



## Let's Get Started!

<i>Soup of the Day</i>	€6.70
Served with Homemade Soda Bread 1A, 7, 12, (V) (GF)	
<i>Chicken &amp; Mushroom Bouchée</i>	€9.50
Tender Pieces of Chicken Poached in a White Wine Velouté & served in a Crispy Puff Pastry Shell 1A, 3, 7, 12 (GF)	
<i>Crispy Chicken Wings</i>	€10.50
BBQ or Hot Wings served with a Blue Cheese Sauce 7, 12, (GF)	
<i>Chicken Liver Pate</i>	€9.00
Served with Sourdough Bread, Cumberland Sauce, Pickles & Rocket 1A, 7, 8, 12 (GF)	
<i>Duo of Prawns &amp; Calamari Tempura</i>	€12.50
Set on a Tomato Ragu & Basil Oil Reduction 1A, 4, 7, 8, 12 (GF)	
<i>Chilli Beef Nachos</i>	€10.00
Corn Tortillas served with Slow Cooked Chilli Beef, Tomato Salsa & Cheese Sauce 1A, 7, 8, 10, 12, 13, (GF)	
<i>Trio of Melon</i>	€8.00
With fruit coulis	
<i>Prawn Pil Pil</i>	€12.50
Prawns cooked in Olive Oil, Garlic & Chilli served with Sourdough Bread 1A, 2, 3, 12, 14, (GF)	



## Salads

<i>Classic Caesar Salad</i>	€10.50
Cos Lettuce served with Bacon, Parmesan Cheese, Croutons, Topped in House Caesar Dressing <b>Add Chicken - €2.00</b> 2, 3, 4, 9, 10, 12, 14, (GF)	
<i>Shaved Carrot &amp; Fennel Salad</i>	€10.50
Served with Orange Segments, Mixed Leaves and Sticky Honey & Mustard Dressing 1A, 3, 4, 7, 10, 12, (GF)	

All beef is locally sourced and of Irish origin.

ALLERGEN INDEX | 1. Gluten: 1a Wheat, 1b Rye, 1c Barley, 1d Oats | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy beans | 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame seeds | 12 Sulphur Dioxide and Sulphites | 13 Lupin | 14 Molluscs



## Mains

### From The Land

<i>Roast of the Day</i>	€18.95
Please ask your server for details. 12pm - 4pm 1, 3, 7	
<i>Steak Sandwich</i>	€21.00
Served in a Ciabatta Roll with Sautéed Onions, Black Pepper Sauce & Fresh Chips 1A, 3, 6, 7, 8 (GF)	
<i>8oz Homemade burger</i>	€18.95
Paired with Chimay Blue Served with Ballymaloe Relish, Lettuce, Tomato, Mature Cheddar Cheese, Crispy Onion Ring & Pickles on a Brioche Bun 1A, 7, 12, (GF)	
<i>10 oz Irish Sirloin Steak</i>	€29.50
Cooked to your liking. Served with Portobello Mushroom, Tomato, Brandy & Black Pepper Sauce or Garlic & Parsley Butter and Fresh Chips 1A, 12, (GF) (VV)	
<i>12oz Irish Ribeye Steak</i>	€33.00
Paired with Chimay Blue Cooked to your liking. Served with Portobello Mushroom, Tomato, Brandy & Black Pepper Sauce, Garlic, Parsley Butter and Fresh Chips 1A, 12, (GF) (VV)	
<i>Baked Supreme of Chicken</i>	€21.95
Paired with Bayreuther Helles Served with Creamy Champ Potatoes, Buttered Carrots, Whiskey & Wild Mushroom Sauce 7, 12 (GF), 10, 12	
<i>Mildly Spiced Coconut Curry</i>	€18.00
Paired with Bayreuther Helles Tender Strips of Chicken Braised in the Curry Sauce served with Lemon Scented Rice & Naan Bread 7, 12 (GF)	
<i>Vegetable Curry</i>	€16.50
Paired with Bayreuther Helles Tender Vegetables Braised in the Curry Sauce served with Lemon Scented Rice & Naan Bread 7, 12 (GF)	
<i>Tender Silverhill Duck</i>	€29.00
Paired with Chimay Blue Served with Tender Stem Broccoli, Braised Red Cabbage, Sautéed New Potatoes & Red Current Jus 9, 10, 13	
<i>Beetroot Burger</i>	€17.50
Succulent Plant Based 8oz Beetroot Steak Burger, Crisp Lettuce, Juicy Tomatoes, Vegan Mayo on a Toasted Vegan Brioche Bun served with a choice of Sweet Potato Fries or Crisp Garden Salad 1, 1A, 6, 11	



## From Tuscany:

<i>Pasta Carbonara</i>	€18.50
Tagliatelle served with Bacon Lardons, Mushrooms, White Wine & Cream Sauce topped with Parmesan Cheese <b>Add Chicken - €2.00</b> 1, 3, 7, 12	
<i>Prawn Arrabiatta</i>	€19.50
Tagliatelle served with a Spicy Tomato Sauce, Pan Seared King Prawns 1, 2, 3, 7, 12	
<i>Vegetable Arrabiatta</i>	€16.50
Tagliatelle served with a Spicy Tomato Sauce 1, 2, 3, 7, 12	



## From The Sea:

<i>Beer Battered Fresh Hake</i>	€18.00
Paired with Legacy Cider Battered Fish served with Fresh Chips, Tartare Sauce & Mushy Peas 1A, 2, 6, 12, (GF)	
<i>Fresh Sea Bass</i>	€21.95
Paired with Kirin Ichiban Served with Stir Fry Vegetables, with a Soya & Sesame Dressing and Sautéed Baby Potatoes 4, 5, 6, 8, 11	



## Sambo Menu

Served From 12pm - 4pm

<i>Traditional Ham &amp; Cheese</i>	€11.50
Served on locally sourced Sourdough Loaf. Enjoy our Slow Cooked & Glazed Ham, Mature Irish Cheddar Cheese, and Lakeshore Wholegrain Mustard 1, 3, 7, 10	
<i>Slow Cooked Beef</i>	€11.50
Red Onion Chutney, Horseradish Cream & Spiced Rocket on locally sourced Sourdough Loaf 1, 3, 7, 10, 12	
<i>Pastrami</i>	€11.50
Tender Pastrami, Sliced Pickles, Crispy Cos Lettuce & Sweet Mustard on locally sourced Sourdough Loaf 1, 3, 7, 10	
<i>Grilled Chicken</i>	€11.50
Homemade Pesto, Buffalo Mozzarella & Spiced Rocket on locally sourced Sourdough Loaf 1, 3, 5, 7	

All sambos accompanied by side salad & chips. If you would like yours toasted, please ask your server



## Dessert

Mary Cusack's Wild Fig Homemade Desserts

*Red Velvet Cake* €7.95

Our own Special Recipe of Red Velvet layered with a light Cream Cheese Frosting, served with Ice Cream and Fresh Cream and Berries  
1A, 3, 8

*Lightly Spiced Carrot Cake* €7.95

Deliciously Moist loaded with Carrots, Walnuts and Vanilla Buttercream, served with Ice Cream and Fresh Cream and Berries  
1A, 3, 7

*Death by Chocolate* €7.95

Cake Layers of Ganache and decadent Chocolate Cake, served with Ice Cream and Fresh Cream and Berries  
1A, 3, 7

*Kinder Bueno Cheesecake (Our Specialty)* €7.95

Light and fluffy Cheesecake made with Irish Cream Cheese and topped with Kinder Bueno, served with Ice Cream and Fresh Cream and Berries  
1A, 3, 7

*Selection Of Ice Cream* €7.95



## Wine List

### Red Wine

Semblante Cabernet Sauvignon €6.50 €27.50

*Chile*

Patriache Merlot €7.20 €28.50

*France*

Cassone Reserva Malbec €9.00 €36.00

*Argentina*

Tenuta Giglio Montepulciano €32.00

*Italy*

Club Privado Roija Baron De Ley €35.00

*Spain*

WineMakers Shiraz €37.00

*Australia*

### White Wine

Semblante Sauvignon Blanc €6.50 €27.50

*Chile*

Villa Cerro Pinot Grigio €7.20 €27.50

*Italy*

Patriache Chardonnay €7.80 €29.00

*France*

Montford Estate Sauvignon Blanc €35.00

*New Zealand*

Etra Alberino €39.00

*Spain*

### Rose

Ardeche Classique €7.90 €29.50

*France*

### Prosecco

Furan Frizzante 75CL €36.50

Bedin Snipes Frizzante Prosecco 20CL €12.50

*Allergens for all wines 12*



## Why Not Pair With One Of Our Craft Beers...

A beer made in a traditional way by a typically small brewery with an emphasis on enthusiasm, flavour, and varied brewing techniques.

Ask your server today for some pairing options:

*Bayreuther Helles* €6.90

HELLES GERMAN LAGER

The Bayreuther Brauhaus has a tradition of 150 years of brewing Bavarian specialities the artesian and honest way. Light, fresh, tasty beer has always been one of the most popular types in Bavaria

*Maisels Alcohol Free* €6.00

GERMAN WHEAT BEER

Mild, spicy aroma of malt, fruit, and clove with a touch of nutmeg and banana...

*Chimay Gold* €6.90

BELGIAN TRAPPISTE BLOND ALE

Chimay gold is a light blond beer that combines spicy and floral notes with a touch of citrus

*Chimay Blue* €8.90

BELGIAN TRAPPISTE QUADRUPEL

Chimay Blue is a strong Belgian Dark ale with a fruity, chocolate, spicy aroma. Its complex flavour improves with the passing of time

*Kirin Ichiban* €6.00

JAPANESE PILSNER

A premium 100% malt beer with the first press method offering a smooth and rich flavour

*Legacy Cider* €7.60

IRISH CRAFT CIDER

A natural ripe red apple sweetness from locally grown apples, with a rich tannic note and a lush fruity finish

*Allergens for all beers 1*



## Coffee Time!

Why not try one of our organic Teas and Coffees

We take great pride in our organic Premium Coffee & Tea from the Famous House of J.J. Darboven Ireland.

Americano €3.60

Cappuccino €4.20

Latte €4.20

Flat White €3.60

Espresso €3.60

Hot Chocolate €6.50

Tea €3.10

Herbal Tea €2.80

Homemade Wilde Irish Hot Chocolate €6.50



## Specialised Coffee

Try one of our Specialised Coffees!

Irish Coffee €7.90

Bailey's Coffee €7.90

Calypso Coffee €7.90

Russian Coffee €7.90

French Coffee €8.90

Jamaican Coffee €7.90

Mexican Coffee €7.90

Ask Your Server For  
Cocktail Menu

Wilde Irish Chocolates is located in Ireland's Hidden Heartlands in Tuamgraney, Co. Clare.

Why not try their famous hot chocolate with yummy marshmallows or their scrumptious chocolate bars to take home.

