

THE SUNDIAL



BAR & BISTRO

Starters

SOUP OF THE DAY

With Brown Seeded Soda Bread

€5.50
(2,11a,12) *

SPICY BUFFALO OR BBQ CHICKEN WINGS

With Lime Yoghurt Dip

€9.00
(11a)

HAM HOCK TERRINE

With Black Pudding Croquette, Apple Chutney, Sourdough Crostini

€9.50
(1,2,8,9,11a,12,13)

SEAFOOD CHOWDER

With Smoked Haddock, Salmon & Clam

€9.50
(1,2,3,4,5,12)

STEAMED ROARING BAY ROPE MUSSELS

Red Chilli, Ginger and Garlic Olive Oil, Toasted Sour Dough

€9.50
(2,4,7,8,9,11a,12,13)

Mains

CHOOSE 8OZ SIRLOIN OR 8OZ RIBEYE HEREFORD IRISH STEAK

With Onion Rings, Overnight Tomato, Chunky Chips or Mash Potato
Chimichurri, Pepper Sauce or Garlic Butter

€28.00
(1,2,9,11a,13)

CHICKEN SUPREME

With Pearl Barley Risotto, Rainbow Carrot, Celeriac Puree, Chicken Jus

€17.00
(2,9,11b,12)

TEMPURA BATTERED HADDOCK

With Tartare Sauce, Pea Puree, Chunky Chips

€17.50
(1,2,5,9,11a)

SLOW COOKED BEEF FEATHER BLADE

Champ Potato, Tenderstem Broccoli, Pearl Onion, Pancetta Jus

€17.50
(1,2,9,12,13)

CHICKEN TIKKA MASALA

Roasted Peppers, Red Onion, Tenderstem Broccoli, Basmati Rice,
Poppadom & Fresh Cucumber Riata

€17.00/€15.00 (V)
(2,7,11a,12,13)

THAI RED SEAFOOD CURRY

Scallop, King Prawns, Mussels, Haddock, Coconut Saffron Rice & Cucumber Riata

€18.00/€15.00 (V)
(2,3,4,5,7,12,13)

8OZ IRISH HEREFORD BEEF BURGER

Oak Smoked Cheddar Cheese, Onion Rings, Streaky Bacon, Iceberg, Gherkin & Chunky Chips

€17.00
(2,8,9,11a,12,13)

SPINACH & RICOTTA TORTELLONI

Passata Sauce, Rocket Salad, Parmesan Cheese

€15.00
(1,2,9,11a,13)

SIDES

Truffle & Parmesan Chunky Chips

€4.00
(2,9)

Onion Rings

(1,11a)

Creamy Champ Potatoes

(2)

Seasonal Vegetables

(2)

Desserts

CHOCOLATE BROWNIE

With French Vanilla Bean Ice Cream

€7.00
(1,2,11a)

WARM APPLE CRUMBLE

With French Vanilla Ice-Cream, Crème Anglaise

€7.00
(1,2,11a)

WHITE CHOCOLATE MOUSSE CAKE

With Kalamansi Gel, Sablé Biscuit

€7.00
(1,2,11a) *

STICKY TOFFEE PUDDING

With Butter Scotch Sauce & French Vanilla Ice Cream

€7.00
(1,2,11a) *

SELECTION OF GLENOWN'S ICE CREAM

€6.00
(1.2.)

All our meats are 100% Irish

ALLERGENS

1. EGGS 2. DAIRY 3. SHELLFISH 4. MOLLUSCS 5. FISH 6. PEANUTS 7. SESAME 8. SOYA 9. SULPHUR DIOXIDE 10. NUTS 10a PISTACHIO 10b. ALMOND 10c. HAZELNUT 11a. WHEAT
11b. BARLEY 12. CELERY 13. MUSTARD 14. LUPIN * = GLUTEN FREE OPTION AVAILABLE

THE SUNDIAL



White Wine

Estavalia Sauvignon Blanc (Chile)

Beautiful bright hawthorn and fresh-cut grass aromas and a pineapple fresh zesty fruit flavour.

Glass €6.00/Large Glass €8.00

Bottle €24.00

Bosco Pinot Grigio (Italy)

A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp fruit citrus flavours.

Glass €6.50 /Large Glass €8.50

Bottle €26.00

Noemie Vernaux Chardonnay (France)

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.

Glass €7.00/ Large Glass €9.00

Bottle €28.00

Domaine des Lauriers Picpoul de Pinet (France)

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.

Glass €7.00/ Large Glass €9.50

Bottle €28.00

Ribbonwood Sauvignon Blanc Marlborough (New Zealand)

Distinct vibrant juicy nectarine and passion fruit flavour with a crisp freshness.

Glass €8.00/ Large Glass €10.50

Bottle €32.00

Petit Chablis, Domaine Charly Nicolle (France)

This is a fresh white wine with flavours of lemon, red apples and even a touch of melon.

Bottle €38.00

Cocktails

New York Sour

Bulleit Bourbon, Simple Syrup, Lemon Juice, Egg White, Red wine or Ruby Port.

€11.00

Negroni

Gin, Campari, and Sweet Vermouth.

€11.00

Smoked Old Fashioned

Whiskey, Maple Syrup, Still Water, Lemon Rind & Angostura Bitters

€11.00

Red Wine

Estavalia Cabernet Sauvignon (Chile)

Chile's perfect climate give ripe blackberry and black cherry flavours and just a suggestion of creamy oak.

Glass €6.00/Large Glass €8.00

Bottle €24.00

Estavalia Merlot (Chile)

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.

Glass €6.00/Large Glass €8.00

Bottle €24.00

Berton Vineyards Foundstone Shiraz (Australia)

This Shiraz offers an abundance of expressive aromas, predominantly of blackberry and plums along with toasty sweet oak.

Glass €7.00/ Large Glass €9.00

Bottle €28.00

Finca Florencia Malbec (Argentina)

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.

Glass €7.50/ Large Glass €9.50

Bottle €30.00

El Messon Rioja Crianza (Spain)

Made 100% from the Tempranillo grape, this is soft and easy- drinking with plenty of strawberry style fruit and an elegant touch of vanilla.

Glass €8.00/ Large Glass €10.50

Bottle €32.00

Chateau Les Moutins Bordeaux (France)

Made mostly from soft and fleshy Merlot, blended with a little cassis-like Cabernet, this is a really classy oak-aged Claret.

Bottle €32.00

Sorelli Chianti (Italy)

Fruity and sweet with hints of cherry and plum from the Tuscany region of Italy

Bottle €38.00

Espresso Martini Cocktail

Vanilla Vodka, Fresh Coffee, Kahlua & Sugar Syrup.

€11.00

Moyvalley Martini

Vanilla Vodka, Pineapple Juice, Sugar Syrup, Lime, Prosecco

€11.00

Margarita

Tequila, Lime Juice, Cointreau.

€11.00

Daiquiri

Rum, ice, lime and Strawberries.

€11.00