OYSTERS

Trio of Carlingford oysters........................................... 9.00
Mignonette, lemon, tabasco (12,14)
- Recommended Beer: Guinness Draught 5.50

SMALLER PLATES

Spicy chicken wings ................................................... 8.00/15.00
Guinness, honey & soy hot sauce, toasted sesame, herb dip
(1w,1b,3,6,7,10,12)
- Recommended Beer: Hop House 13 Lager 6.00
Salt baked beetroot, Ardsallagh goat’s cheese, walnut dressing,
walnut & raisin toast................................................... 8.00
(1w,3,6,7,8 walnuts, 10,12)
- Recommended Beer: Hop House 13 Lager 6.00
Soup of the day, please see server................................... 6.50
Guinness soda bread & butter
(1w,1b,3,6,7,8,9,11)

STONE BAKED

Pulled pork, spicy tomato sauce, mixed peppers and
Toons Bridge flor di latte cheese (1w,6,7,9,12).................. 14.00
- Recommended Beer: Hop House 13 Lager 6.00
Balsamic glazed winter vegetable and Irish feta cheese, roasted
hazelnuts and Guinness carmelised onions (v)
(1w,1b,6,7,8 Hazelnuts, 9,12)
................................................................. 14.00
- Recommended Beer: Guinness Draught 5.50

YOUNGER PERSONS MENU

One main, ice-cream, soft drink....................... 9.00
Beef burger, salad or fries (1w,3,6,7,10,12)
Char-grilled chicken, salad or fries (1w,6,10,12)
Fish of the Day, salad or fries((1w,4,6,12)
Tomato and mozzarella flatbread (1w,6,7,9,12)
(FOR UNDER 12’S)

LARGER PLATES

Fish of the day, please see server ................................. Market Price
Gahan’s double cheeseburger................................. 16.00
Crispy bacon, pickle, cheese, brioche bun, house fries
(1w,1b,3,6,7,10,12)
- Recommended Beer: Guinness Extra Stout 5.50
Char-grilled Glin Valley chicken Caesar salad........... 14.00
Caesar dressing, Parmesan, smoked bacon, croutons
(1w,3,6,7,10,12)
- Recommended Beer: Guinness Extra Stout 5.50
Classic seafood pie ................................................... 14.00
Smoked and white fish, creamy Guinness sauce, mashed potato
(1b,3,4,7,9,10,12)
- Recommended Beer: Hop House 13 Lager 6.00

DESSERTS

Guinness chocolate mousse, winter berries............... 6.00
(1w,1b,3,6,7,8)
- Recommended Beer: Guinness Draught 5.50
Sticky toffee pudding, Guinness & salt caramel sauce, roast
banana gelato ...................................................... 6.00
(1w,10,3,5,6,7,8)
- Recommended Beer: West Indies Porter 6.00

See reverse for our selection of Guinness draught and
bottle beers, cocktails,
freshly brewed coffees and teas

ALL OUR BEEF IS GUARANTEED 100% IRISH

ALLERGENS
1-wheat, 2-barley, 3-rye | 2-Crustacean | 3-Eggs | 4-Fish | 5-Peanuts | 6-Soya | 7-Milk | 8-Tree Nuts | 9-Celery | 10-Mustard | 11-Sesame |
12-Sulphites | 13-Lupin | 14-Molluscs
In 1837 Benjamin Disraeli experienced the "best day of his life" when he paired Guinness with oysters at the Carlton in London – an experience that continues to inspire our food pairings to the present day!

Step back into 1837 and pair a freshly prepared, locally sourced dish, with one of our Guinness beers.

**DRAUGHT BEERS**

GUINNESS DRAUGHT ABV:4.2%........................................5.50
Perfect balance of bitter & sweet with malt and roast character. Developed in 1959, this beer was our brewers celebration of Arthur Guinness signing his 9000-year lease, a fitting way to mark 200 years of ground breaking brewing.

HOP HOUSE 13 ABV:4.2%.............................................6.00
Full flavoured and refreshing lager, hoppy but not too bitter with hints of peach and apricot. The beer got it’s name from a 1900’s hop store building at St James Gate, where hops are still stored.

ROCKSHORE LAGER ABV:4.1%......................................6.00
A light crisp lager with citrus tones, light in taste but malty with a background hoppy character, balancing out the grainy sweetness to deliver a refreshing taste.

CITRA IPA ABV:5%.....................................................6.00
Modelled on the USA West Coast style of IPA, beers not known for their subtlety but for big flavours. This beer uses all American, citrus hops, especially Citra to give a powerful, orangey citrus flavour with some floral notes and finishing in a sweet, biscuit taste from the malt.

GUINNESS 0.0 ..........................................................5.50
Introducing Guinness 0.0. Brewed with our cold filtration process. This ensures you get the same beautifully smooth taste perfectly balanced flavour and unique dark colour of Guinness draught, just without the alcohol.

**COCKTAILS**

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Smirnoff Passion Fruit Martini</td>
<td>10</td>
</tr>
<tr>
<td>Smirnoff Espresso Martini</td>
<td>10</td>
</tr>
<tr>
<td>Guinness Black Velvet</td>
<td>10</td>
</tr>
<tr>
<td>Roe &amp; Guinness Martini</td>
<td>10</td>
</tr>
</tbody>
</table>

**SPIRITS & SOFT DRINKS**

Please ask your server.

<table>
<thead>
<tr>
<th>Spirit</th>
<th>Price</th>
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<tbody>
<tr>
<td>Roe &amp; Irish Coffee</td>
<td>7</td>
</tr>
<tr>
<td>Baileys Coffee</td>
<td>7</td>
</tr>
<tr>
<td>Baileys Hot Chocolate</td>
<td>7</td>
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</table>

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cappuccino</td>
<td>3.55</td>
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<tr>
<td>Café Latte</td>
<td>3.55</td>
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<tr>
<td>Espresso</td>
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<tr>
<td>Americano</td>
<td>3.25</td>
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<tr>
<td>Flat white</td>
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<tr>
<td>Breakfast tea</td>
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<tr>
<td>Herbal tea</td>
<td>2.90</td>
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Visit drinkaware.ie