



STARTERS/TAPAS/SMALL PLATES

Tapas originated in Spain from a bar tenders practice of covering a glass with a tapa (top,cover) whilst a customer was away from their drink. This custom progressed to a chunk of cheese or a few olives being placed on a plate to accompany a drink. Nowadays you can choose from a wide range of appetising varieties, from cold meats and cheeses to elaborately prepared hot dishes of seafood, meat and vegetable from all over the world. Our special menu includes some of the most popular dishes for you to enjoy. Our dishes are appetiser size, served all together, perfect for sharing. We recommend 2 to 3 per person as a main meal or one as a starter

HOMEMADE SOUP OF THE DAY 1,3,7,9
SERVED WITH HOMEMADE BROWN BREAD (C)
€5.50

WILD ATLANTIC WAY SEAFOOD CHOWDER 2,4,7,14
SALMON, COD, MONKFISH, ROPE MUSSELS, JULIENNE OF VEGETABLES,
HOMEMADE BROWN BREAD (C)
€8.50

BAKED SNEEM BLACK PUDDING, CONFIT PORK BELLY AND APPLE PARCEL 1,10,12
WITH SPICY APPLE CHUTNEY, DRESSED ROCKET, AGED BALSAMIC
€9.50

GOLDEN FRIED BRIE CHEESE 1,3,7,8,10
BABY LEAF SALAD, AGED BALSAMIC, RED CURRANT JELLY
€8.95

SALT & CHILLI CALAMARI 1,3,4,7
LEMON AIOLI, ROCKET SALAD
€8.95

GLAZED SLOW ROASTED PORK BELLY 3,6,10
GUINNESS GLAZED PORK BELLY, SNEEM BLACK PUDDING, SPICY APPLE PUREE(C)
€9.30

THAI STYLE FISH CAKE 4,7,1
WITH CUCUMBER & MINT RAITA, LIME & CHILLI OIL
€9.50

SPANISH STYLE MEATBALLS 1,3,4,7,8
IN A SPICY TOMATO SAUCE, BASIL PESTO, HOMEBAKED BREAD
€8.95

PATATAS BRAVAS 3,7
TWICE COOKED POTATOES, SPICY TOMATO SAUCE, ROAST GARLIC AIOLI
€5.95 (V)(C)



SPICY LAMB KOFTAS 10,3,7
WITH A CUCUMBER & MINT RIATA
€8.95 (C)

PRAWNS PIL PIL 1,2,7,11
PRAWNS SAUTÉED IN GARLIC & CHILLI OIL, CRUSTY BREAD
€12.50 (C)

BRUSCHETTA 1,3,7,8,10
ROASTED BRIE, APPLE & HONEY, AGED BALSAMIC GLAZE
€8.95 (V)(C)

POTTED CRAB & SHRIMP 1,2,3,4,7
WHITE CRAB MEAT & SHRIMP, SHALLOTS, CHIVES, ORANGE ZEST TOPPED WITH A
SPICY PAPRIKA BUTTER TOASTED BREAD
€13.50 (C)

CONFIT DUCK SPRING ROLLS 1,3,6,10,11
PLUM & CHILLI JAM, FENNEL & ORANGE SALAD
€9.50

SMOKED PANCETTA WRAPPED PRAWNS 2,3,7,8
OVEN ROASTED PRAWNS, STUFFED WITH MOZZARELLA, WRAPPED IN PANCETTA, GARLIC AIOLI
€10.95 (C)

ROASTED RED PEPPERS 3,7,8,10
STUFFED WITH COUS COUS, RED ONION, PUMPKIN & SUNFLOWER SEEDS, SUNDRIED TOMATO
OLIVES, TOPPED WITH GOATS CHEESE
€9.50

CHICKEN LIVER PATE 1,3,7,10
SAGE BUTTER, FIG & ONION RELISH, TOASTED BREAD
€8.95

ANDULUSIAN STYLE LEEK CROQUETTES 1,3,7,8
GARLIC AIOLI
€8.50

IRISH CHEESE SELECTION 1,7,8
GRAPES, DATE & PORT CHUTNEY, CRACKERS, HUMMUS
FOR ONE **€9.50** FOR TWO **€15.50 (V)**

BREAD BOARD 1,7,8,
BASIL PESTO, OLIVE OIL & AGED BALSAMIC
€5.95 (V)

MARINATED OLIVES
€4.50

As all primary allergens are present in our kitchens, please inform your server of any dietary requirements

All our beef is 100% Irish and fully traceable

(C) = Coeliac (C) = can be modified for a gluten free diet (V) = Vegetarian (VG) = Vegan (VG) = can be modified for a vegan diet

ALLERGEN KEY: 1. CEREALS 2. CRUSTACEANS 3. EGGS 4. FISH 5. PEANUTS 6. SOYABEANS 7. MILK 8. NUTS
9. CELERY 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE 13. LUPIN 14. MOLLUSCS

MAINS

CHAR GRILLED GRASS FED IRISH ANGUS STEAK ^{7,12}

ROAST TOMATO, FRICASSE OF SAUTÉED MUSHROOM & ONION, BEEF CHEEK CROQUETTE,
BAKED POTATO, PEPPER SAUCE OR GARLIC BUTTER (C)

8OZ SIRLOIN €25.95

8OZ FILLET €29.95

FISH OF THE DAY MARKET PRICE

SEAFOOD RISSOTTO ^{2,4,7,14}

TIGER PRAWNS, COD, SALMON & CALAMARI WITH GARLIC AND SHALLOTS,
TOSSED IN A CREAMY ITALIAN RISSOTTO

€21.50

SLOW ROASTED PORK BELLY ^{3,6,7,10}

SNEEM BLACK PUDDING, CARAMELISED APPLE, CREAMED POTATO,
CIDER & WHOLEGRAIN MUSTARD CREAM SAUCE

€19.50

THAI GREEN CURRY ^{7,8,13}

STEAMED BASMATI RICE, GARLIC & CORIANDER NAAN BREAD (C)

CHICKEN **€16.95** VEGETABLE **€14.95** PRAWN **€17.95** ^{2,4}

VENDRICKS IRISH STYLE LASAGNE ^{1,3,7,10}

SERVED WITH GARLIC BREAD & MIXED LEAF SALAD

€15.50

PRAWN & CHORIZO SALAD ^{2,3,10}

WARM SALAD OF PRAWNS, CHORIZO, SAUTÉED BABY POTATOES,
LIGHTLY DRESSED SALAD (C) **€15.95 (C)**

VENDRICKS CHICKEN SALAD ^{1,3,8,11}

WARM MARINATED CHICKEN, CHERRY TOMATOES, RED ONION, PUMPKIN SEEDS, MIXED LEAVES, GARLIC
CROUTONS, SHAVED PARMESAN (C) **€15.95(C)**

GOATS CHEESE SALAD ^{1,3,7,11}

OLIVES, SUNDRIED TOMATOES. ROASTED RED PEPPER, CHERRY TOMATOES, MIXED LEAVES,
BALSAMIC VINAIGRETTE €14.95(C)

VENDRICKS BEEF BURGER ^{1,3,7,10,11}

HOMEMADE BEEF PATTY, BACON, CHEESE, BEEF TOMATO, ICEBERG LETTUCE,
TOMATO RELISH, CHUNKY FRIES **€15.95**

SIDES €3.95: SEASONAL VEG, HOME CUT CHIPS, SWEET POTATO FRIES, SIDE SALAD

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DESSERTS

INDIVIDUAL BANOFFEE PIE 1,3,7
WITH FRESH CREAM €6.50

WHITE CHOCOLATE CRÈME BRULÉE 1,3,7
RASPBERRY, SHORTBREAD BISCUIT 1 (C) €6.50

DATE AND STICKY TOFFEE PUDDING 1,3,7,8
BUTTERSCOTCH SAUCE, CARAMEL SHARD, SALTED CARAMEL ICE-CREAM €6.50

FLOURLESS CHOCOLATE CAKE 3,7,8
WITH SALTED CARAMEL ICE-CREAM AND CHOCOLATE SAUCE (C) €6.50

IRISH CHEESE SELECTION 1,7
GRAPES, DATE & PORT CHUTNEY, CRACKERS, HUMMUS
FOR ONE: €9.50 FOR TWO: €15.50
ADD A GLASS OF PORT €4.75 PER PERSON

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