

MENU

Starter.

SOUP OF THE DAY (2.12) 7.95

Served with homemade Guinness bread or freshly baked bread rolls (2.9.11.12)

BAILEY CHICKEN WINGS 12.50 MAINS €15.50

Prime chicken wings in your choice of hot sauce or bbq sauce. served with ranch dressing and crunchy Celery (1.2.9.12.13)

**CHORIZO & PRAWNS
IN CHILLI & GARLIC** 15.50

Prawns Sautéed in garlic butter, spicy chilli & chorizo with fresh parsley & toasted sourdough bread (2.3.8.9.11)

FRESH SEAFOOD CHOWDER 15.50 MAINS €20.95

Served with Homemade Guinness soda bread (2.3.4.5.11.12)

GARLIC CHEESE CIABATTA 11.50

Toasted garlic ciabatta served with dressed mixed salad (1.2.11.13)

BREADED BRIE 12.50

Golden deep fried brie cheese served with mixed leaf salad & mixed fruit compote (1,2,11,13)

GARLIC MUSHROOMS 12.50

Golden deep fried breaded mushrooms served with mixed leaf salad & garlic mayo (1,2,8,11,13)

Salads.

CAESAR SALAD 11.50 MAINS 14.50

Cos lettuce, parmesan cheese, bacon lardons, The Bailey's own Caesar dressing, herb & Garlic croutons (1.2.5.9.11.13)

ADD CHICKEN €2.50

CRISPY HALF DUCK SALAD 16.95

served on a bed of seasonal salad and drizzled with chilli, coriander orange sauce (7,12,13)

**PRAWN & MANGO
SALAD** 16.50

Prawns sautéed in garlic butter served with fresh mango pieces, on a mixed leaf salad & drizzled with sweet chilli sauce (3,5,8,9,13)

Sandwiches & Wraps.

CAJUN CHICKEN WRAP 14.00

Cajun chicken wrap with sautéed onions & peppers & Cajun mayo Served with salad & chips (1,8,11,12,13)

TOASTED SPECIAL 9.50

Ham, cheese, tomato, and onion(2,11,12,13)
ADD CUP OF SOUP / CHIPS €3.00

**CHICKEN. STUFFING & BRIE
CIABATTA** 14.00

Crispy ciabatta bread, chicken, fresh herb stuffing & melted brie cheese served with salad & chips (1,2,11,13)

Steaks & Burgers.

8OZ STRIPLOIN STEAK	33.50
Sautéed mushrooms & onions, choice of garlic butter or pepper sauce served with home-style chips (2,8,11,12)	
STEAK SANDWICH	23.95
6oz steak served on a toasted ciabatta with homemade caramelised red onion marmalade, melted brie cheese and horseradish mayo, served with chips & pepper sauce (1,2,8,11,13)	
BAILEY'S CHEESE BEEF BURGER	19.00
6oz Irish beef burger, Monterey Jack cheese, lettuce, onion, tomato, and Chef's homemade Secret Sauce served with home-style chips (1,2,8,9,11,12,13) ADD Streaky Bacon €1	
BAILEY BBQ PLATE	24.95
6OZ Steak, southern fried chicken fillet, BBQ chicken wings served with sautéed onions & mushrooms served with home-style chips & pepper sauce (1,2,8,9,11,12)	
SOUTHERN FRIED CHICKEN BURGER	19.00
Southern Fried Chicken Breast, lettuce, onion, tomato, and Cajun Mayo served with home-style chips and coleslaw (1,2,8,11,13) ADD Streaky Bacon €1, ADD Cheese €1	
HOMEMADE VEGAN BURGER	18.95
Chickpea based Patty, lettuce, onion, tomato, and a Vegan sweet Chilli mayo served with Home-Style chips (8,11,12)	

Main Course.

CHICKEN LINGUINE PASTA	21.95
Tossed in a creamy Smokey bacon sauce with mushroom & pesto served with garlic bread (1,2,9,11,12,13)	
VEGETARIAN LINGUINE PASTA	18.50
Cooked in savoury garlic & tomato sauce served with garlic bread (2,9,11,12,13) Vegan option available	
MARINATED CHICKEN STIR FRY	21.95
Marinated Chicken served on a bed of Stir-fried vegetable's, rice, with a soy & sweet chilli sauce (7,8,11,12,14)	
HALF DUCK STIR FRY	22.95
Half duck served with stir fried vegetables cooked in soy & sweet chilli sauce mixed with noodles (1,8,11,12)	
THAI YELLOW CURRY	(2,3,5,7,10,11,12)
VEG & CASHEW (2,10)	17.50
CHICKEN (2,)	18.50
PRAWN (2,3)	19.50
A mild curry sauce mixed with Asian greens served with sticky Rice (7,12) and Naan Bread (1,2,11) ADD CHIPS €2	
HOMEMADE BEEF LASAGNE	19.50
Chef's Homemade Lasagne served with home-style chips & house dressed salad (2,8,11,12,13)	
FRESH BATTERED HADDOCK	22.95
Locally sourced from Mac's Fish "Kilmore Quays Finest" Served with lemon, Tartar sauce and pea puree with a side of home-style chips (1,5,11,13)	
OVEN BAKED COD	21.50
Served on a bed of champ mash, green beans, broccoli and white wine cream sauce (2,5,9,13)	

Desserts.

WARM APPLE & CINNAMON CRUMBLE 7.95

Served with vanilla ice cream and homemade custard (1,2,10,11)
Gluten free option available

PROFITEROLES 7.95

Drizzled with chocolate, toffee & caramel sauce served with fresh cream (1,2,8,10,11)

CHEESECAKE OF THE DAY 7.95

Homemade cheesecake served with fresh cream (1,2,10,11)

STICKY TOFFEE PUDDING 7.95

Served with toffee & Caramel sauce & salted caramel ice cream (1,2,8,10,11)

SELECTION OF ICE CREAM 7.95

Chocolate, vanilla, strawberry (2)

CHOCOLATE FUDGE CAKE 7.95

Served warm with chocolate sauce & mint chocolate Ice-cream (1,2,8,11)

COCONUT & CHOCOLATE TART 7.95

Vegan coconut & chocolate tart served with Vegan friendly Ice Cream (8,10)

Allergy Info.

Key Allergens
(1) Eggs (2) Milk (3) Shellfish (4) Molluscs (5) Fish
(6) Peanuts (7) Sesame (8) Soya (9) Sulphur
Dioxide (10) Nut (11)Gluten (12) Celery
(13)Mustard(14)Lupin

Sides.

Home-style Chips	3.95
House Dressed Salad	3.95
Coleslaw	2.50
Homemade brown bread	3.00
Mashed Potato	3.95
Seasonal Vegetables	3.95

Cocktails.

Strawberry Daiquiri 11.50

Bacardi rum, cointreau, strawberry syrup & lime juice

Pornstar Martini 11.50

Absolut vanilla vodka, passoa, passion fruit syrup, orange juice & pineapple juice served with a shot of prosecco

Sex on the Beach 11.50

Smirnoff vodka, peach schnapps, pineapple juice, orange juice & grenadine syrup

Banana Boat 11.50

Banana Bols, bacardi, lime juice, pineapple juice & grenadine

Espresso Martini 11.50

Tia Maria, absolut vanilla vodka, baileys, sugar syrup & a shot of espresso (2,8)

Whiskey Sour 11.50

Jameson, egg white, lemon juice, sugar syrup & angostura bitters

Loop d Loop 11.50

Blue aftershock, malibu, orange juice, pineapple juice

