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# THE ARDILAUN BISTRO

## SIGNATURE SANDWICHES

<b>OPEN SMOKED SALMON</b> <small>G Mk F E N*</small>	<b>€9.50</b>
on Guinness bread with horseradish crème fraiche, leaves and caper dressing	
<b>OPEN CRAB AND AVOCADO SANDWICH</b> <small>G E N* Mk C</small>	<b>€9.50</b>
on Guinness bread with dressed salad	
<b>OPEN EGG &amp; CRESS</b> <small>G E Mk N*</small>	<b>€6.50</b>
Free range egg mayo with watercress and dressed salad	
<b>CROQUE MONSIEUR / MADAME</b> <small>G E Mk Mb</small>	<b>€9.50 / €10.50</b>
A grilled cheese, baked ham and bechamel sandwich. Add egg for madame	
<b>6oz HEREFORD STEAK SANDWICH</b> <small>G Mb SP</small>	<b>€12.50</b>
Caramelised red onion and chunky chips	
<b>TUNA MELT ON SOURDOUGH</b> <small>G Mk F</small>	<b>€9.50</b>
<b>BLT</b> <small>G Mk</small>	<b>€9.50</b>
Bacon, lettuce, tomato grilled on sourdough	
<b>GRILLED CHICKEN WRAP</b> <small>G E</small>	<b>€9.50</b>
Grilled chicken with cos lettuce, spicy mayo with dressed salad	
<b>ROASTED PEPPERS &amp; HALOUMI WRAP</b> <small>G Mk N*</small>	<b>€8.50</b>
Marinated in pesto	

*All sandwiches garnished with salad and chips*

## STARTERS

<b>HOMEMADE SOUP OF THE DAY</b> <small>Mk SP</small>	<b>€6.00</b>
<b>BLUE CHEESE &amp; CARAMELISED PEARS</b>	<b>€8.50</b>
<b>TARTLET, WALNUTS, LEAVES</b> <small>G Mk N*</small>	<b>€7.80</b>
<b>WILD ATLANTIC CHOWDER</b> <small>G M F Mk C</small>	<b>€7.80</b>
<b>STUFFED COURGETTE WITH ROASTED PEPPERS &amp; GOAT CHEESE MOUSSE DRESSED WITH BLACK OLIVE VINAIGRETTE</b> <small>Mk</small>	<b>€8.50</b>
<b>FRIED CALAMARI, CHILLI AIOLI</b> <small>F G E</small>	<b>€8.50</b>
<b>PULLED PORK CROQUETTE, BBQ SAUCE</b> <small>G E Mk Cy</small>	<b>€9.50</b>
Celeriac & apple remoulade	

## FRESH CUT SANDWICHES

*Available between 12 and 6pm*

<b>WHITE / BROWN / GLUTEN FREE</b>	<b>€5.80</b>
CHOOSE FROM: CHICKEN, HAM, RED ONION, CHEDDAR, ROAST BEEF & SALAD MIX	
<b>ALL AVAILABLE AS TOASTIES</b>	<b>€5.85</b>
Add a soup or a portion of chips	<b>€3.00</b>

*Allergens apply to specific chosen ingredients*

## SALADS

<b>CRAB, CITRUS SEGMENTS, LEMON &amp; TARRAGON DRESSING</b> <small>C</small>	<b>€7.50</b>	<b>ALL SALADS</b>	<b>€12.50</b>
<b>GALWAY GOATS CHEESE, HERITAGE TOMATO &amp; PICKLED CUCUMBERS</b> <small>Mk</small>		<b>START</b>	<b>MAIN</b>
<b>ORGANIC QUINOA, GOLDEN RAISIN, POMEGRANATE, CASHEW NUTS, SHALLOT DRESSING</b> <small>N*</small>			
<b>ROAST SPICED SWEET POTATOES, CONFIT VINE TOMATOES, ASPARAGUS, BALSAMIC DRESSING</b>			
<b>GRILLED CHICKEN CAESAR SALAD</b> <small>G Mk</small>			
<b>SMOKED SALMON, CRÈME FRAICHE, CAPER BERRIES</b> <small>F Mk</small>			
<b>THAI BEEF SALAD, NAM-JIM DRESSING &amp; ROASTED RICE</b> <small>F</small>			

## MAIN COURSES

<b>BRAISED FEATHERBLADE OF BEEF, CHIVE MASH, CARAMELISED RED ONION, KALE</b> <small>SP Mk</small>	<b>€15</b>
<b>FISH &amp; CHIPS, TARTAR SAUCE, COLESLAW</b> <small>F G E SP</small>	<b>€16</b>
<b>CONFIT DUCK LEG, BRAISED LENTILS, TENDERSTEM BROCCOLI, CHINESE FIVE-SPICE JUS</b> <small>Cy</small>	<b>€15</b>
<b>10oz HEREFORD SIRLOIN STEAK, ONION RINGS, PEPPER SAUCE WITH CHIPS</b> <small>SP G Mk</small>	<b>€23.50</b>
<b>CHICKEN BREAST, FONDANT POTATO, ASPARAGUS, LARDON CRISP, PEARL ONION SAUCE</b> <small>SP Mk</small>	<b>€15.50</b>
<b>ARANDALE PORK CHOP, SQUASH PUREE, WILTED SPINACH, CIDER JUS</b> <small>SP</small>	<b>€15</b>
<b>HEREFORD BEEF BURGER, GEM LETTUCE, TOMATO RELISH, BRIOCHE BUN</b> <small>G SP</small>	<b>€16</b>
<b>THAI GREEN CURRY, AROMATIC RICE</b> <b>VEG €12 CHICKEN €15</b>	
<b>COTTAGE PIE, MINTED PEAS, MASH</b> <small>Mk</small>	<b>€13</b>
<b>HOMEMADE BREAST OF CHICKEN GOUJONS SERVED WITH TWICE COOKED CHIPS &amp; HOUSE SALAD</b> <small>SP Mk G E</small>	<b>€13</b>

## VEGAN AND VEGETARIAN

<b>VEGAN LENTILS AND CHICKPEA DAHL CURRY</b>	<b>€12.95</b>
<b>VEGETARIAN STIR FRY</b> <small>SP S</small>	<b>€12.95</b>
<b>VEGETARIAN POLENTA CAKE, PARMESAN &amp; WILD MUSHROOMS</b> <small>Mk</small>	<b>€12.95</b>

## SIDES

<b>TWICE-COOKED CHIPS</b> <small>SP</small>	<b>€4</b>
<b>MIXED VEGETABLES</b> <small>SP Mk</small>	<b>€4</b>
<b>BUTTERED NEW POTATOES</b> <small>Mk</small>	<b>€4</b>
<b>MASH</b> <small>Mk SP</small>	<b>€4</b>
<b>SALAD</b>	<b>€4</b>

## DESSERTS

<b>VANILLA BOURBON CRÈME BRÛLÉE</b> <small>Mk E</small>	<b>A SELECTION OF ICE CREAM</b> <small>E Mk</small>
<b>HOMEMADE CHEESECAKE OF THE DAY</b> <small>Mk G</small>	
<b>ETON MESS</b> <small>E Mk</small>	Choose 3 from the following:
a mix of fresh fruit, cream and meringue	• Strawberry
<b>CRUMBLE OR TART OF THE DAY</b> <small>G E Mk</small>	• Vanilla
with crème anglaise	• Chocolate
<b>CHOCOLATE MARQUISE, RASPBERRIES, ICE CREAM</b> <small>F Mk</small>	• Rum & Raisin
All desserts are available with a scoop of ice cream of your choice.	• Caramel
	• Honeycomb

**ALL DESSERTS €5.50**

## Allergen Information

*\* Nuts and gluten are present in our kitchen, all dishes may contain nuts and/or gluten traces.*

<b>G</b> - Contains Gluten	<b>F</b> - Contains Fish
<b>C</b> - Contains Crustaceans	<b>Mb</b> - Contains Mustard
<b>M</b> - Contains Molluscs/Shellfish	<b>L</b> - Contains Lupin
<b>E</b> - Contains Eggs	<b>SP</b> - Contains Sulphur Dioxide/Sulphites
<b>Mk</b> - Contains Milk	<b>SS</b> - Contains Sesame/Seeds
<b>S</b> - Contains Soya/Soya Product	<b>Cy</b> - Contains Celery/Celeriac
<b>P</b> - Contains Peanuts	<b>N*</b> - Contains Nuts other than Peanuts



## WHITE WINES

	ORIGIN	BTL	GLASS
<b>LONG BEACH CHARDONNAY</b> <i>"The balance of the fresh citrus fruits and melon characters give the wine a full, rounded palate"</i>	SOUTH AFRICA	€27.00	€6.75
<b>CRUCERO SAUVIGNON BLANC</b> <i>"Straw-yellow with golden reflections and a delicate mousse. Fruity and very inviting with intense scents of peaches and exotic fruit"</i>	CHILE	€26.00	€6.40
<b>ARA DELLA VALLE PINOT GRIGIO</b> <i>"Light, crisp and dry. These characteristics are complemented by aroma notes citing lemon, green apple blossoms"</i>	ITALY	€29.50	€7.50
<b>MIRROR LAKE SAUVIGNON BLANC</b> <i>"This crisp and fresh white wine combines gooseberry and passion fruit"</i>	NEW ZEALAND	€28.50	€7.00
<b>BARON DE LEY BLANCO</b> <i>"Cleaning tasting, fresh and appealing wine with flavours of lemon, green apples and a touch of melon"</i>	SPAIN	€26.00	€6.50
<b>PICPOUL DE PINET "L'ORMARINE"</b> <i>"One of the standout white wines of southern France, a few kilometres from the Mediterranean Sea"</i>	FRANCE	€29.50	€7.50
<b>LES CHAISES SAUVIGNON BLANC</b> <i>"Delicious, fresh zesty lemon and green apple flavours, lively and refreshing with good length"</i>	FRANCE	€28.00	€6.75

## SPARKLING WINE, CHAMPAGNE & ROSE WINE

	ORIGIN	BTL	GLASS
<b>PROSECCO FRIZZANTE</b>	ITALY	€26.50	
<b>PROSECCO, VINO SPUMANTE</b> <i>"Sparkling wine with an elegant floral bouquet."</i>	ITALY	€41.50	
<b>VEUVE CLICQUOT</b> <i>"A champagne with good fruit, good acidity, good length and above all subtlety all in one smooth elegant mouthful"</i>	FRANCE	€89.00	
<b>LAURENT PERRIER</b> <i>"This elegant champagne is memorable for its freshness and finesse"</i>	FRANCE	€120.00	
<b>ROSE</b>			
<b>THE RIVER GARDEN ROSE</b> <i>"Delicious fresh red berry and strawberry flavours, a touch of spice enhances the please lingering after taste"</i>	SOUTH AFRICA	€28.00	€7.00



## RED WINES

	ORIGIN	BTL	GLASS
<b>VILLABELVEDERE MERLOT</b> <i>"Dark ruby colour with a garnet rim, full and complex bouquet of raisins, violets with spicy and balsamic touches"</i>	ITALY	€25.00	€6.25
<b>CRUCERO CABERNET SAUVIGNON</b> <i>"Ripe red fruits on the nose are followed by a well-rounded palate, balanced and concentrated, with a soft tannin structure"</i>	CHILE	€26.00	€6.40
<b>RIVER RETREAT SHIRAZ</b> <i>"Deep red, purple in colour with aromas of dark berries and chocolate; flavours of dark cherry and plum are fleshy and long"</i>	AUSTRALIA	€28.50	€7.20
<b>BOUCHARD &amp; FILS PINOT NOIR</b> <i>"Cherry Red with aromas of coffee &amp; cherry. An appealing &amp; fruity palate with silky tannins, flavours of chocolate underscored by a hint of menthol"</i>	FRANCE	€26.00	€6.40
<b>CLUB PRIVADO TEMPRANILLO</b> <i>"Bright cherry fruit and violets on the nose and palate and a supple, lasting finish concentrated and structured"</i>	SPAIN	€29.50	€7.25
<b>PASCUAL TOSO MALBEC</b> <i>"Smooth, bright red cherry fruit, hint of ripe blueberry and a touch of earthy smoke"</i>	ARGENTINA	€29.00	€7.50
<b>LES CHAISES MERLOT</b> <i>"Delicious juicy plummy fruits with mocha and herbaceous notes"</i>	FRANCE	€28.00	€6.75

## GOURMET COFFEES

<b>IRISH COFFEE</b> Irish Whiskey, sugar and fresh cream	€6.00
<b>FRANGELICO COFFEE</b> Hazelnut Liqueur topped with fresh cream	€6.00
<b>BAILEY'S COFFEE</b> Cream Whiskey Liqueur topped with fresh cream	€6.00
<b>TENNESSEE HONEY COFFEE</b> Jack Daniels Honey Whiskey topped with fresh cream	€6.00
<b>COGNAC COFFEE</b> Hennessy Cognac, sugar and fresh cream	€6.00
<b>AMARETTO COFFEE</b> Almond Liqueur topped with fresh cream	€6.00
<b>HIGHLAND COFFEE</b> Scotch Whisky, sugar and fresh cream	€6.00
<b>CALYPSO COFFEE</b> Tia Maria Liqueur topped with fresh cream	€6.00