THE DAIL BAR THE Light

THE LIQUOR LOUNGE

€15.95

Dinner Menu

LIGHT BITES

SOUP OF THE DAY @ 0		€6.95		
Hearty soup of the day (7, 9). Served with homemade brown bread (1A, 7, 12)				
SEAFOOD CHOWDER Traditional creamy chowder with a selection of fresh and smoked seafood (2, 4, 7, 9). Served with homemade brown bread (1A, 7, 12)		€9.45		
HOUSE CHEESY FRIES		€6.95		
Loaded with mozzarella, cheddar, spring onion and Cajun mayo (1A, 1B, 2, 3, 4, 7, 9, 10, 12)				
Add Spicy Beef Chilli (9) or Double Cheese & Bacon (7)		€3.95		
CHICKEN TENDERS		€10.95		
Southern fried, with BBQ sauce and garlic mayo dip (1A, 1B, 2, 3, 4, 7, 9, 10, 12)				
CHICKEN WINGS	SMALL €11.95	LARGE €16.95		
Gold <mark>en</mark> fried, served with celery, and blue cheese dip (1A, 1B, 2, 3, 4, 7, 9, 12). Flavoured your way, choose from:				
Bourbon BBQ Sauce (9, 10, 12), Louisiana Hot Sauce (7), Spice Bag Dry Rul or Sweet Oriental Sauce (1A, 6, 11)	b			
LOADED NACHOS @ 0		€9.95		
Chilli tortilla chips, tomato salsa, guacamole, sour cream, jalapeños, mixed peppers, s mozzarella and cheddar (7)	spring or	nion,		
Add Spicy Beef Chilli (9) or BBQ Pulled Pork (9, 10, 12)		€3.95		
POTTED PRAWNS (1) Tiger prawns, pan-fried in garlic and chilli butter (2, 6, 7). Served with homemade brown bread (1A, 7, 12)		€12.95		
CALADO				

SALADS

Cos lettuce, crispy smoked bacon, garlic croutons, creamy Caesar dressing and Parmesan cheese (1A, 1B, 3, 7, 10, 11). Served with homemade brown bread (1A, 7, 12)

Add **Cajun Chicken** €3.95

GOAT'S CHEESE SALAD () Italian crostini topped with whipped goat's cheese and red onion marmalade. Served with a freeh neglect and our dried tomate colod, drizzled with begin posts and gongiched

with a fresh rocket and sun-dried tomato salad, drizzled with basil pesto and garnished with mixed nuts (1A, 7, 8J, 8K, 10, 11, 12)

ALLERGENS: Cereals containing Gluten: (1A) Wheat, (1B) Barley, (1C) Rye, (1D) Oats, (1E) Spelt; (2) Crustaceans; (3) Eggs; (4) Fish; (5) Peanuts; (6) Soybeans; (7) Milk/Dairy; Nuts (Tree Nuts): (8A) Almond, (8B) Brazil Nut, (8C) Cashew, (8D) Pistachio, (8E) Pecan, (8F) Walnut, (8G) Hazelnut, (8H) Macadamia, (8J) Pine Nuts, (8K) Mixed Nuts; (9) Celery; (10) Mustard; (11) Sesame Seeds; (12) Sulphur Dioxide and Sulphites; (13) Lupin; (14) Molluscs

MAINS

BEER BATTERED FISH & CHI Fresh Galway Hooker beer battered fish of		v served with fries mushy neas	€19.95
and homemade tartar sauce (1A, 1B, 2, 3, 4, 7,		y, ser ved with hos, mashy peas	
CREAMY PENNE PASTA 0			€14.95
Penne pasta, mixed peppers and spring o with Parmesan cheese and served with to			
Add Cajun Chicken			€3.95
McGEOUGH'S OF CONNEMA Topped with smoked bacon, cheddar chee brioche bun. Served with fries (1A, 1B, 2, 3, 4,	ese, lettu	ice, tomato and relish, on a toasted	€18.95
EL MEXICANA 46 Chargrilled fajita spiced chicken fillet on a salsa, guacamole, sour cream and chilli ch			€18.95
TRADITIONAL IRISH BEEF S			€19.95
Tender diced beef in a rich gravy, with roo Served with a side of creamy mashed pote	_	· · · · · · · · · · · · · · · · · · ·	
VEGETABLE CURRY O	0.00 (0,7,0	,,	€14.95
Sweet potato and chickpea Thai red curry, with peppers, courgettes and onions, on a bed of fragrant saffron rice (5, 6, 9, 11). Served with poppadom (1A, 1B, 2, 3, 4, 7, 9, 12)			C14.00
Add Spicy Chargrilled Escalope of	Chick	en	€3.95
BANGERS & MASH Black pudding & thyme infused jumbo pork sausages served on top of creamy mash potato, with a rich onion gravy (1A, 1B, 1D, 6, 7, 12)			€17.95
PHILLY CHEESESTEAK SAN Tender Irish beef strips, sautéed onions a served on a toasted garlic ciabatta with fr (1A, 1B, 2, 3, 4, 6, 9, 10, 11, 12)	nd pepp	ers, mozzarella, and cheddar cheese,	€19.95
8oz SIRLOIN STEAK @			€29.95
Prime Irish sirloin steak, served with saut and fries (1A, 1B, 2, 3, 4, 6, 7, 9, 12)	éed onic	ns and mushrooms, pepper sauce	
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FRIES (1A, 1B, 2, 3, 4, 7, 9, 12)	€4.95	SIDE OF VEGETABLES @ V	€4.95
MASHED POTATOES (†) (7, 12)	€4.95	GARLIC CIABATTA (1A, 7)	€4.95
ONION RINGS (1A, 1B, 2, 3, 4, 7, 9, 12)	€4.95	GARLIC CIABATTA	
CAESAR SIDE SALAD AG V (1A, 1B, 3, 7, 10, 11)	€4.95	WITH CHEESE (1A, 7)	€5.95

All our suppliers are 100% Bord Bia approved. All our beef is 100% Irish.

NOTICE TO CUSTOMERS: While we make every effort to keep our menus up to date and take reasonable precautions with food prepared here, there is always the possibility of cross-contamination with other allergen containing foods. Additionally, due to potential supply chain issues, food suppliers and manufacturers may substitute or change the ingredients of some food products on menu items without our knowledge. Please inform your waiter before ordering, of any food allergies or intolerances you may have, so we can modify the dishes to your required needs.

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(f) Gluten Free (f) Available Gluten Free (f) Vegetarian (f) Available Vegan