PADDY'S BAR

EST. 1826

Dessert Menu

All our desserts are made in house.

HOMEMADE CHOCOLATE BROWNIE €9.50
served warm with fresh fruit, chocolate soil & vanilla ice cream.

LEMON POSSET €8.95
served with fresh mint & homemade lemon shortbread.

WARM APPLE CRUMBLE €8.95
served with homemade custard.

CHEESECAKE OF THE WEEK €9.50
served with honeycomb crumb & vanilla ice cream.

BANOFFEE PIE €9.50
served with honeycomb crumb & vanilla ice cream.

AFFOGATO €7
Fresh espresso shot served with vanilla ice cream.

CHEESEBOARD €14.95
3 local cheeses served with crackers and our homemade relish.

After Dinner Drinks

CAFE CORRETTO €9
Espresso shot, brandy or sambuca.

CHILLED LIMONCELLO €6
or
CREME DE MENTHE €6
served ice cold.

BRANDY ALEXANDER €12
Hennessy, crème de cacao, cream.

IRISH or BAILEYS COFFEE €8.50
Jameson or Baileys, espresso shot &cream.

WHITE RUSSIAN €10
Vodka, kahlua coffee liqueur, cream.

PADDY'S BAR

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Lunch Menu

Light Bites

SOUP OF THE DAY €7.50
served with Paddy's Guinness brown bread. (1,2,3,5,10)

GOLDEN COATED BRIE €11.50
served with garden salad and roasted red pepper jam. (1,2,3,5,7)

MARINATED CHICKEN WINGS €11.50
(Paddy's secret recipe) served with fresh garden salad. (2,3,9)

CANTONESE FLAVOURED STICKY PORK RIBS €12
served with homemade slaw and BBQ sauce. (2,4,5,9,10)

PADDY'S CHICKEN CAESAR SALAD €12
grilled chicken breast, mixed garden leaves tossed with red onions, tomato and crispy bacon topped wit parmesan shavings and our own Caesar dressing accompanied with garlic ciabatta. (1,2,3,7)

TOASTED SPECIAL ON SOURDOUGH €8.50
served with fresh garden salad and chips €12.50

or

served with our homemade soup of the day €12.50

ALLERGEN GUIDE
(1) Cereals/Wheat (2) Lactose (3) Alliums (4) Nuts (5) Eggs (6) Peanuts (7) Mustard (8) Celery (9) Soy (10) Sesame (11) Shellfish (12) Sulpher-Dioxide (13) Lupin (14) Molluscs

Main Courses

MARINATED CHICKEN WINGS €18
(Paddy's secret recipe) served with fresh garden salad accompanied with chips. (2,3,9)

CANTONESE FLAVOURED STICKY PORK RIBS €22
served with homemade slaw and BBQ sauce accompanied with chips. (2,4,5,9,10)

PADDY'S CHICKEN CAESAR SALAD €19
grilled chicken breast, mixed garden leaves tossed with red onions, tomato and crispy bacon topped wit parmesan shavings and our own Caesar dressing accompanied with garlic ciabatta. (1,2,3,7)

STEAK SANDWICH €22
served on toasted garlic ciabatta, topped with sauteed onions, cheddar cheese and a wholegrain honey mustard accompanied with chips. (1,2,3,7)

PADDY'S FAMOUS BEEF BURGER €21
served in a brioche bun with bacon, cheddar cheese, lettuce, tomato and our homemade ranch sauce accompanied with chips. (1,2,3,5)

CAJUN CHICKEN BURGER €21
served in a brioche bun with melted brie, lettuce, tomato and our homemade red pepper jam accompanied with chips. (1,2,5)

SPECIALS ALSO AVAILABLE
please ask a member of staff.

PADDY'S BAR

EST. 1826

Evening Menu

Starters

SOUP OF THE DAY / €7.50
served with Paddy's Guinness brown bread.
(1,2,3,5,10)

GOLDEN COATED BRIE / €13
served with garden salad and roasted red pepper jam. (1,2,3,7)

CANTONESE FLAVOURED STICKY PORK RIBS
STARTER €12 / MAIN €21
(main course served with chips)
served with homemade coleslaw, fresh garden salad and BBQ sauce. (2,4,5,9,10)

SPICY PAN FRIED PRAWNS
STARTER €14 / MAINS €23
(main course served with chips)
served in a creamy sauce accompanied with garden salad and garlic bread. (1,3,11)

MARINATED CHICKEN WINGS
STARTER €11.50 / MAIN €18
(main course served with chips)
(Paddy's secret recipe) served with hot piri sauce and fresh garden salad. (1,2,3)

PADDY'S CHICKEN CAESAR SALAD
STARTER €12 / MAIN €19
grilled chicken breast, mixed garden leaves tossed with red onions, tomato and crispy bacon topped with parmesan shavings and our own Caesar dressing accompanied with garlic ciabatta. (1,2,3,7)

Main Courses

10oz RIBEYE STEAK / €40
cooked to your liking served with sauteed mushrooms, onions, onion rings, chips or mash and your choice of sauce. (1,2,3)

8oz FILET STEAK / €42
cooked to your liking served with sauteed mushrooms, onions, onion rings, chips or mash and your choice of sauce. (1,2,3)

OPEN STEAK SANDWICH / €22
served on toasted garlic ciabatta, topped with sauteed onions, cheddar cheese and a wholegrain honey mustard accompanied with chips. (1,2,3,7)

FISH AND CHIPS / €22
served with mushy peas, curry sauce and our homemade tartar sauce. (1)

PADDY'S FAMOUS BEEF BURGER / €22
served in a brioche bun with bacon, cheddar cheese, lettuce, tomato and our homemade ranch sauce accompanied with chips. (1,2,3)

CAJUN CHICKEN BURGER / €22
served in a brioche bun with melted brie, lettuce, tomato and our homemade red pepper jam accompanied with chips. (1,2,5)

PADDY'S FAMOUS CURRY
served with chips and rice. (2,3)
Chicken €22 / Beef €23 / Veg €21 / Prawn €25

GRILLED FILLET OF SALMON / €27
served on top of creamy mash and seasonal buttered vegetables accompanied with a lemon butter sauce. (2)

ALLERGEN GUIDE
(1) Cereals/Wheat (2) Lactose (3) Alliums
(4) Nuts (5) Eggs (6) Peanuts (7) Mustard
(8) Celery (9) Soy (10) Sesame (11) Shellfish (12) Sulpher-Dioxide (13) Lupin
(14) Molluscs

Please note we do not split bills.
Sorry for any inconvenience

PADDY'S BAR

EST. 1826

Takeaway Menu

Starters

SOUP OF THE DAY / €6
served with Paddy's Guinness brown bread.
(1,2,3,5,10)

GOLDEN COATED BRIE / €10.50
served with garden salad and roasted red pepper jam. (1,2,3,5,7)

CANTONESE FLAVOURED STICKY PORK RIBS
STARTER €10 / MAIN €19
(main course served with chips)
served with homemade coleslaw, fresh garden salad and BBQ sauce. (2,4,5,9,10)

SPICY PAN FRIED PRAWNS
STARTER €12 / MAINS €21
(main course served with chips & salad)
served in a creamy sauce with chilis accompanied with garden salad and garlic bread.
(1,3,11)

MARINATED CHICKEN WINGS
STARTER €19.50 / MAIN €16
(main course served with chips & salad)
(Paddy's secret recipe) served with fresh garden salad. (2,3,9)

PADDY'S CHICKEN CAESAR SALAD
STARTER €10 / MAIN €17
grilled chicken breast, mixed garden leaves tossed with red onions, tomato and crispy bacon topped with parmesan shavings and our own Caesar dressing accompanied with garlic ciabatta. (1,2,3,7)

ALLERGEN GUIDE

(1) Cereals/Wheat (2) Lactose (3) Alliums
(4) Nuts (5) Eggs (6) Peanuts (7) Mustard
(8) Celery (9) Soy (10) Sesame (11)
Shellfish (12) Sulpher-Dioxide (13) Lupin
(14) Molluscs

Main Courses

STEAK SANDWICH / €20
served on toasted garlic ciabatta, topped with sauteed onions, cheddar cheese and a wholegrain honey mustard accompanied with chips. (1,2,3,7)

PADDY'S FAMOUS BEEF BURGER / €20
served in a brioche bun with bacon, cheddar cheese, lettuce, tomato and our homemade red onion jam accompanied with chips. (1,2,3,5)

CAJUN CHICKEN BURGER / €20
served in a brioche bun with melted brie, lettuce, tomato and our homemade red pepper jam accompanied with chips. (1,2,5)

PADDY'S FAMOUS CURRY
served with chips and rice. (2,3)
Chicken €19 / Beef €21 / Veg €20 / Prawn €23

BATTERED COD AND CHIPS / €21
served with tartar sauce (1)

TAKEAWAY PIZZAS ALSO AVAILABLE
please ask a member of staff.

Sides

Chips / €4
Mash / €4
Side Salad / €4.50
Onion Rings / €4.50
Takeaway Dessert / €4.50
please ask a member of staff.

PADDY'S BAR

EST. 1826

Sunday Lunch Menu

Starters

SOUP OF THE DAY / €7.50
served with Paddy's Guinness brown bread (1 2 3 5 10)

GOLDEN COATED BRIE / €11.50
served with garden salad and roasted red pepper jam
(1,2,3 5,7)

MARINATED CHICKEN WINGS
STARTER €11.50 / MAIN €18
(Main course served with chips)
(Paddy's secret recipe) served with fresh garden salad
(2,3 9)

CANTONESE FLAVOURED STICKY PORK RIBS
STARTER €12 / MAIN €21
(Main course served with chips)
served with homemade slaw and BBQ sauce
(2,4,5 9,10)

PADDY'S CHICKEN CAESAR SALAD
STARTER €12 / MAIN €19
grilled chicken breast, mixed garden leaves tossed with red onions, tomato and crispy bacon topped wit parmesan shavings and our own Caesar dressing accompanied with garlic ciabatta (1,2 3 7)

Main Courses

SLOW BRAISED FEATHER BLADE BEEF / €25
on a bed of buttered mash potato, roast potato, seasonal buttered vegetables and roast gravy (2)

TURKEY AND HAM / €23
served with mash potato, roast potato, seasonal buttered vegetables and roast gravy (2,3)

STEAK SANDWICH / €22
served on toasted garlic ciabatta, topped with sauteed onions, cheddar cheese and a wholegrain honey mustard accompanied with chips (1,2,3 7)

FISH AND CHIPS / €22
served with our homemade tartar sauce (1,2)

PADDY'S FAMOUS BEEF BURGER / €22
served in a brioche bun with bacon, cheddar cheese lettuce tomato and our homemade ranch sauce accompanied with chips (1,2,3,5)

CAJUN CHICKEN BURGER / €22
served in a brioche bun with melted brie, lettuce, tomato and our homemade red pepper jam accompanied with chips (1,2,5)

PADDY'S FAMOUS CURRY
served with chips and rice (2,3)
Chicken €21 / Beef €22 / Veg €21 / Prawn €25

GRILLED FILLET OF SALMON / €27
served on top of creamy mash and seasonal buttered vegetables accompanied with a lemon butter sauce (2)

ALLERGEN GUIDE
(1) Cereals/Wheat (2) Lactose (3) Alliums
(4) Nuts (5) Eggs (6) Peanuts (7) Mustard
(8) Celery (9) Soy (10) Sesame (11)
Shellfish (12) Sulpher-Dioxide (13) Lupin
(14) Molluscs

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COCKTAIL *Menu*

SIGNATURE COCKTAILS

PASSIONFRUIT MARTINI €14
Vanilla Vodka, Possoa, Sugar Syrup & Lime shaken with Passionfruit & served with a shot of Prosecco for a sparkling finish.

PINK GIN SOUR €13
A fruity blend of juicy Raspberry & Tart Lemon with Red Berries & a sweet taste of Pink Gin. Elegant, tart & irresistibly smooth.

ESPRESSO MARTINI €14
A rich & creamy yet bitter blend of freshly-brewed Espresso Coffee, Vodka & Kahlua.

WHISKEY SOUR €13
Jameson, Sugar Syrup, Egg Whites & Lemon & Angostura Bitters shaken together for a rich velvety finish.

PEACH & LEMON SMASH €12
Vodka, peach Liqueur, Peach Puree, Lemon & Pineapple Juice, shaken over ice for a tropical finish.

APEROL OR HUGO SPRITZ €13
A classic Italian Spritz served over ice with Prosecco, Soda Water & Fresh Citrus for a light, refreshing finish.

COCKTAIL SPECIAL
Please ask your server

MOCKTAILS

PASSIONFRUIT MOCK-TINI €10
Non-Alcoholic Vodka, Passionfruit Syrup, Lime Juice & Sugar Syrup. Topped with Club Soda & garnished with a Fresh Passionfruit. The perfect indulgence without booze.

WHITE

TROVATI — €8.75 €35.00
Pinot Grigio, Trentino (Italy)
Refreshing with aromas of juicy pears, green apples & lemon peel, giving it an inviting & fruity nose.

LES FOLIES COUDRAIES — €8.75 €35.00
Sauvignon Blanc, Loire, (France)
Fresh, crisp, light & refreshing with aromas of hawthorn & a tongue-tingling kiwi & lime flavour.

ETRA ALBARINO — €9.50 €42.00
Rías Baixas, Galicia (Spain)
Apples, pears, grapefruit & lemon & lime all come to mind with this delicious100% Albariño from Spain's top white wine region.

PA ROAD — €40.00
Sauvignon Blanc, Marlborough (New Zealand)
Tropical fruit flavours of pineapple, mango & kiwi with ripe mandarin & citrus flavours adding a zesty freshness.

FOUNDSTONE — €35.00
Chardonnay (Australia)
A fruit-driven with a smooth, velvety mouthfeel & exotic flavours of peach, mango & mandarin, leading to a long, zesty finish.

ETNA BIANCO GIOVANNI ROSSO — €65.00
Mount Etna, Sicily (Italy)
Poised & vibrant, featuring mineral-driven orchard fruit & hints of chamomile over lively with a bouquet of white peach, melon, crushed stone & zesty citrus.

ROSÉ

FONTARECHE ROSÉ — €36.00
(France)
An elegant & fragrant pale salmon Rosé in the style of the great Provence Rosés which have always been much-prized in France.

RED

PATRIARCHE — €8.75 €35.00
Cabernet Sauvignon (France)
Juicy blackcurrant & fruits-of-the-forest flavours give this wine a freshness & delicious fruitiness.

FONTARECHE — €8.75 €36.00
Merlot, Languedoc (France)
Soft & opulent palate, bursting with black cherry & plum flavours with lingering suggestions of licorice & sweet spices.

MADRIGAL — €39.00
Malbec, Mendoza (Argentina)
Fine & elegant with rich, chocolatey dark fruit intensity with hints of pepper & spice.

STEMMARI — €36.00
Nero d'Avola, Sicily (Italy) ** Organic*
Vibrantly fruity with a distinctive red berry crispness & juiciness. It has some weight & depth with sour cherry, blackberry characters.

BARON DE LEY — €37.00
Rioja Club Privado (Spain)
Aromas of strawberry & vanilla, it has bucket-loads of juicy fruit on the palate. A great introduction to Rioja.

GRATAVINUM 2PIR — €65.00
Priorat (Spain) ** Organic & Biodynamic*
A fabulously fruity & aromatic wine with subtle toasty notes from the arid ancient region of Priorat.

SPARKLING

FURLAN PROSECCO — €36.00
(France)
Elegant & fragrant with peach, melon, crushed stone & zesty citrus.

BOSCO PROSECCO FRIZZANTE — *Snipes* €11.00
(Italy)
Pear & apple aromas with delicate fruity flavours & mouth-tingling bubbles.

