



# QUAY BAR DRINKS

## White

	Glass	Bottle
<b>Walker Bay</b> , Grape: Sauvignon Blanc Vibrant aroma of pineapple, lychee and passion fruit <i>A Bouchard Finlayson Wine</i>	€12.50	€49.00
<b>Sans Barrique</b> , Grape: Unwooded Chardonnay Fruit purity, minerality and luscious acidity <i>A Bouchard Finlayson Wine</i>	€12.50	€49.00
<b>Crocodile's Lair</b> , Grape: Chardonnay Green pear rich fig with vanilla and a hint of Butterscotch flavour <i>A Bouchard Finlayson Wine</i>	€14.00	€55.00
<b>Renideo 2012</b> , Grape: Pinot Grigio Fruity, fresh twist of crunchy apple, steely floral finish on the palate.	€9.00	€32.00
<b>Long Beach</b> , Grape: Sauvignon Blanc South African Sauvignon, full bodied, powerful flavours of bell pepper, green apple & freshly cut grass.	€8.50	€28.00
<b>L'or du Sud</b> , Grape: Chardonnay Fruity and easy to drink.	€8.00	€26.00
 <b>Red</b>		
<b>Hannibal</b> , Grape: Sangiovese and Pinot Noir Dark and fruity with whiffs of oak and <i>A Bouchard Finlayson Wine</i>	€18.00	€75.00
<b>Galpin Peak</b> , Grape: Pinot Noir Luscious soft tannins and dark coloured forest fruits <i>A Bouchard Finlayson Wine</i>	€22.00	€85.00
<b>Candidato</b> , Grape: Tempranillo Dry, soft & well balanced, full body.	€9.00	€32.00
<b>Long Beach</b> , Grape: Cabernet Sauvignon Shiraz Mixed fresh berries and ripe sweet strawberries.	€8.50	€28.00
<b>L'or du Sud</b> , Grape: Merlot Fruity and easy to drink.	€8.00	€26.00
<b>Vina Bujanda Crianza</b> , Grape: Rioja A Spanish fresh and silky wine.	€9.00	€37.00

## Bubbles

	Glass	Bottle
<b>Prosecco DOC NV</b> Delicately fruity, ripe pears, flowers and some mineral notes on the nose.	€13.00	€49.00
<b>Lanson Pere et Fils Champagne</b>	€22.00	€88.00
<b>Guy Cadel, Brut, NV Champagne</b>	€22.00	€88.00

## Rose Wines

<b>Rose d'Anjou La Grille</b> , Loire, France Vibrant, refreshing, charming	€31.00
<b>L'Effet Papillon Rose</b> , Roc des Anges, Cotes du Roussillon (strawberries)	€35.00
<b>La Source Rose</b> , Chateau Vignelaure, Provence, France (Summer fruits)	€40.00
<b>Villa Wolf Pinot Noir Rose</b> , Pfalz, Germany (Light, refreshing, vibrant)	€36.00

*Please ask your server for a more extensive wine and drinks list*

## Gin Selection

**All gin selections below include a Fever Tree Tonic**

<b>Bombay Sapphire</b> Tantalising, smooth and complex taste combined with fresh citrus and juniper flavours combined with an elegant light spicy finish.	€11.80
<b>Tanqueray</b> Originated in England, now produced in Scotland, London Dry Gin, juniper, coriander, angelica root & liquorice.	€10.80
<b>Hendricks Gin</b> Produced by William Grant & Son's in Girvan, Scotland, 1999, traditional juniper infusion, Bulgarian rose & cucumber to add flavour.	€11.80
<b>Shortcross</b> 2012, Fiona & David Boyd-Armstrong, released 2014 by Rademon Estate Distillery, first craft gin distillery in Ireland.	€11.80
<b>Beefeater Gin</b> Fresh, clean and crisp gin with a subtle citrus and fruited edge.	€8.10
<b>Drumshambo Gunpower</b> Handmade gin that is slowly distilled with nature's finest oriental botanicals and gunpower tea.	€12.30




# QUAY BAR

At The Quay Bar we offer locally sourced produce, traditional Irish Cookery, served in a casual and fun manner.

## Starters

<b>Garden salad</b> (vegan, gf)	€10
Kale, beetroot, rocket, chick pea, walnuts, lime dressing	
 <b>Atlantic prawn cocktail</b> (gf)	€15
Marie rose sauce	
 <b>Caesar salad</b>	€10
Soft boiled egg, croutons, bacon	
	Add chicken €2
	Add prawns €6
<b>Andarl farm salad</b>	€10
Black pudding, bacon, crozier blue, Guinness dressing	
<b>Goats cheese spring rolls</b> (v)	€8
Plum dip, garden leaves	
 <b>Atlantic seafood chowder</b>	€9
Seed loaf	
 <b>Half dozen Dooncastle oysters</b> (gf)	€16
Mignonette dressing	
<b>Soup of the day</b> (v, gf)	€7
Treachle bread	
 <b>Minestrone soup</b> (v)	€8
Focaccia	

## Sandwiches

<b>Open fresh crab sandwich</b>	€18
Lemon, mayonnaise, dressed leaves	
<b>Open smoked salmon sandwich</b>	€16
Lemon, capers, dressed leaves	
<b>The lodge club sandwich</b>	€16
Brioche bap, coleslaw, skinny chips	
 <b>Son of a gun buttermilk chicken sandwich</b>	€16
Bacon, chicken, tomato, rocket, mayonnaise on focaccia, skinny chips	
<b>Irish Angus minute steak sandwich</b>	€18
Onions and mushrooms, rocket, pepper sauce, skinny chips	

## Main Courses


<b>Wild mushroom risotto</b> (vegan, gf)	€18
Shaved parmesan, cep powder, truffle oil	
<b>Killary fjord mussels marinere</b>	€18
Lemon, white wine, parsley, garlic, skinny chips	
<b>Traditional fish and chips</b>	€18
Tempura batter, lemon, tartare sauce	
 <b>Local beef burger</b>	€18
Brioche bap, gherkin, relish, cheddar, skinny chips	
<b>Traditional Irish stew – a Connemara recipe</b> (gf)	€23
Tender lamb, carrots, parsnips, potatoes, herbs	

## Side Dishes

<b>Side dishes</b>	€5
Skinny chips (vegan, gf)	
Wilted greens with minted pea salsa (vegan, gf)	
Bag of house breads (gluten free option available) (v)	
Scallion champ with butter (v, gf)	

## Desserts

<b>Ice cream sundae</b> (v)	€8
Chocolate sauce, fudge, honeycomb	
<b>Éclair</b> (v)	€7
Filled peanut butter crème brûlée, dark chocolate cremeux	
<b>Seasonal fruit crumble</b> (v)	€8
Almond, vanilla ice cream	
 <b>Rice pudding</b> (vegan, gf)	€8
Caramelised pecan nuts, almond and sunflower seeds, salted caramel sauce	
<b>Irish farmhouse cheese</b>	€8
Apple jelly, malted sourdough crisps	

 = Red carnation flower – a special red carnation menu item

V = vegetarian, gf = gluten free, most of our other dishes can be adapted to cater for a gluten-free diet, please ask you server.

Allergens contained in all our dishes are clearly stated in our allergen guide.

Our team would be delighted to assist