



THOMAS FRANCIS MEAGHER / BAR MENU

To Start

CHEF'S SEASONAL SOUP OF THE DAY (GFA) (CY,MK) <i>Please ask your server for Allergen Information</i> Served with homemade brown bread (MK,WH1,WH4,EG)	7.00
WALDORF SALAD (V, Vegan) (TN-Walnut,CY) Cos lettuce, Granny Smith apples, grapes, walnuts and celery bound in a vegan mayonnaise dressing	10.00
DUNMORE EAST SEAFOOD CHOWDER (GFA) (CY,FH,MS,CS) Rich creamy chowder with tender fresh salmon, cod and smoked haddock, served with homemade brown bread (MK,WH1,WH4)	13.00
CLASSIC CAESAR SALAD (GFA) (EG,MD,MK,WH1,SP) Crisp cos lettuce, tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan and bacon lardons	10.00
LEMON PEPPER CHICKEN GOUJONS (EG,MK,WH1) Crisp, golden-fried strips of tender Irish chicken breast, seasoned with a zesty lemon pepper blend, served with our creamy homemade garlic mayonnaise for dipping	10.50
JACK DANIELS & COCA COLA BBQ WINGS (WH1,EG,MK,CY) Sweet and smokey crispy chicken wings, tossed in our signature Jack Daniel's® and Coca-Cola® BBQ glaze, served with celery and blue cheese sauce	10.50
BREADED DUNMORE EAST MONKFISH SCAMPI (WH1,EG,MK,FH,MD) Served with tartar sauce and seasonal mixed leaves	14.00
CLASSIC PRAWN COCKTAIL (EG,SP,CS) Prawns delicately layered on crisp iceberg lettuce, dressed with a classic Marie Rose sauce, finished with a hint of lemon and a sprinkle of paprika	14.00

Bigger Bites

ANTIPASTO SHARING PLATE (SP,WH1,MK) Fine parma ham, salami, chorizo, buffalo mozzarella, brie, marinated olive, sundried tomatoes and garlic bread	16.50
JACK DANIELS & COCA COLA BBQ WINGS (GFA) (WH1,EG,MK,CY)	16.50
LEMON PEPPER CHICKEN GOUJONS (EG,MK,WH1) Served with coleslaw and salad	16.00
CLASSIC GRILLED CHICKEN CAESAR SALAD (GFA) (EG,MD,MK,WH1,SP)	16.00
BREADED DUNMORE EAST MONKFISH SCAMPI (WH1,EG,MK,FH) Tartar sauce, seasonal mixed leaves and homemade fries	22.00

Main Event

WHITE BEAN CASSOULET (GFA, V, Vegan) White beans in a rich tomato and garlic sauce, roasted bell pepper, grilled courgette, new season potatoes and basil oil	15.00
TRADITIONAL 'FISH & CHIPS' (EG,FH,MK,WH1,SP) Crispy Golden Catch of the Day, fried in light Granville IPA beer batter, served with mushy peas and a side of tangy tartare sauce, finished with a wedge of lemon	20.50
CLASSIC CHICKEN CURRY (GFA) (WH1,TN-Coconut) VEGETARIAN AVAILABLE Tender chicken simmered in a rich, aromatic curry sauce made with a blend of traditional spices, served with steamed basmati rice and warm naan bread	19.50
SIGNATURE CHEESEBURGER WITH 6oz IRISH PRIME BEEF (EG,MK,SP,WH1) Prime Irish beef from Kearney's Butchers Waterford, grilled then topped with melted Applewood cheddar cheese and crispy lettuce, served on a lightly toasted brioche bun, with bacon jam and homemade fries	19.50
ROAST CHICKEN BREAST (MK,CY) Herb-marinated chicken breast, oven-roasted, served with mashed potatoes, seasonal vegetables and a rich rosemary pan jus	20.00
ARRABBIATA PENNE PASTA (V) (MD,WH2) Pasta in a spicy tomato garlic and chilli sauce add chicken 4.50 / add garlic bread 3.00	15.50
BUTTERMILK CHICKEN BURGER (MK,WH1,EG) Crispy, tender buttermilk-marinated chicken breast, topped with cheddar cheese, chilli mayonnaise and jalapeños, served in a toasted brioche bun with homemade fries	19.00
IRISH PRIME 8oz SIRLOIN STEAK (MK,CY,SP) 8oz Irish sirloin, expertly grilled to your liking, served with sautéed onions and mushrooms, homemade chips, and our rich house peppercorn sauce for a classic steakhouse experience	32.00

Main Event *(continued)*

FISH OF THE DAY (CY,FH,MK) Freshly sourced and expertly prepared daily – ask your server for today's seasonal catch – served with chef's choice of accompaniments to highlight the natural flavour of the fish	Market Price
IRISH BEEF LASAGNA (MK,WH1,SP) With layers of rich beef ragu, pasta sheets, creamy béchamel, baked with Irish cheese and served with garlic bread	19.50

On The Side

BATTERED ONION RINGS (LP1,WH1)	4.50
HOUSE SALAD (MD,SP)	4.50
SEASONAL VEGETABLES	4.50
HOMEMADE FRIES	4.50
CREAMY GRANVILLE COLESLAW (EG,MD)	4.50
MINTED BABY POTATOES (MK)	4.50
GARLIC BREAD (WH1,MK)	4.50

Please ask our team for further vegan or gluten-free options
Unfortunately we cannot accommodate split bills

DIETARY REQUIREMENTS

Should you have specific dietary requirements including vegan, vegetarian or gluten free, please ask a member of our team who will be delighted to assist you in making selections.

FOOD ALLERGY & INTOLERANCES

Our kitchen contains nuts, gluten, eggs and dairy produce; hence there may be traces of these allergens in our dishes. Please discuss any food allergies and intolerances with a senior member of staff.

CS=Crustaceans, CY=Celery, EG=Eggs, FH=Fish, LP=Lupin, LP1=Barley, LP2=Oats, MD=Mustard, MK=Milk, MS=Molluscs, PE=Peanuts, SE=Sesame, SP=Sulphites, SY=Soya, TN=Tree Nuts, WH=Wheat, WH1=Wheat Flour, WH2=Semolina, WH3=Wholemeal, WH4=Wheat Bran, WH5=Rye

GF=Gluten Free, GFA=Gluten Free Adaptable, V=Vegetarian