

# Dinner

## MENU

BYRNE & WOODS



### STARTERS

#### Soup of the Day €9

Made fresh daily, served with homemade brown bread (1, 7, 9, 12)

#### Chicken Wings €11/€20

Tossed in a choice of hot or BBQ, blue cheese mayo, celery (1A, 3, 4, 7, 9, 12)

#### Goats Cheese €12

Goats cheese mousse, pickled beetroot, candied walnuts, watercress & radish salad, basil olive oil (7, 8, 9, 13)

#### Classic Ceaser Salad €10

Baby gem lettuce, smoked pancetta, parmesan, herb croutons, ceaser dressing (1, 4, 7)

ADD CHICKEN €5

#### Seafood Chowder €12

Creamy seafood chowder with potato, vegetables, dill parsley, lemon and homemade bread (1, 2, 4, 7, 9, 12)

### MAINS

#### 8oz Rib Eye €30

8oz rib eye, chunky chips, onion rings, brandy peppercorn sauce (1, 7, 12)

#### Lamb Tagine €24

Braised lamb tagine, basmati rice, garlic & coriander naan, mango chutney, toasted almonds, fresh coriander (1, 7, 8 Almond, 12)

#### Wagyu Beef Burger €24

Wagyu beef patty, brioche bun, rocket, pickled red onion, gouda cheese, bacon relish, homemade burger sauce, fries (1, 3, 7, 10, 12)

#### Chicken Burger €22

Buttermilk chicken, brioche bun, lettuce, tomato, garlic aioli, hot sauce, fries (1, 3, 7, 12)

### MAINS CONTINUED

#### Oven Roasted Salmon €26

Oven roasted salmon, creamed potato, grilled asparagus, creamed spinach, champagne, lemon & dill sauce (4, 7, 12)

#### Fish & Chips €24

Fresh fish, triple-cooked chips, tartar sauce, pea purée, lemon (1, 3, 4, 7, 12)

#### Steak Sandwich €25

Beef fillet, sautéed onions & mushrooms, rocket, garlic ciabatta, fries, pepper sauce (1, 7, 12)

#### Roast Red Pepper Linguini €19

Linguini, red pepper, courgette, spinach, marinara sauce, basil oil, aged parmesan (1, 7, 12)

Add chicken €5

### Sunday Specials

#### Roast Beef €24

(1, 3, 7, 12)

#### Half Roast Beef €18

(1, 3, 7, 12)

### SIDES

#### Garlic Cheese Fries (3, 7) €7

#### Mashed Potatoes (7) €6

#### Mixed Leaf Salad (10, 12) €6

#### Fries €6

#### Buttered Greens (7) €6

#### Onion Rings (1, 12) €6

#### Garlic Bread (1,7) €6

#### Cheesy Garlic Bread (1, 7) €7

ALLERGENS: 1. Wheat 1A. Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide & Sulphates 13. Lupin 14. Molluscs

\*ALL OF OUR BEEF IS OF IRISH ORIGIN\*

# After Dinner...



## DRINKS

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<b>Irish Coffee (7, 12)</b>	<b>€9</b>
<b>Baileys Coffee (7, 12)</b>	<b>€9</b>
<b>French Coffee (7, 12)</b>	<b>€9</b>
<b>Hot Whiskey</b>	<b>€7.50</b>

## DESSERTS

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<b>Homemade Double Chocolate Chip Brownie</b> <i>Vanilla ice-cream, chocolate sauce, strawberries &amp; cream (1, 3, 7)</i>	<b>€8</b>
<b>Homemade Malteser Cheesecake</b> <i>Raspberry coulis &amp; fresh cream (1, 3, 6, 7, 12)</i>	<b>€8</b>
<b>Profiteroles</b> <i>Fresh cream, chocolate sauce, strawberry coulis (1, 3, 7)</i>	<b>€8</b>
<b>Knickerbocker Glory</b> <i>Vanilla ice-cream, raspberry coulis, fresh cream, fruit cocktail, strawberries, chocolate shavings &amp; wafer (1, 3, 7)</i>	<b>€8</b>
<b>Homemade Apple &amp; Berry Crumble</b> <i>Custard &amp; fresh cream or ice-cream (1, 3, 7)</i>	<b>€8</b>
<b>Selection Of Ice-Cream</b> <i>Vanilla, strawberry, chocolate, salted caramel &amp; wafer (1, 3, 7)</i>	<b>€6</b>

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