

Dinner MENU

BYRNE & WOODS



STARTERS

Soup of the Day €8

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

Chicken Wings €10/€20

Tossed in a choice of hot, BBQ or That sweet & spicy sauce, blue cheese mayo, celery (3, 4, 7, 9, 12, 13)

Seafood Chowder €12

Creamy seafood chowder with potato, vegetables, dill parsley, lemon and homemade bread (1, 2, 4, 7, 9, 12, 14)

Coconut Chicken Salad €12

Coconut marinated chicken, pomegranate, cherry tomato, avocado, roasted butternut squash, honey & lime dressing (8, 10, 12)

Salmon Fishcake €12

Fresh salmon, potato, lemon & dill fishcake, organic pea puree, lemon & dill cream sauce (1, 3, 4, 7, 12, 13)

MAINS

8oz Fillet Steak €40

8oz beef fillet, chunky chips, onion rings, brandy peppercorn sauce (1, 7, 12)

Lamb Tagine €22

Braised lamb tagine, basmati rice, garlic & coriander naan, mango chutney, toasted almonds, fresh coriander (1, 3, 6, 7, 8, 12, 13)

Wagyu Beef Burger €24

Wagyu beef patty, brioche bun, rocket, pickled red onion, gouda cheese, homemade burger sauce, fries (1, 3, 7, 10, 12, 13)

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, lemon beurre blanc (1, 3, 4, 7, 12, 13)

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 €18

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

Add chicken €4

Sunday Specials

Roast Beef €24

Half Roast Beef €18

With all the trimmings

SIDES

Garlic Cheese Fries (3, 7) €6

Mashed Potatoes (7) €5

Mixed Leaf Salad (10, 12) €5

Fries €5

Buttered Greens (7) €5

Onion Rings €5

Garlic Bread (7) €5

Cheesy Garlic Bread (7) €6

ALLERGENS: 1. Wheat 1A. Barely 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybean 7. Milk 8. Walnuts 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

Irish Coffee (7, 12)	€9
Baileys Coffee (7, 12)	€9
French Coffee (7, 12)	€9
Hot Whiskey	€7.50

DESSERTS

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

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