



Pickled Vegetables Citrus Gel

SATAY CHICKEN SKEWER (GF) €11.00 Salsa, Spicy Mayo Peanut Ragu

CRISPY CHICKEN WINGS (GF) €11.50 Garlic & Chive Dressing

## - STARTERS -

BLACK PEPPER & LEMON CALAMARI (GF) €11.50

Garlic Aioli, Cucumber & Carrot Ribbon Salad PATATAS BRAVAS (GF) €9.90

Fried Spicy Potatoes, Tomato Sauce, Garlic Aioli

BAKED BRUSCHETTA (V) (VGFA) €10.50 Goats Cheese, Red Onion, Plum Tomato Basil Pesto

HOMEMADE SOUP OF THE DAY (V) (GFA) €7.50 Brown Bread

# ------ SALADS -

CAESAR SALAD (GFA) SMALL - €9.50 / MEDIUM - €13.00

Baby Green Leaves with Crispy Bacon, Roast Croutons, Shavings of Parmesan, Garlic Dressing (**Add Chicken €3.50**) TERIYAKI SALMON POKE BOWL €15.00

Mangetout, Soy Noodles

SUPERFOOD SALAD (V)(VGFA) €14.00

Quinoa Beetroot, Kale, Tender Steamed Broccoli, Feta, Mixed Seeds CRISPY BEEF SALAD (GFA)
SMALL - €12.50 / MEDIUM - €18.00

Seasoned Beef Seared in Chilli, Toasted Sesame Greens, Mango Lime Aioli

BRAISED WICKLOW LAMB SHANK (GF) €28.90 Chive Mash, Port & Red Wine Jus

SUPREME OF IRISH CHICKEN €19.50 Sage & Onion Stuffing, Garden Vegetables & Thyme Jus

THE BAILEY BRASSERIE BURGER €19.40 Brioche Bun, Crisp Bacon, Cheddar Cheese, Gem Lettuce, Ripe Tomato

BEER BATTERED FISH & CHIPS €19.50 Tartar Sauce & Lemon

RASPBERRY & CHOCOLATE BROWNIE (V)

PEAR & ALMOND TART (V)

⇒ MAINS ⋘

10oz SIRLOIN STEAK (GF) €33.00 10oz RIBEYE STEAK (GF) €32.00 Served with a choice of Side & Sauce

SAUCES
Pepper Sauce/Garlic Butter/Roast Jus

CHICKEN CURRY €18.70 Basmati Rice, Mango Chutney

GRILLED SEABASS & BOK CHOI €24.90

Ginger & Lime Dressing & New Potatoes

GNOCCHI (V) (VGFA) €19.50

Parmesan Velouté, Sundried Tomatoes, Leaf Spinach, finished with Parmesan Shavings

> PASTA CARBONARA €19.50 Garlic Bread

HERB ROASTED VEGETABLES
SKINNY FRIES
BABY POTATOES, PARSLEY BUTTER

SIDES €5.50 EACH MASHED POTATO
GREEN LEAF SALAD, CITRUS DRESSING
TRIPLE COOKED CHIPS



€8.90 EACH

Vanilla Ice Cream

SEASONAL BERRY ROULADE (V) (GF)

Raspberry Coulis, Fresh Cream

SELECTION OF ICE CREAM (V) (GF) €6.80

RHUBARB MERINGUE (V) (GF) Braised Rhubarb, Vanilla Custard Ice Cream

CHEESECAKE OF THE DAY (V)
Fresh Cream & Milk Chocolate Sauce







#### French Martini

Absolut Vodka, Chambord, Pineapple Juice

#### Floradora

Beefeater Gin, Chambord, Ginger Ale, Fresh Lime Juice

#### French 75

Beefeater Gin, Fresh Lemon Juice, Sugar Syrup, Prosecco

#### Porn Star Martini

Absolut Vodka, Passion Fruit Puree, Lime Juice, Pineapple Juice, Prosecco

# COCKTAILS €13.50

### Bailey Berry

Beefeater Pink Gin, Processo, Grenadine, Fresh Lime Juice, served with Fresh Berries

### Espresso Martini

Absolut Vodka, Espresso Coffee, Crème De Cocoa, Kuluha, Sugar Syrup

#### Cosmopolitan

Absolut Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice

Glass

€9.50

**Bottle** 

€35.00

€120.00

### Aperol Spritz

Aperol, Soda, Prosecco

### Slane & Ginger

Slane Irish Whiskey, Ginger Ale, Fresh Lime Juice

### Mojito

Havana Club Rum, Fresh Lime Juice, Smashed Mint, Soda Water

### Strawberry Daquiri

Havana Club Rum, Triple Sec, Fresh Lime Juice, Strawberry Puree

LIQUOR COFFEES

€10.00

Irish Coffee

SLANE WHISKEY Garnished with Fresh Cream

French Coffee

HENNESY BRANDY

Garnished with Fresh Cream

Bailey Coffee

BAILEYS CREAM

Garnished with Fresh Cream

Italian Coffee

Garnished with Fresh Cream

Calypso Coffee

Garnished with Fresh Cream

Baileys Hot Chocolate

BAILEYS CREAM

Garnished with Fresh Cream, Cocoa Powder

Cointreau Hot Chocolate

Garnished with Fresh Cream, Cocoa Powder

#### WINE LIST WHITE WINE Glass **Bottle** €8.90 Semblante Sauvignon Blanc CHILE. €35.00 Fragrant floral springtime aromas together with crisp, bright kiwi and pineapple fruit flavours and a zingy finish. Bosco Pinot Grigio ITALY €8.90 €35.00 A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and crisp citrus flavours. €9.50 €38.00 Noemie Vernaux Chardonnay FRANCE. Full of the flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked wine with delicate Chardonnay character. Pa Road Sauvignon Blanc NEW ZEALAND €9.90 €39.00 Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness. Daniel Crochet Sancerre FRANCE €45.00 A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours. RED WINE Glass **Bottle** €8.50 €34.00 Noémie Vernaux Merlot FRANCE Ripe damson and black cherry fruit flavours are wrapped around a silky-smooth texture. €8.90 €35.00 Semblante Cabernet Sauvignon CHILE. A summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of vanilla oak. Finca Florencia Malbec, Mendoza ARGENTINA €9.90 €39.00 90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper and spice. €9.90 €39.00 Baron de Ley Rioja Club Privado SPAIN. Garnet red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. A great introduction to Rioja. €45.00 Winemaker's Reserve Black Shiraz AUSTRALIA. Made from grapes from Padthaway, this multi-award-winning Black Shiraz has deep colour and flavours of blackberry and plum backed up by notes of toasty coffee and spicy oak. ROSÈ WINE Glass **Bottle** Noemie Vernaux Syrah Rosè, FRANCE €9.50 €38.00

A fruity and crisp rosé with summertime aromas of fresh flowers and flavours of soft

Lovely aromas of flowers, apples and pears introduce this wine with its delicate fruity

Hawthorn and honeysuckle aromas give way to the rich biscuit flavours of good quality

SPARKLING WINE & CHAMPAGNE

Bosco Prosecco Frizzante (Italy)

Möet et Chandon Champagne

Champagne. Quite full-bodied and dry.

flavours and mouth-tingling bubbles.

summer fruits.

# TEA & COFFEE

TeaFrom €3.00
Selection of Herbal TeasFrom €3.20
Selection of CoffeesFrom €3.30
Espresso, Macchiato, Americano,
Flat White, Latte, Cafe Mocha, Cappuccino