

THE Bailey

BAR & EATERY

LUNCH MENU

Starters

SOUP OF THE DAY gf★ 7.00

Served with your choice of traditional soda Guinness bread or soft, freshly baked bread rolls. (2.9.10.11.12)

BAILEY CHICKEN WINGS gf★ 11.00 Mains 14.00

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)

CHORIZO & PRAWNS IN CHILLI & GARLIC gf★ 14.50

Prawns Sautéed in garlic butter, spicy chilli & chorizo with fresh parsley & toasted sourdough bread (2.3.8.11)

FRESH SEAFOOD CHOWDER gf★ 14.90 MAINS 19.95

Served with Homemade Guinness soda bread (2.3.4.5.9.11.12)

GARLIC CHEESE CIABATTA 10.00

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

BREADED BRIE 11.90

Golden, deep-fried Brie cheese with a crisp coating, served on a bed of mixed leaf salad and finished with a tangy berry compote.(1.2.11.13)

GARLIC MUSHROOMS 11.90

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

Steak & Burgers

STEAK SANDWICH 23.95

6oz steak served on toasted ciabatta with applewood smoked cheese, sautéed onions and mushrooms. Accompanied chips and a side of pepper sauce.(1.2.7.8.9.11.12)

STACKED HOUSE CHEESE BURGER gf★ 18.50

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★ 18.50

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 17.95

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)



THE BAILEY BAR & EATERY
BEST FOOD PUB
NATIONAL
WINNER

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

P. J. Roche Esq
Essex Court

THE Bailey

BAR & EATERY

LUNCH MENU

Salads

CAESAR SALAD gf* 9.90 MAINS 14.00

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

THE BAILEY'S COUNTRY SALAD gf* 9.90 MAINS 14.00

A hearty mix of fresh lettuce, tomato, cucumber, red onion, crispy bacon lardons, and boiled egg, served with golden fried potato cubes and drizzled with a sweet honey & mustard dressing (1.11.13)

Add Chicken €2.50 | Add Tuna €2.50 (5)

Main Course

FRESH BATTERED COD 21.95

Locally sourced from Kilmore Quay's Finest. Lightly battered and fried until golden, served with lemon, tartar sauce, and pea purée, accompanied by home-style chips. (1.5.11.13)

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**

HOMEMADE BEEF LASAGNE 18.50

Chef's traditional beef lasagne, layered with rich tomato sauce and creamy béchamel, topped with melted cheese. Served with home-style chips, coleslaw, and a house-dressed salad (2.8.11.12.13)

Sandwiches & Wraps

CHICKEN TIKKA WRAP 12.95

Chicken marinated in Tikka sauce served with mixed salad & home-style chips (1,2,6,10,11,12,13)

FALAFEL WRAP 12.95

Crispy falafel wrap with tomato, red onion & sweet chilli sauce served with home style chips (7,11,13)

CAJUN CHICKEN WRAP 12.95

Cajun chicken wrap with sautéed onions & peppers & Cajun mayo Served with salad & chips (1,6,11,12,13)

CHICKEN, STUFFING & BRIE CIABATTA 12.95

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

TOASTED SPECIAL gf* 9.50

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

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

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

P. J. Joyce Esq
High Street

THE Bailey

BAR & EATERY

LUNCH MENU

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)

CHEF'S DAILY CHEESECAKE 7.95
Please ask your server for today's cheesecake

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)

HOMEMADE SCONE 7.95
Served warm with strawberry jam, fresh cream & a choice of tea/coffee (1,2,11)

Tea & Coffee

House tea	3.20
Herbal tea selection	3.20
Cappuccino	3.95
Café Latte	3.95
Espresso	3.20
Double Espresso	3.95
Mocha	3.95
Regular Americano	3.70
Hot Chocolate	3.70
Flat White	3.95
Irish Coffee	7.90
Baileys Coffee	7.90
Hot Whiskey	6.60
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
GF★ – Can be made gluten-free

