M, G, SD, N)</sup>	€8.50
Pan Roasted Halloumi and Oven Roasted Mediterranean Vegetables in a Sundried Tomato Pesto Dressing	

## Main Dishes

<b>Traditional Freshly Battered Fillet of Cod</b> <sup>(G, MU, E, F, SD, M)</sup>	€16.50
Crispy Fillet of Fish with Crushed Peas, Lemon Tartare Sauce, Side Salad and Fries	
<b>10oz 100% Irish Sirloin Steak</b> <sup>(G, E, M, C)</sup>	€25.95
Cooked to your liking, Served with sautéed Onions and Mushrooms, Garlic Butter or toasted Black Pepper and Whiskey Cream Sauce, Roast Cherry Tomato and Fries	
<b>Pan Roasted Supreme of Irish Chicken</b> <sup>(G, E, M, C)</sup>	€17.95
Black Pudding filling, Champ Potato, Whisky Cream Sauce	
<b>Catch of The Day</b> <sup>(Please ask the Server for Allergen Details as this Dish Changes Daily)</sup>	€17.95
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<b>Roast of The Day</b> <sup>(Please ask the Server for Allergen Details as this Dish Changes Daily)</sup>	€16.95
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<b>The Innisfallen Hoel Cheese Burger</b> <sup>(G, SE, MU, M)</sup>	€15.50
Grilled 8oz Irish Beef Burger, Smoked Cheese and Onion confit. Served in a glazed Bun with Fries	
<b>Spicy Chicken Curry</b> <sup>(G, E, M, C, N, SO)</sup>	€15.95
Chef John's own recipe, served with lemon infused Basmati Rice and a Poppadum	
<b>Chicken &amp; Basil Linguini</b> <sup>(G, M, N, SD, MU)</sup>	€13.50
Sautéed strips of chicken, white wine, garlic, basil and cream sprinkled with Parmesan	
<b>Roasted Vegetable Linguini</b> <sup>(G, SD, M)</sup>	€12.95
Sautéed Mediterranean style vegetables in a White Wine and Tomato Based Sauce sprinkled with Parmesan	
<b>Side Orders</b>	
Potato Wedges <sup>(GF)</sup> , Side Salad <sup>(MU)</sup> , Steamed Vegetables <sup>(C)</sup> , French Fries	€3.95
<b>Desserts</b>	
<b>Warm Apple Crunch Crumble Pie</b> <sup>(G, E, M, SD)</sup>	€5.95
<b>Sticky Toffee Pudding</b> <sup>(G, M, E, N, SD)</sup>	€5.95
<b>Selection of Ice-Cream</b> <sup>(G, M, E)</sup>	€5.95
<b>Raspberry and Hazelnut Roulade</b> <sup>(N, M, E, GF)</sup>	€5.95

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