



MOYVALLEY
HOTEL & GOLF RESORT

SUNDIAL BAR & BISTRO

Food served from

Monday-Thursday 11am – 9pm

Friday-Sunday 11am – 9.30pm

Music every Saturday night from

10pm-12.30am.

Starters

SOUP OF THE DAY <i>With Homemade Soda Bread</i>	€5.00
COUS COUS SALAD <i>With Pomegranate, Peppers, Tomato & Balsamic Dressing</i>	€7.00
SPICY BUFFALO CHICKEN WINGS <i>With Blue Cheese Dressing, Celery Sticks</i>	€7.00
CLASSIC CAESAR SALAD <i>With Chicken €7.50 Mains €13.00</i>	€6.00
PAN FRIED PRAWNS <i>Served on Toasted Rustic Bread, Avocado Mousse</i>	€8.00
HOI SIN MARINATED DUCK SPRING ROLLS <i>With Sweet Chilli Sauce & Side Salad</i>	€7.00
DEEP FRIED SESAME SHRIMP <i>With Thai Style Sauce, Side Salad</i>	€8.00

Sandwiches

AVAILABLE MONDAY TO SATURDAY 11AM-4PM

TOASTED CLUB SANDWICH <i>Bacon, Chicken, Melted Irish Cheddar, Tomato & Onion</i> <i>Served with Chips</i>	€8.50
THE CLASSIC BLT <i>Grilled Bacon, Lettuce, Sliced Tomato & Mayonnaise</i> <i>Served in a Triple Layered Toasted Bread & Chips</i>	€8.50
DOUBLE DECKER SANDWICH <i>Choose your own 3 Fillings:</i> <i>Chicken, Ham, Beef, Coleslaw, Tomato, Onion, Lettuce, Cheese.</i> <i>(Extra Toppings .60c)</i>	€6.50
SOUP AND DOUBLE DECKER SANDWICH COMBO	€10.00

Mains

10oz IRISH HEREFORD SIRLOIN STEAK €24.00
*With Sauté Onions, Mushrooms & Chips,
Choice of Peppercorn, Garlic or Béarnaise Sauce*

BEER BATTERED 8oz FILLET OF HADDOCK €16.50
With Chips, Mushy Peas & Tartare Sauce

SLOW BRAISED LAMB SHANK €16.00
Served with Creamed Mash Potato & Roast Root Vegetables

BAKED SALMON FILLET (SERVED FROM FRIDAY-SUNDAY) €16.00
*Served with Fried Baby Potato, Sun Dried Tomato, Scallion,
Drizzled with Balsamic Reduction*

INDIAN CHICKEN CURRY €15.00
Served with Basmati Rice or Chips

ALFREDO PAPPARDELLE PASTA €13.00
Served with Green asparagus, yellow Pepper Drops, Parmesan Sauce

With Chicken €15.50

GRILLED IRISH HEREFORD 8oz BEEF BURGER €15.00
*With Smoked Apple Wood Cheese, Crispy Streaky Bacon, Tomato,
Ballymaloe Relish, Served on a Brioche Bun, Chips.*

MARINATED CHICKEN FILLET BURGER €15.00
*With Smoked Apple Wood Cheese, Crispy Streaky Bacon, Tomato,
Mexican Relish, Served on a Brioche Bun, Chips.*

BBQ PORK BELLY RIBS €15.00
Served with Slaw & Chips
Half Portion €7.50

6oz STEAK SANDWICH €15.00
Served on Ciabatta Bread, Mustard, Onions, Mushrooms

ROAST IRISH BEEF €16.00
Served with Vegetables and Mash Potato Every Sunday

Sides €3.00

Chips

Mashed Potato

Beer Battered Onion Rings

Side Salad.

Garlic Bread.

Steamed Broccoli & Carrot

Roast Vegetables

Homemade Desserts

WARM APPLE PIE <i>With Vanilla Ice Cream or Custard</i>	€6.00
MANGO & PASSION FRUIT CHEESECAKE <i>with Vanilla Ice Cream</i>	€6.00
STICKY TOFFEE PUDDING <i>With Vanilla Ice-Cream</i>	€6.00
VANILLA PANACOTTA <i>with Mix Berry Compote</i>	€6.00
SELECTION OF ICE CREAMS <i>Strawberry, Chocolate & Vanilla</i>	€4.00

Tea & Coffee

TEA	€3.00
FRESH BEAN COFFEE	€3.00
CAPPUCINO, LATTE, MOCHA, HOT CHOCOLATE	€3.50
VARIETY OF HERBAL TEAS	€3.00

Afternoon Tea

Available 12-5pm Daily. Please book in advance.

Selection of Sandwiches

**Ballycotton Smoked Irish Salmon Tartare
On Homemade Brown Soda Bread**

**Egg & Mayonnaise with Scallion
On Homemade Brown Soda Bread**

**Tomato Bruschetta
On Toasted Rustic Bread**

Pastries & Sweets

**Mona Lisa Chocolate Cup
with White Chocolate Mousse**

Moyvalley Lemon Crumble

Raspberry Sponge Cake

Macaroons

**Chocolate Chip Cookies
Ginger Cookies
Homemade Scones
Served with Fresh Cream & Jam**

Your Choice of Pure Leaf Teas & Coffee

€20.00 per person

Why not enjoy a snipe of Prosecco at €9.50

**Please allow 15 minutes for Afternoon Tea to be prepared.
All Homemade Produce.
Please ask your server for gluten free options.**

Wine List

White

	Glass	Bottle
Estivalia Sauvignon Blanc(Chile) <i>Beautiful bright hawthorn and fresh-cut grass aromas and a pineapple-fresh zesty fruit flavour.</i>	€6.00	€24.00
Bosco Pinot Grigio(Italy) <i>A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp citrus flavours.</i>	€6.50	€26.00
Noemie Vernaux Chardonnay(France) <i>Full of flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked Wine with delicate Chardonnay character.</i>	€7.00	€28.00
Domaine des Lauriers Picpoul de Pinet(France) <i>Passion fruit and freshly cut grass on the nose, followed by flavours of pink grapefruit, lemon and lime. Finishes with a super burst of citrus freshness.</i>	€7.00	€28.00
Petit Chablis, Domaine Charly Nicolle(France) <i>This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon.</i>		€38.00
Ribbonwood Sauvignon Blanc Marlborough(N Zealand) <i>Beautifully delicate in body and quite pale in colour very intense in aromas and flavour, this has a distinct vibrant juicy nectarine and passion fruit flavour with a wonderful burst of palate-cleansing freshness.</i>	€8.00	€32.00

Rose

Noemie Vernaux Rose(France) <i>A beautiful pale pink colour with subtle perfumed flavours of strawberries and summer cherries.</i>	€7.00	€28.00
--	-------	--------

Red

	Glass	Bottle
Estivalia Cabernet Sauvignon (Chile) <i>Chiles's perfect climate give ripe blackberry and black cherry flavours and just a suggestion of creamy oak.</i>	€6.00	€24.00
Estivalia Merlot (Chile) <i>Fruity, soft, smooth and mouth-filling, this wine ticks all the boxes. Fresh flavours of ripe Victoria plums and the more intense flavours of semi-dried fruit mix seamlessly.</i>	€6.00	€24.00
Aldridge Estate Shiraz (Australia) <i>Nicely-balanced fruity flavours of blackberry and blackcurrant, wrapped up in gentle notes of vanilla. Not too heavy; not too light.</i>		€7.00 €28.00
Finca Florencia Malbec (Argentina) <i>90-year old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice.</i>	€7.50	€30.00
El Messon Rioja Crianza (Spain) <i>Made 100% from the Tempranillo grape, this is soft and easy-drinking with plenty of strawberry-style fruit and an elegant touch of vanilla.</i>	€8.00	€32.00
Chateau Les Moutins Red, Bordeaux (France) <i>Made mostly from soft and fleshy Merlot, blended with a little cassis-like Cabernet, this is a really classy oak-aged Claret.</i>		€32.00

Sparkling

Furlan Prosecco Frizzante 20cl Snipe <i>Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante, this is a particularly fresh and aromatic example with a fine mousse and a long-lasting flavour.</i>	€9.50	€30.00
Bosco Prosecco Frizzante <i>A lightly sparkling wine noted for its delicacy and freshness. It has a fruity, floral character with a hint of apples and almonds. A great pick-me-up!</i>		€30.00
De Castlenau Champagne Brut Reserve (France) <i>40% of Chardonnay in the blend and far more ageing than your average Champagne gives de Castelnau a surprising elegance and complexity. Aromas of hawthorn and Elderflower lead on to flavours of white peach and apricot with subtle overtones of roasted almonds and hazelnuts. A super Champagne</i>		€65.00

Moyvalley Cocktails

CLOVER CLUB <i>Hendrick's Gin, Raspberry Puree, Citrus, Martini Rosso</i>	€10.00
SOUTHSIDE <i>Hendricks Gin, Citrus, Fresh Mint</i>	€10.00
SOLERO <i>Sailor Jerry Spiced Rum, Orange Juice, Passionfruit Puree, Coconut Cream</i>	€10.00
MULE KICK <i>Micil Poitin, Tullamore Dew, Citrus, Ginger Puree, Angostura Bitters</i>	€10.00
TROPICAL MOJITO <i>White Rum, Sailor Jerry Spiced Rum, Fresh Lime, Fresh Mint, Coconut Cream, Mango Puree</i>	€10.00
APEROL SPRITZ <i>Aperol, Prosecco, Soda</i>	€10.00
IRISH OLD FASHIONED <i>Tullamore Dew, Sugar Syrup, Angostura Bitters</i>	€10.00
BELLINI <i>Peach Puree, Prosecco</i>	€10.00
PINA COLADA <i>White Rum, Pineapple Juice, Coconut Cream</i>	€10.00
FROZEN STRAWBERRY DAIQUIRI <i>White Rum, Strawberry Puree, Citrus</i>	€10.00
FROZEN PASSIONFRUIT MARGARITA <i>Tequila, Passionfruit Puree, Margarita Mix</i>	€10.00