

# SPRING MENU



## Celtic Whiskey Bar & Larder

### SNACKS & NIBBLES

ROSEMARY'S CHEESE STRAWS	3.50
MIXED OLIVES	4.00
ROASTED CASHEW NUTS	3.50
SMOKED ALMONDS	3.50
ROOT VEGETABLE CRISPS	3.50
BÁCÚS BAKERY BREADS AND BUTTERS	4.00
HOMEMADE OATCAKES	2.50

### YOUNGER PEOPLE

MINI BEEF BURGER	6.00
FISH GOUJONS	6.00
PORK SAUSAGES	6.00
GRILLED CHICKEN BREAST	6.00

Free-range Irish chicken

Choose any two of the following sides:  
Baked beans, carrots, house chips,  
mash potato, salad

GARLIC BREAD	2.00
GARLIC BREAD WITH CHEESE	2.50

### SMALL PLATES

COUNTRY STYLE PORK PÂTÉ	8
With toasted sourdough	
IRISH SMOKED SALMON	12
Salmon mousse, rémoulade, pea shoots	
SMOKED HADDOCK, COD AND PRAWN CHOWDER	8.00
On toasted sourdough	
PEAR & BLUE CHEESE SALAD	8.00
Pickled walnut and watercress	
STEAMED GLENBEIGH MUSSELS	
HALF-PINT	8.00
PINT	14.00
Nduja sausage, spring onion and white wine — or — White wine, leeks, parsley, garlic and cream	
IRISH BURRATA ON TOAST	9.00
With truffled honey	
GRILLED MACKEREL SALAD	8.00
Beetroot, Cucumber, Raita	
ROAST BARBERRY DUCK SALAD	11.00
Apple, fennel and celery with mustard vinaigrette	
SELECTION OF CROQUETTES	8.00
<ul style="list-style-type: none"> <li>Jamon ibérico</li> <li>Gamba and seaweed</li> <li>Cauliflower cheese</li> </ul>	
OLD BAY CHICKEN WINGS	9.00
Blue cheese dip and crudité	
SAUTÉED WILD MUSHROOMS	9.00
On toasted sourdough	

### TO SHARE

LOCAL AND EUROPEAN CHARCUTERIE BOARD	15.00
With olives and pickles	
IRISH FARMHOUSE CHEESES	15.00
With chutneys and oatcakes	
A BIT OF BOTH	15.00

### PLATES

12-HOUR BRAISED SHORT RIB OF BEEF	18.00
With celeriac, straw chips, watercress	
BRAISED BLACK QUINOA	15.00
With purple sprouting broccoli, griddled Irish halloumi	
SPICE ROASTED BUTTERNUT SQUASH	14.00
Romesco, almonds and kale	
PAN ROASTED COD	17.00
With seaweed butter, new potato, fennel and broccoli slaw	
GRILLED SEA TROUT	22.00
With brown crab, spring vegetables	
SEARED KERRY LAMB LIVER	15.00
Smoked bacon and charred onions, toast	
8oz SHEELIN DRY-AGED FILLET STEAK	26.00
Peppercorn sauce, whiskey cream or herb and garlic butter. <i>Choose 2 side dishes*</i>	
CELTIC WHISKEY BAR SLIDERS	14.00
Choose three sliders from:	
<ul style="list-style-type: none"> <li>Beef</li> <li>Spiced Kerry Lamb</li> <li>BBQ Pulled Pork</li> <li>Chickpea</li> <li>Buttermilk chicken</li> </ul>	
ROAST CHICKEN, LEEK & MUSHROOM PIE	14.00
Free range Irish chicken. With choice of frites, mash potato or new potatoes	

### SIDES

NEW POTATOES & MINT	3.50
SPROUTING BROCCOLI	3.00
STEAMED BABY CARROTS	3.00
MASH POTATO & GRAVY	3.50
HOUSE CHIPS	3.00
GREEN SALAD	3.00
FRESH PEAS, LETTUCE & JAMON	3.50

#### Mary's Meals

One of our nominated charity partners is Mary's Meals, who feed more than one million children every day across some of the poorest countries in the world. For every main course sold at Celtic Whiskey Bar & Larder, we will make a donation that will allow Mary's Meals to feed a child for one day. For more information visit [www.marysmeals.ie](http://www.marysmeals.ie)

### APERITIFS

PROSECCO FRIZZANTE LA FARRA, VALDOBBIADENE, ITALY	GLASS / BOTTLE 5.95 / 29.95
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Fresh and fruity with hints of apple and peach

#### Fortified wine served in 7.1cl measures

LA GUITA MANZANILLA	3.95
Light, yet persistent with wild herbs and toasted almonds.	

GRAN BARQUERO AMONTILLADO, MONTILLA	4.95
Roasted almonds, hazelnuts, velvety texture & crisp acidity.	

LA BOTA 68 FINO, EQUIPO NAVAZOS, JEREZ	6.95
Lemon pith, dried chamomile and white peach accents, with a slightly rounded edge.	

EMILIO HIDALGO PALO CORTADO	7.95
Aromatic & elegant, this is a classic example of the rare Palo Cortado.	

BODEGAS TRADICIÓN VORS OLOROSO, JEREZ	10.95
An average of 45-50 year old wines creates the proverbial iron fist in a velvet glove!	

VERDELHO 10 YEAR-OLD RESERVE, VINHOS BARBEITO MADEIRA	7.95
A fantastic aperitif but also a great match for cheese. Off dry with a magnificent freshness.	

VECCHIO SAMPERI, MARCO DE BARTOLI	9.95
This is the purest expression of Marsala without the addition of mistella.	

FORTIFIED WINE TASTING FLIGHT	17.95
Choose any four, 3.55cl of each	

66.4	8.95
Dingle Gin, Manzanilla, Luxardo Maraschino	

INNISFALLEN	9.95
Rittenhouse Rye, Madeira Barbeito, Peach & Hibiscus Liqueur, Burlesque Bitters	



[WWW.CELTICWHISKEYBAR.COM](http://WWW.CELTICWHISKEYBAR.COM)



*Allergen list available on request*