QUAY BAR MENU

STARTERS
All starters served with House Sourdough

Seasonal Soup of the Day €9
Atlantic Seafood Chowder €14
Garden Buddha Bowl with Hummus €15

Caesar Salad €15
Soft-boiled Egg, Pancetta Crisps, Croutons, Parmesan Shavings
Add Chicken €5 / Add Prawns €8

Baked Cooleeney Camembert €24
Rosemary and Chilli, Ashford Honey and Garden Pickles (serves two)

Half Dozen Dooncastle Oysters Mignonette €24

SANDWICHES
All sandwiches served with fries or garden salad

Croque Monsieur €18
Andarl Farm Gammon, Barr Rua Cheese, Mornay

Grilled Cheese & Plum Tomato Soup Combo €15

Burren Smoke House Salmon Sandwich €19
Smoked Salmon Mousse, Garden Pickles

Vegan Tikka Tortilla Wrap (ve) €18
Red Cabbage Slaw, Cucumber Salsa

Denotes a favourite signature dish of Mrs Tollman | (ve) vegan

All our beef is 100% Irish. Allergens contained in all our dishes are clearly stated in our allergen guide, our team would be delighted to assist.
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MAINS
All main courses served with fries or garden salad

- **1kg Steamed Kilcolgan Mussels €27**
  Creamed Leeks, Wild Horseradish Cream

- **Fish and Chips €29**
  Pea Purée, Lemon, Tartare Sauce

- **Garden Vegetable Dahl €27**
  Spiced Rice, Cucumber Salsa

- **‘Son of a Gun’ Chicken Burger €27**
  Chutney and Slaw

- **Beyond Meat Burger €27**
  Chickpea, Beetroot, Chutney, Garden Greens, Vegan Bap

- **Prime Irish Striploin Steak Baguette €27**
  Sauté Onions and Mushrooms, Horseradish Mayo

DESSERTS

- **Bea’s Cheesecake €12**
  Seasonal berries

- **Chocolate and Avocado Brownie (ve) €12**
  Banana Sorbet

- **Seasonal Fruit Crumble €12**
  Vanilla, Almond, Crème Anglaise

- **Deep-Fried Apple ‘Ravioli’ €12**
  Crème Anglaise, Grand Mariner Sauce

- **Selection of Farmhouse Cheese (five) €20**
  Chutney and Crackers

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