

Dylan Thomas Bar Food Menu

To Start

Sweet'n'Spicy Chicken Wings

Tossed in our sticky BBQ chilli sauce with cool chive & yoghurt dip (7,9,10,11) €11.00

Fresh Soup of the Evening

Served with homemade brown soda bread (1,3,7,9,10) €8.25

Creamy Atlantic Seafood

Chowder
Served with homemade brown soda bread (1,3,7,9,10) €11.00

Thai-style Fish Cakes

Chilli, garlic & ginger dip (1,4,9,10,11) €10.95

Crispy Baked Tortilla Nachos

Topped with guacamole, Jalapeno peppers, spicy tomato salsa and shredded red cheddar (1,7,9,10) €10.95
Add Ground Chilli Irish Beef (1,7,9,10) €3.50

Warm St Tola Goats Cheese Tartlet

With beetroot puree and exotic fruit chutney (1,6,7,9,10) €11.00

Vol au Vent-

Chicken & Smoked Bacon

Encased in a crisp puff pastry case, with Portobello mushrooms & creamy tarragon veloute (1,3,6,7,9,10) €11.00

Salads

Classic Caesar Salad

Crisp gem lettuce with bacon lardons and garlic & herb croutons tossed in our homemade creamy Caesar dressing, aged parmesan shavings (1,3,4,7,9,10)	Starter €11.00
Add Cajun spiced chicken	Mains €16.25
	€4.00

Falls Superfood Salad

Seasonal mixed leaves, curly kale, quinoa, olives, broccoli, mixed seeds, roasted chickpeas, and sun-blushed tomato tossed in a honey lemon dressing (3,7,9,10)	Starter €11.00
Add Cajun spiced chicken	Mains €16.25
	€4.00

Rosettes of Burren Smokehouse

Smoked Salmon & Quenelles of Doolin Crab	Starter €17.50
With dressed leaf salad, horseradish & dill cream served with homemade brown soda bread (1,2,3,4,7,9,10)	Mains €25.00

Pizza Corner

Our pizzas are served on a handmade 12" thin crust base €17.00

Classic Marguerita

topped with our tangy tomato and basil fondue and Italian mozzarella (1,6,7)

Meat Feast

topped with our tangy tomato, garlic and basil fondue, Italian mozzarella, Cajun-spiced chicken, chorizo, pepperoni, salami & smoked bacon (1,6,7,12)

Pepperoni

topped with our tangy tomato, garlic and basil fondue, pepperoni and Italian mozzarella (1,6,7,12)

Vegetarian

topped with our tangy tomato and basil fondue, creamy St.Tola Goats Cheese, roast bell pepper & peppery rocket drizzled with basil pesto (1,6,7)

Spicy Jalapeno. Sweetcorn. Red Onion & Pepperoni

topped with our tangy tomato and basil fondue, Jalapenos, pepperoni, sweetcorn, red onion & Italian mozzarella (1,6,7,12)



Main Event

Falls Signature 8oz Angus Beef Burger

€21.75

With smoked bacon, Monterey Jack cheese and crispy onion rings in a toasted brioche bun, served with crispy rustic fries (1,3,7,10)

Pan Fried Fillets of Sea Bass

On a bed of chunky ratatouille served with creamed potatoes, mixed vegetables and lemon butter sauce (1,2,4,7,10) €25.00

'Western Herd Beer' battered Fish & Chips

Sustainably caught fresh haddock in a light crisp craft beer batter served with rustic chips and remoulade sauce (1,3,4,7,9,10) €22.00

Grilled Prime 10oz Sirloin Steak

Dry aged Irish Sirloin Steak with sautéed mushrooms, crispy onion rings and creamy peppercorn sauce served with crispy rustic fries (1,3,6,7,9,10) €34.00

Giant Asparagus & Ricotta Tortelloni

Bound in a fine herb velouté with toasted garlic and herb croute (1,3,7,9,10) €19.50

Wild Atlantic Cod Tacos & Fries

Soft Tortilla Shells filled with local organic summer leaves; a homemade pineapple, bell peppers, sweetcorn, coriander & sweet chilli salsa and topped with crispy wild cod goujons, served with a side of rustic fries (1,3,4,7,9,10) €22.00

Chef's Traditional Roast

€21.00

Served with all the trimmings-please ask your server for this evening roast option (6,7,9,10,12)

Pan Fried Supreme of Chicken

Marinated in thyme and orange with wild mushroom and madeira sauce, creamed potatoes and vegetables selection (6,7,9,10) €21.00

Vol au Vent

Saute of chicken & smoked bacon

Encased in a crisp puff pastry case, with Portobello mushrooms & creamy tarragon veloute, rustic chips & side salad (1,3,6,7,9,10) €21.50

Main Event

Falls Thai Red Curry

With Asian vegetables, infused with kaffir lime & galangal and served with fragrant basmati rice (9,10) €18.00
Add sautéed chicken €3.00

Grilled Chicken Fillet Burger

Cajun marinated chicken fillet on toasted brioche bap, with lettuce, tomato, garlic & chilli mayo, topped with Applewood smoked cheddar, served with rustic fries (1, 3, 7,10) €21.75

Sides

Loaded Fries

Topped with ground chilli Irish beef & shredded cheddar (1,7,9,10) €8.50
Or topped with truffle mayo & parmesan (1,7,9,10) €8.00
Crispy Onion Rings (1,3,7) €5.00
Sauté Onions and Mushrooms (7) €5.00
Crispy Skin-On Rustic Fries €5.00
House Salad with lemon and honey dressing (7,9,10) €5.00
Selection of vegetables and potatoes (7) €5.00

Something Sweet

All €8.50

Warm Apple & Cinnamon Tartlet

with vanilla bean ice cream (1,3,6,7,8)

Selection of Dairy Ice-creams

in a crisp wafer basket (1,3,6,7,8)

After Eight Cheesecake

with mint choc-chip ice cream (1,3,6,7,8)

Belgian Chocolate & Almond

Crouquant Opera Cake (3,7,8)

Individual Berries & Cream Pavlova

with fruit puree (3,7,8)



Allergens

1- Cereal, 2 - Crustaceans, 3 - Eggs, 4 - Fish, 5 - Peanuts, 6 - Soyabeans, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds, 12 - Sulphar Dioxide & Sulphites, 13 - Lupin, 14 - Molluscs

