**Guinness makes an excellent pairing with food. Why not enjoy one of our Guinness beers with one of the dishes below.**

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**BAR & BRASSERIE**

Guinness pairs really well with food, oysters famously, along with a host of other dishes.

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### OYSTERS

<table>
<thead>
<tr>
<th>Quantity</th>
<th>Oysters</th>
<th>3</th>
<th>6</th>
<th>12</th>
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<tr>
<td>Price</td>
<td></td>
<td>8</td>
<td>15</td>
<td>25</td>
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Pair with: Draught Guinness or Guinness Extra Stout

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### SMALL PLATES

- Guinness bread, Kerrygold butter ............................................................... 5.50
- Today’s soup, grilled sourdough ..................................................................... 7
- Spicy sticky Guinness chicken wings, Cashel Blue dip .................................. 9/15
  - Pair with: West Indies Porter. The malt and caramel flavours in the beer complement the richness of the wings.

- Caesar salad, crispy bacon, baby gem, croutons ......................................... 9
  - Add dressing of chicken ............................................................................. 16
  - Pair with: Guinness Golden Ale. The honey notes of the ale contrast with the richness of the salad.

- Bluebell Falls goat’s cheese, pickled root vegetables, sourdough crostini ........ 9
  - Pair with: Rockshore Irish Lager. The light crisp flavour of the beer cuts through the cheese.

- Chicken liver pâté, almond crumb, beetroot ‘crisps’ .................................... 9
  - Pair with: Foreign Extra Stout. The deeply roasted beer complements the richness of the pâté.

- Crab and crayfish cakes, celeriac and apple remoulade, wasabi and coriander mayonnaise ........................................ 9
  - Pair with: Foreign Extra Stout.

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### YOUNGER PERSONS MENU (UNDER 10’S)

- Chicken flatbread ......................................................................................... 12
- Sausages and mash ....................................................................................... 12
- Fish of the day .............................................................................................. 12

Includes a scoop of Featherbed ice-cream and a fruit squash.

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### BAILEYS HOT DRINKS

- Baileys Irish coffee ..................................................................................... 6.95
- Baileys latte ................................................................................................. 6.95

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### LARGE PLATES

- ‘Vegan Cottage pie’, minced soya, sweet potato mash, winter vegetables ............. 14
  - Pair with: Bye Pale Ale, the poppy notes cut through the rich sauce.

- Slow-braised belly of pork, white pudding croquette, pickled kohlrabi, blackberry jus .................................. 14
  - Pair with: citra IPA, the hoppy character cuts through the pork

- Guinness beef burger, gherkin, red onion, lettuce, tomato ................................ 16
  - Add cheese/bacon ..................................................................................... 3 each
  - Pair with: Draught Guinness. Guinness in our burger and Guinness. Need we say more?

- Beef and Guinness stew ................................................................................ 17
  - Pair with: Foreign Extra Stout. The toasted, roasted flavours in the beer are ideal with this rich stew.

Today’s special. Please ask your server ................................................................... Priced daily

### FLAT BREADS

- Artichoke, black olive, feta, rocket ............................................................... 15
  - Pair with: Citra IPA. The lemony notes complement the Mediterranean flavours.

- Moroccan spiced chicken, red peppers, harissa sourd cream, hummus, mozzarella ........................................ 16
  - Pair with: The refreshing Hop House 13 perfectly cuts the slightly sweet and spicy flavours.

- Gubbeen artisan chorizo, salami and cheese ................................................ 17
  - Pair with: Guinness Extra Stout. The dry rich flavour cuts through the meats and cheese.

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### SIDES

- Skin-on fries ................................................................................................. 4.50
- Cajun sweet potato fries ............................................................................. 5
- Rocket and parmesan salad, balsamic dressing ........................................... 5
- Honey roasted seasonal vegetables, buttered almonds ............................... 6
- Caesar skin-on fries with bacon .................................................................. 8

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### DESSERTS

- An Bheal Mó – a celebration of the Irish honey bee .................................... 6.50
  - Bee pollen, meringue, passionfruit curd, warm Bee and Co whiskey sauce, honeycomb ice-cream.

- Foreign Extra stout chocolate and almond ice-cream bar, mint ................... 6.50

- Winter berry vanilla cheesecake, whipped cream, shortbread ..................... 6.50

- Guinness chocolate mouse .......................................................................... 6.50

- Irish cheeses, pickles, fresh fruit ............................................................... 6.50
  - Pair with: Hop House 13 Lager. The light elegance of the lager contrasts well with the richness of the cheeses.

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Please ask your server if you have any queries on allergens. All our dishes may contain traces of nuts.