THE PLAYWRIGHT BAR

BAR
DINNER
MENU
STARTERS

Chef’s Homemade Soup of the Day ......................... €6.50
Choice of two soups freshly made by our chef’s.
Served with fresh sliced bread
Contains Allergen No. 5, 9, 11, 15

House Made Chicken Liver Pate ......................... €7.95
Whiskey jelly, toasted baguette
Contains Allergen No. 5, 9 wheat, 11, 12, 15

Creamy Atlantic Seafood Chowder ..................... €9.95
Fresh sliced sour dough
Contains Allergen No. 5, 6 mussels, 7 cod / smoked / coley / salmon / hake, 9 wheat, 11, 12, 15

Ardsallagh Goats Cheese Salad ....................... €12.50
Slices of beetroot, plum tomato, walnuts pieces, Ardsallagh goat’s cheese, and mixed leaves with fresh basil pesto dressing
Contains Allergen No. 1 walnuts & pine nuts, 5

Clonakilty Black Pudding Salad ....................... €12.95
Warm Clonakilty black pudding, pickled cucumber, and julienne red onion, spring onion, mixed leaves in a coriander & tomato salsa
Contains Allergen No. 9 wheat, 13, and 15

Chilli Chicken Salad .................................. €13.50
Crispy chicken pieces, pickled red onion, cherry vine tomatoes, mixed baby leaf, sesame soy & sweet chilli dressing
Contains Allergen No. 8, 9 wheat, 10, 15 Available gluten free

Crisspy Chicken Wings .................................. €13.95
Crisp fried chicken wings in our house speciality hot sauce Celery stick & Cashel blue cheese dip
Contains Allergen No. 4, 5, 15

MAIN COURSES

"The Playwright Club" .................................. €15.95
Roast chicken breast, mature Irish cheddar, streaky smoked Innishmore bacon, tomato, egg mayonnaise on a multi cereal ciabatta, fries
Contains Allergen No. 4, 5, 8, 9 wheat, 10, 15 - Available gluten free

Certified 100% Irish Angus Beef Burger .............. €16.95
Lettuce, tomato, pickled cucumber, onion, melted cheddar, Playwright cocktail sauce, black sesame seed bun & a side of fries
Contains Allergen No. 4, 5, 8, 9 wheat, 10, 12, 15

Garlic & Smoked Paprika Chicken Supreme ....... €16.95
Cream mash potato, sauté wild mushroom, asparagus, white wine cream
Contains Allergen No. 4, 5, 8, 9 wheat, 10, 12, 15

Traditional Fish “N” Chips ................................ €17.95
Fresh battered haddock, tartar sauce, mushy pea, lemon & fries
Contains Allergen No. 4, 5, 7 haddock, 9 wheat, 15

Braised Lamb Shank .................................... €17.95
Slow roasted root vegetables, creamed mash potato, roasted garlic & rosemary gravy
Contains Allergen No. 5, 10, 12

Pan Seared Sea Bream .................................. €19.95
Cherry tomato & Kalamata olive salsa, slow roasted baby potatoes
Contains Allergen No. 5, 7 sea bream

Chargrilled 10oz Sirloin Steak ......................... €26.95
Sautéed mushrooms & onions, green pepper corn sauce, chunky chips
Contains Allergen No. 5, 10, 13

SIDES €4.50

French Fries – Contains Allergen No.
Mixed Salad – Contains Allergen No. 13
Battered Onion Rings – Contains Allergen No. 4, 5, 9 wheat
Mash Potato – Contains Allergen No. 5
Vegetable of the Day
Contains Allergen No. Please see server for daily allergens

DESSERTS

Eton Mess ............................................... €6.50
Compote, fresh berries, sweet cream
Contains Allergen No. 4, 5, 15

Rustic Apple Crumble ................................. €7.00
Crème Anglaise, vanilla ice cream, cinnamon dust
Contains Allergen No. 4, 5, 9 wheat, 15

Cheesecake Trilogy ................................. €7.50
Lemon, raspberry, chocolate cheesecakes, fruit coulis, chocolate shavings
Contains Allergen No. 4, 5, 9 wheat, 10, 15

Belgian Chocolate & Raspberry Mousse .............. €7.95
Toasted coconut, crumble, raspberries, chocolate sauce
Contains Allergen No. 1 coconut, 4, 5, 9 wheat, 10, 15

Selection of Glenown Ice Cream ..................... €6.50
Please see server for today’s selection
Fresh cream, berries, fruit puree, crushed nuts
Contains Allergen No. 1 almonds, walnuts, 4, 5, 10

ALLERGEN INDEX

No.1 Nuts incl pistachio, No.2 Macadamia nuts, No.3 Peanuts, No.4 Eggs, No.5 Milk & dairy, No.6 Molluscs & crustaceans,
No.7 Fish, No.8 Sesame, No.9 Cereals, No.10 Soya, No.11 Celery, No.12 SO2 (sulphur dioxide), No.13 Mustard, No.14 Lupins

Should you have any dietary requirements please let your server know at time of ordering. Whilst we have strict controls in place to avoid cross contamination we actively use nuts in our kitchen and some dishes and breads may contain trace amounts.