

THE Bailey

BAR & EATERY

SUNDAY LUNCH

Starters

HOMEMADE VEGETABLE SOUP gf★ 7.95
Served with your choice of traditional soda
Guinness bread or soft, freshly baked bread rolls.
(2.9.10.11.12)

GARLIC CHEESE CIABATTA 11.50
Toasted garlic ciabatta topped with melted cheese,
served with a lightly dressed mixed salad
(1.2.7.8.11.13)

CAESAR SALAD gf★ 11.95 MAINS 14.95
Crisp cos lettuce tossed with The Bailey's signature
Caesar dressing, topped with shaved parmesan,
smoky bacon lardons, and crunchy herb & garlic
croutons(1.2.5.9.11.13) **ADD CHICKEN €2.50**

BAILEY CHICKEN WINGS gf★ 12.90 Mains 15.90
Crispy chicken wings tossed in your choice of bold
hot sauce or rich BBQ sauce. Served with cool ranch
dressing and a side of crisp celery sticks.
(1.2.9.11.12.13)

Chef's Specials

SLOW ROAST gf★
TOPSIDE OF BEEF 18.95
Served with Yorkshire pudding, mash potatoes,
seasonal mixed vegetables & roast gravy
(1,2,8,9,11,12)

SUBJECT TO
STUFFED CHICKEN WRAPPED IN BACON
16.95 CHANGE WEEKLY
Stuffed with mushrooms, served with mash
potatoes, seasonal mixed vegetables & pepper
sauce (2,8,12)

BAKED COD 18.95
Served with mash potatoes, seasonal mixed
Vegetables & chive sauce (2,5,9,12)



THE BAILEY BAR & EATERY
BEST FOOD PUB
NATIONAL
WINNER

Main Course

STACKED HOUSE CHEESE BURGER gf★ 19.95
6oz Irish beef burger topped with melted Monterey
Jack cheese, crisp lettuce, onion, and tomato, finished
with Chef's homemade Secret Sauce & Ballymaloe
relish. Served with home-style chips (1.2.7.8.11)
Add Streaky Bacon €1

SOUTHERN FRIED CHICKEN BURGER gf★ 19.95
Crispy southern-fried chicken breast served on a
toasted bun with lettuce, onion, tomato, and Cajun
mayo. Comes with home-style chips and coleslaw.
(1.2.7.8.11.13)
Add Streaky Bacon €1 | Add Cheese €1

HOMEMADE VEGAN BURGER 19.50
A chickpea-based patty served on a toasted
bun with lettuce, onion, tomato, and vegan
sweet chilli mayo. Accompanied by crispy
sweet potato fries(11.13)

THAI YELLOW CURRY (5,7,11,12,13) gf★
A mild and aromatic yellow curry sauce with Asian
greens, served with sticky rice (7.12) and warm naan
bread (11.12) Add Chips €2
Choice of:
- Vegetable & Cashew (10) – €18.50
- Chicken – €19.50
- Prawn (3) – €20.50

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

GF★ – Can be made gluten-free

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SUNDAY LUNCH

Desserts

WARM APPLE & CINNAMON CRUMBLE gf★ 7.95
Stewed apples infused with cinnamon, topped with a buttery crumble. Served warm with custard and vanilla ice cream. (1.2.10.11) Gluten-free option available

CLASSIC PROFITEROLES 7.95
Light choux pastry filled with fresh cream, drizzled with chocolate, toffee, and caramel sauces (1.2.8.10.11)

STICKY TOFFEE PUDDING 7.95
Warm sticky toffee sponge served with toffee and caramel sauce, topped with salted caramel ice cream (1.2.6.10.11)

SELECTION OF ICE-CREAM 7.95
Chocolate, vanilla, strawberry (2.10)

COCONUT & CHOCOLATE TART 7.95
A rich vegan tart with a smooth chocolate filling and a coconut-infused base, served with vegan-friendly ice cream (8.10.11)

CHOCOLATE FUDGE CAKE 7.95
A rich and moist chocolate fudge cake, served warm and drizzled with smooth chocolate sauce. Accompanied by a scoop of refreshing mint chocolate ice cream (1.2.6.8.10.11)

CHEF'S DAILY CHEESECAKE 7.95
Served with fresh cream (1,2,10,11)

Sides

Home-style Chips (11)	3.95
House Dressed Salad (13)	3.95
Coleslaw (1.13)	2.50
Homemade brown bread (2.9.10.11)	3.00
Mashed Potato (2)	3.95
Seasonal Vegetables (2)	3.95
Sweet Potato Fries (11)	4.95

Tea & Coffee

House tea	3.20	Regular Americano	3.70
Herbal tea	3.20	Hot Chocolate	3.70
Cappuccino	3.95	Flat White	3.95
Café Latte	3.95	Irish Coffee	7.90
Espresso	3.20	Baileys Coffee	7.90
Double Espresso	3.95	Hot Whiskey	6.60
Mocha	3.95	Hot Port	6.60

Allergy Info.

Allergy Notice:

All dishes are marked with allergen codes (1–14). Please refer to the Allergen Key at the bottom of each page. Inform staff of any allergies before ordering.

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

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