

STARTERS

French Onion Soup	10
Oysters on the Half Shell	2.75 each (min of two)
Cocktail Sauce, Apple Cider Mignonette	
Oak Smoked Salmon	15
House Made Soda Bread, Red Onion, Capers, Lemon Zest	
Burrata	15
Mozzarella, Serrano Ham, Cherry Heirloom Tomatoes, Grilled Country Bread	
Beer Cheese	10
Aged Cheddar-Sierra Nevada Fondue, House Made Soda Bread	

SALADS

Cherry Heirloom Tomato Salad	12
Watermelon, Arugula, Blistered Scallions, Pickled Corn, Burnt Lemon Vinaigrette	
Caesar Salad	10
Hearts of Romaine, Herb Croutons, Shaved Parmesan Cheese	
Add Grilled Chicken	15
Apple & Goat Cheese Salad	14
Baby Arugula, Black Pudding, Panko Crusted Poached Egg, Pickled Red Onion, Apple Cider Vinaigrette	
Cobb Salad	18
Roast Chicken Breast, Smoked Country Bacon, Oven Roasted Tomatoes, Avocado, Gorgonzola, Hard Boiled Egg, Champagne Vinaigrette or Balsamic Vinaigrette	

BOARDS

House Made Chicken Liver Pâté	12
House Pickles, Olives, Crusty Bread	
Homemade Hummus	10
With House Pickles and Grilled Ciabattas	
Charcuterie Board	15
A selection of Cured Meats & Pâté, Olives, House Pickles, House Chutney, Dijon Mustard	
Cheese Board	15
A Daily Selection of Imported & Domestic Artisanal Cheeses, Fresh & Dried Fruit, Toasted Raisin-Walnut Bread	
Cheese & Charcuterie Board	16
Choose Two Cheeses and Two Meats	

MAINS

The Bailey Burger	17
1/2 Pound Prime Beef, Choice of Cheese, Dill Pickle Spears, Red Onion Chutney & Hand Cut Fries	
Add Apple Wood Smoked Bacon	2
Turkey Burger	17
Choice of Cheese, Dill Pickle Spears, Chipotle Mayo, Red Onion Chutney & Market Salad	
Add Apple Wood Smoked Bacon	2
Saffron Cavatelli	22
Summer Squash, Cherry Tomatoes, Chorizo, Enoki Mushrooms, Fava Beans, Saffron-Tomato Sauce, Sheep's Milk Ricotta	
Cider Steamed Mussels	18
PEI Mussels Steamed with Docs Dry Cider, Bacon Lardon's, Pickled Shallots and a Touch of Cream. Hand Cut Fries	
Thai Spice Crusted Grilled Shrimp	24
Crunchy Asian Salad, Lime-Mint-Chilli Dressing	
Chicken Under A Brick	26
Baby Chicken, Haricot Vert, Crushed Fingerling Potatoes, Pan Jus	
Baked Smoked Haddock	24
Champ Mash Potatoes, Buttered Fava Beans & English Peas with Bacon, Lemon-Parsley Kerry Gold Butter	
Adobo Steak Salad	27
8oz Hanger Steak with Adobo Rub, Arugula, Cherry Tomatoes, Hand Cut Fries	
IOoz Flat Iron Steak "Butler's Cut"	29
Grilled Portobello Mushroom, Roast Cherry Tomatoes, Red Onion Marmalade, Choice of Potato, Café de Paris Butter or Whiskey-Green Peppercorn Sauce	

TRADITIONAL FARE

Fish and Chips	18
Cod Filet in a Light Beer Batter, Tartar Sauce, Lemon, Hand cut Fries	
Shepherd's Pie	18
Ground Lamb & Beef with Diced Vegetables, Guinness Gravy, Mashed Potato, Cheddar Cheese	
Smokies	16
Smoked Haddock, Crème Fraîche, Scallions, Cherry Tomatoes, Dubliner Cheddar Cheese, Market Salad, Grilled Country Bread	

Dinner



SIDES

Hand Cut Fries

Butter Crushed
Fingerlings

Sautéed Local
Spinach

Buttered Fava Beans
& English Peas

Grilled Mushroom &
Roasted Tomato

Market Salad

Champ Mashed
Potato

Grilled Corn
Kerry Gold Butter, Adobo

7

BREADS

House Made
Soda Bread
with
Kerry Gold Butter

2 slices Served

4