



Collins Bar

BAR MENU

Starters

- **Crispy Chicken Wings**
Carrot & Celery Sticks & a Blue Cheese Dip with a choice of Louisiana Butter Sauce (1)(7)(9)
BBQ Sauce (1a)(6)(9)(12)
Hoisin Sauce (1a)(6)(9)(12)
Starter €10.75 / Main Course €19.75
- **Soup of the Day**
Served with Homemade Brown Bread (1a)(1d)(7)(9) **€6.95**
- **Beef Skewers**
Skewered Slivers of Beef Fillet Served with Honey Tamarind Sauce, Garnished with Spring Onion & Toasted Sesame Seeds Accompanied by Cucumber Pickle (7)(11)(12) **€10.50**
- **Homemade Duck Liver Pate**
Rolled in a Pistachio and Fresh Herb Crumb, Accompanied by Sweet Brioche and a Fig & Orange Chutney (1a)(3)(7)(9)(12) **€9.50**
- **Golden Fried Fishcake**
Served with a Mustard & Celeriac Remoulade, Smoked Avocado Puree, Torched Lemon Wedge (1a)(3)(4)(7)(10) **€8.50**

Salads

- **Chargrilled Chicken Fillet Salad**
Grilled Clonakilty Black Pudding, Tossed Salad Leaves, and Freshly Grated Parmesan (1d)(7)(12)
Starter €9.50 / Main Course €17.95
- **Confit Duck & Roast Beetroot Salad**
With Dressed Baby Leaf Salad, Toasted Pumpkin Seeds, Fresh Pomegranate & Spiced Orange Compote
Starter €10.50 / Main €19.95 (7)
- **Superfood Salad**
Red Quinoa, Tenderstem Broccoli, Toasted Seeds, Edamame Beans, Grated Carrot & Heirloom Tomatoes, Baby Spinach, Feta Cheese
Sarter €10.50 / Main Course €18.95 (Add Chicken €2.50) (7)(9)

Main courses

- **Southern Fried Chicken Burger**
Crisp Baby Gem, Pickled Gherkins & Homemade Ranch Sauce in a Soft Brioche Bun with Salad Fries & Coleslaw (1a)(3)(7)(9)(12) **€19.95**
- **Red Thai Chicken Curry**
Sliced Fillet of Chicken and Sautéed Vegetables Served with Cardamom Infused Basmati Rice (2)(9)(12) **€21.95**
- **Chargrilled Double 4oz Hereford Beef Burger**
Local Carrigaline Smoked Cheese, Streaky Bacon, Crisp Baby Gem, Pickled Gherkins & Homemade Ranch Sauce in a Soft Brioche Bun with Salad, Fries & Coleslaw (1a)(3)(7)(9)(12) **€19.95**
- **Pan Fried Fillet of Cod Picatta**
Topped with an Almond, Fresh Dill & Parsley Crumb, Samphire & Tender Stem Broccoli, Confit Heirloom Tomatoes, Lemon & White Cream, With Crispy Capers & Chunky Fries (1a)(4)(7)(8a)(9)(12) **€22.50**
- **Steak Sandwich**
Caramelised Boozy Onions, Rocket Leaves, Chilli & Garlic Mayonnaise in a Warm Ciabatta, served with Fries & Cracked Black Pepper & Brandy Sauce (1a)(3)(9)(10)(12) **€22.95**
- **Fish & Chips**
Fillet of Haddock, in a Crisp Beer Batter served with Chunky Chips, Mushy Peas & Tartar Sauce (1a)(3)(4)(10)(12) **€21.95**
- **Feather Blade of Beef**
Slow Braised Feather Blade of Beef on Spring Onion Champ Mash, Crispy Leeks Finished with Red Wine Jus, Accompanied with Maple Syrup Glazed Roast Root Vegetables & Tender Stem Broccoli (1a)(6)(7)(9)(12) **€23.95**
- **10oz Ribeye Steak**
Cooked to your Liking with Portobello Mushrooms, Chunky Fries, with a Choice of Garlic Butter or Pink Peppercorn Sauce (1)(7)(9)(12) **€31.50**
- **Mushroom Tortellini**
Handmade Mushroom Tortellini Served with Baby Spinach & White Wine Sauce & Asparagus Tips with a Garlic Sourdough Slice (1a)(3)(7)(9)(12) **€18.95**
- **Chargrilled Supreme of Chicken**
Spring Onion Champ Mash, Crispy Leeks Finished with Smoked Chorizo & Wild Mushroom Sauce, Accompanied with Maple Syrup Glazed Roast Root Vegetables & Tender Stem Broccoli (1a)(6)(7)(9)(12) **€21.95**

Pizza

Stone Baked Rustic Sour Dough Base

- **Pizza Margherita €13.50**
- **Spicy Beef, Mixed Peppers & Jalapeños €13.95**
- **Classic Pepperoni €13.50**
- **Wild Mushroom, Olives, Rocket & Grated Truffle €13.50**
Allergens for Pizza – (1a)(7)(9)(12)

Sides

- **Onion Rings (1a)(3)(7) €4.75**
- **Corn on the Cob (7) €4.75**
- **Portobello Mushrooms (7) €4.75**
- **Side Salad (7) €4.75**
- **Chunky Chips €4.95**
- **Sweet Potato Fries €4.95**
- **Skinny Fries €4.50**
- **Pepper Sauce (6)(7)(9)(12) €2.25**
- **Gravy (6)(7)(9)(12) €2.00**
- **Coleslaw (3) €1.75**

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.