

STARTERS

Soup of the Day	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	
Grilled Bratwurst Sausage	10
Sauerkraut, Dijon Mustard, Fresh Horseradish, Country Bread	

SALADS

Panzanella Salad	12
Rosemary Focaccia Croutons, Heirloom Cherry Tomatoes, Baby Spinach, Red Onion, Fried Capers, Balsamic Vinegar, Ricotta Salata	
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
Open Summer Vegetable Lasagne	22
Summer Squash, Enoki Mushrooms, Roasted Red Bell Pepper, Spinach, Sun Dried Tomato Pesto, 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	
Pan Roasted Organic Salmon	25
Summer Vegetable Succotash, Warm Tomato-Basil Vinaigrette	
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	
Chicken Pot Pie	19
Roast Chicken, Carrots, Mushrooms, Potatoes in a Velvety White Velouté, Puff Pastry Cap	

Dinner



SIDES

Hand Cut Fries	
Butter Crushed Fingerlings	
Sautéed Local Spinach	
Summer Succotash	
Grilled Mushroom & Roasted Tomato	
Market Salad	
Grilled Corn	
Kerry Gold Butter, Adobo	

7

BREADS

House Made Soda Bread with Kerry Gold Butter

2 slices Served

4