SEAFOOD CHOWDER 9.50
SMOKED AND WHITE FISH, PRAWN & MUSSEL CREAM CHOWDER, GUINNESS BROWN BREAD
1w,1b, 2, 3, 4, 6, 7, 9, 12, 14
- recommended beer: hop house 13 lager 6.00

BAILY & KISH SMOKED SALMON & PRAWN OPEN SANDWICH 10.50
SMOKED SALMON, CRISP LETTUCE & PRAWNS, MARIE ROSE SAUCE, GUINNESS BROWN BREAD
1w, 1b, 2, 3, 4, 6, 7, 10, 11, 12
- recommended beer: guinness extra stout 5.60

CHARGRILLED SPICY VEGETABLE WRAP (v) 9.50
SPICY VEGETABLE & 3 CHEESE TOASTED WRAP, RANCH DRESSING, RUBY SLAW
1w,3, 6, 7,10, 12
- recommended beer: hop house 13 lager 6.00

GUINNESS GLAZED HAM, PORTER CHEDDAR TOASTIE STACK 9.50
GUINNESS FOREIGN EXTRA GLAZED LISLIN HAM, ROSTI POTATO, PORTER CHEDDAR AND ONION RELISH
1w,1r, 3,6,7,10,12
- recommended beer: guinness extra stout 5.60

CAJUN FRIED FRESH HAKE TACOS 11.00
AVACADO, CORIANDER AND LIME SALSA, PINK ONIONS, SOUR CREAM AND SESAME
1w, 3, 4, 6, 7,11, 12
- recommended beer: hop house 13 lager 6.00

SIGNATURE BEEF & GUINNESS PIE 11.00
BRAISED GAHAN'S BEEF, ROOT VEGETABLES, CRISP PUFF PASTRY TOP, GUINNESS BREAD
1w,1b, 3, 6, 7, 9, 11
- recommended beer: guinness extra stout 5.60

ADD FRIES TO ANY OF THE ABOVE 1w, 4, 6  4.00

LE PATISSIER X ARTHUR’S BAR

We are so pleased to WELCOME ROBERT BULLOCK’S LE PATISSIER to The Guinness Storehouse in this joint collaboration. Shared values around CRAFT and excellence make for some of the BEST IRISH MADE PASTRIES we’ve tried in a long time.

ASSIETTE OF ROBERT BULLOCK’S MINI DESSERTS 6.00
MANDARIN CHOUX
STRAWBERRY & CREAM CHEESECAKE
CRANBERRY & ORANGE MERINGUE TARTLET
1w,3,5,6,7,8

GUINNESS CHOCOLATE CREMEUX 6.00
1w,1b,3,5,6,7,8
ADD A TEA OR COFFEE FOR THE INCLUSIVE PRICE OF 8.50

COFFEE & TEAS
CAPPUCINO 3.55
CAFE LATTE 3.55
ESPRESSO 2.50
AMERICANO 3.25
FLAT WHITE 3.20
ICED COFFEE 3.95
BREAKFAST TEA 2.50
HERBAL TEA 2.90
ALTERNATIVE MILK 0.30
SYRUPS 0.40

MINT HOT CHOCOLATE 4.20
BAILEY’S LATTE 7.00
ROE & CO IRISH COFFEE 7.00

ALLERGENS:
Gluten - Wheat [1w] Barley [1b]
Rye [1r]
Fish [4]
Milk [7]
Soya [6]
Peanuts [5]
Mustard [10]
Celery [9]
Tree Nuts [8]
Sesame [11]
Sulphites [12]
Lupin [13]
Molluscs [14]
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.

BY THE BOTTLE

GUINNESS ORIGINAL EXTRA STOUT ABV: 4.2%  5.60
Rounded flavour of bitter coffee and sweet malt. Guinness Extra Stout or Guinness Original 1821. Today’s Guinness original, is a direct descendant of our archival recipes. Based on a beer first brewed in 1821, Arthur II set down precise Instructions for brewing this superior porter.

WEST INDIES PORTER ABV: 6%  6.00
Sweet finish with chocolate and toffee flavours. With Origins in 1801 entry in Guinness brewer’s diaries, Guinness West Indies Porter was inspired by the first beer Purposefully brewed at t James Gate to sustain freshness.

GUINNESS FOREIGN EXTRA ABV: 7.5%  5.70
A full bodied palate of roast, fruity character. Foreign Extra Stout is one of the oldest standing Guinness variants. With recipes dating back to 1801. The concept behind the beer was to make a beer that would travel well and maintain freshness.

<table>
<thead>
<tr>
<th>SPIRITS &amp; SOFT DRINKS</th>
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<tbody>
<tr>
<td>Roe &amp; Co Whiskey     5.60</td>
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<tr>
<td>Baileys              5.20</td>
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<tr>
<td>Gin                  5.20</td>
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<tr>
<td>Vodka                5.20</td>
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<tr>
<td>Coke                 3.40</td>
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<tr>
<td>Orange               3.40</td>
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<tr>
<td>7-up                 3.30</td>
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<tr>
<td>Tonic                2.60</td>
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<tr>
<th>COCKTAILS</th>
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<tr>
<td>Smirnoff Passion Fruit Martini  10.00</td>
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<tr>
<td>Smirnoff vodka combined with juicy passion fruit and citrus lime flavours, is balanced with smooth notes of vanilla and marshmallow</td>
</tr>
<tr>
<td>Smirnoff Espresso Martini  10.00</td>
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<tr>
<td>A rich smooth coffee-flavoured cocktail with characteristic vanilla and chocolate notes made with Smirnoff vodka</td>
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<tr>
<td>Guinness Black Velvet  10.00</td>
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<tr>
<td>Guinness Extra Stout &amp; Prosecco A silky, velvety drink where the effervescence and dry biscuit notes of sparkling wine combine to create a perfect symphony</td>
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