

EVENING MENU



Celtic Whiskey Bar & Larder

STARTERS

CHEF SOUP OF THE DAY.....€6.95

Homemade bread, butter and focaccia croutons 1,3,6,7,9,10,11,12

WILD ATLANTIC SEAFOOD CHOWDER

.....€10.95

Homemade bread and butter 1,2,3,4,7,9,12

HONEY BUFFALO CHICKEN WINGS...€9.50

LARGE €19.95

Blue cheese dip and crunchy Irish Slaw 1,3,7,9,12

ROASTED BEET AND GOAT CHEESE

NAPOLEON €9.95

Toasted walnut , pineapple and salad 5,7,8,10,12

TO SHARE

ON THE WILD SIDE CHARCUTERIE ...€18.50

Olives, pickles, homemade bread 1,7,8,9,12,13

IRISH ARTISAN CHEESE BOARD€17.95

Homemade thyme crackers, grapes,
and fruit chutney 1,3,7,12

A BIT OF BOTH€24.50

Olives, pickles, fruit chutney, grapes, homemade thyme
crackers & bread 1,3,7,8,9,12,13

SIDES

MASHED POTATOES 7€4.95

TRIPLE COOKED CHIPS 1,12€4.5

HOUSE SIDE SALAD 6,10€4.95

BUTTERED BABY POTATO 7 €5.5

CRUNCHY IRISH SLAW 3 €3.50

MAINS

LOCAL BEER BATTERED FISH AND CHIPS €22.95

Tartar sauce, mushy peas and triple cooked chips 1,3,4,7,12

CELTIC WHISKEY SLIDER BOARD€19.95

Beef burger with aioli sauce and Kell's Bay cheddar, Buttermilk
chicken burger with sweet chilly mayonnaise, Chickpea hummus
burger with spicy apple chutney, a side of chips and crunchy Rish
Slaw1,3,7,9,11,12

CREAMY CAVATAPPI PASTA€18.95

Cauliflower Alfredo Sauce, crusty garlic bread 1,3,7,12
Add chicken € 2

PUFF PASTRY MUSHROOM TART€19.50

Roasted pepper,spinach,buffalo mozzarella,basil pesto ..1,3,6,7,12
Pick one side dish

VENISON RAGU PAPPARDELLE€21.50

Classic creole sauce, dillisk cheddar and focaccia toast .. 1,3,7,12

SEAFOOD PIE €22.95

Mashed potato, cheddar cheese, triple cooked chips and house
salad 1,3,7,12

1.Gluten

3. Eggs

5. Peanuts

7. Milk

9. Celery

11. Sesame

13. Lupin

2.Crustaceans

4. Fish

6. Soybeans

8. Nuts

10. Mustard

12. Sulhites

14. Molluscs



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DESSERTS

HOMEMADE CHOCOLATE BROWNIE ...€8.50

Fudge sauce, vanilla ice cream 1,3,7,12

SELECTION OF ICE CREAM & SORBET..€7.95

Raspberry Coulis or Chocolate Sauce 3,7,12

IRISH ARTISAN CHEESE BOARD€12.95

Homemade thyme crackers, fruit chutney1,3,7,12

DESSERT COFFEES

BESPOKE IRISH COFFEE€7.50

Powers Gold Label, coffee, secret ingredient , cream

BELFAST COFFEE €8.95

Premium Irish Poitin, cold brew coffee, cream

CALYPSO COFFEE €9.95

Brandy, Grand Marnier, Kahlua, coffee, cream

KILLARNEY COFFEE €8.95

Liberator Whiskey, butterscotch schnapps, coffee, cream

1.Gluten

3. Eggs

5. Peanuts

7. Milk

9. Celery

11. Sesame

13. Lupin

2.Crustaceans

4. Fish

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FORTIFIED & SWEET WINE

TAWNY PORT RESERVE, QUINTA DO NOVAL, PORTUGAL €6.00

Silky texture with sweet dried fruits

LATE BOTTLED VINTAGE QUINTA DO NOVAL UNFILTERED, PORTUGAL €7.00

Great purity of ripe, black fruits

TAWNY PORT 20 YEAR-OLD, QUINTA DA GAIVOSA, PORTUGAL €15.00

Great purity of ripe, black fruits

MALVASIA 10 YEAR-OLD VINHOS BARBEITO MADEIRA €9.50

Boasts a wonderful amount of depth with a well balanced, full, and persistent spicy finish

MARSALA SUPERIORE ORO VIGNA, MARCO DE BARTOLI, SICILY, ITALY €10.00

Marsala is not just for cooking! Perfect as aperitif, a digestif or with cheese.

PEDRO XIMENEZ, PEREZ BARQUERO LA CANADA, MONTILLA, SPAIN €13.00

It is intensely sweet and aromatic but with well-balanced acidity bringing freshness and vibrance.

APPLE ICE WINE, KILLAHORA, CORK €11.00

Apple Ice Wine is made from rare, bittersweet varieties grown largely in the Killahora Cork orchards.

MOSCATEL ARIYANAS NATURALMENTE, BODEGAS BENTOMIZ, MALAGA, SPAIN €9.00

Fresh, ripe, tropical fruits flavours. Light & sweet.

SAUTERNES CASTELNAU DE SUDUIRAUT, FRANCE €8.00

Concentrated marmalade and lemon citrus nose, with floral notes

SWEET FORTIFIED WINE TASTING FLIGHT 4 X 3.55CL €24.00