



FALLS HOTEL & SPA

# Dylan Thomas Bar Menu

Available Daily from 3pm - 9.30pm

Our bar has been named in honour and memory of the Welsh poet Dylan Thomas and his historic link with Ennistymon House, which later became the Falls Hotel.

## TO START

### Sweet'n'Spicy Chicken Wings

*Tossed in our sticky BBQ chilli sauce with cool chive and yoghurt dip (7,9,10,11)* €9.50

### Braised BBQ Baby Back Pork Ribs

*In our Sticky Asian Style BBQ sauce (1,6,7,9,10,11)* €9.50

### Fresh Homemade Soup of the Evening

*Served with homemade brown soda bread (1,3,7,9,10)* €7.00

### Creamy Mixed Atlantic Seafood Chowder

*Served with homemade brown soda bread (1,2,3,4,7,9,10,14)* €9.75

### Confit Silverhill Duck and Asian Vegetable Spring Rolls

*With a soya & chilli dipping sauce (1,3,6,9,10,11)* €9.75

### Cannon of St Tola Goats Cheese

*Rolled in orange pepper crumb, sweet jalapeno relish, fig salami and sourdough croutes (1,7,9,10)* €9.75

### Thai Style Fish Cakes

*with kaffir lime, ginger and chilli served with coriander, garlic and sweet chilli dip (1,4,7,9,10)* €9.75

## SALADS

### Classic Caesar Salad

*Crisp gem lettuce with bacon lardons and garlic and herb croutons tossed in our homemade creamy Caesar dressing, aged parmesan shavings (1,3,4,7,9,10)* Starter €9.50  
Mains €14.25  
- Add Cajun Spiced Chicken €3.75

### 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 €9.50  
Mains €14.25  
- Add Cajun Spiced Chicken €3.75

### Rosettes of Burren Smokehouse Smoked Salmon and Quenelles of Doolin Crab

*With dressed leaf salad, dill and horseradish cream served with homemade brown soda bread (1,2,3,4,7,9,10)* Starter €14.50  
Mains €21.00

## PIZZA CORNER

### Classic Margarita

*Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue and Italian mozzarella (1,6,7)* €16.00

### Meat Feast

*Handmade 12" Thin Crust Base topped with our tangy tomato, garlic and basil fondue, Italian mozzarella, Cajun-spiced chicken, chorizo, pepperoni, salami and smoked bacon (1,6,7,12)* €16.00

### Vegetarian

*Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue, creamy St.Tola Goats Cheese, roast bell pepper and peppery rocket drizzled with basil pesto (1,6,7)* €16.00

### BBQ Chicken and Caramelised Red Onion

*Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue, Italian mozzarella, shredded BBQ chicken, balsamic caramelised red onions and drizzled with our sweet & smokey BBQ sauce (1,6,7,10)* €16.00

## MAIN EVENT

### Falls Signature 8oz Angus Beef Burger

With smoked bacon, Monterey Jack cheese and crispy onion rings in a toasted brioche bun, served with proper chips (1,3,7,10) €18.50

### Seared Fillet of Wild Hake

Gubeen chorizo and potato hash, grilled asparagus, bell pepper relish and citrus crème, served with creamed potatoes and a selection of vegetables (4,7,10,12) €21.00

### “Western Herd Beer” Battered Fish and Chips

Sustainably caught fresh haddock in a light crisp craft beer batter served with home cut chips, mushy peas and sauce gribiche (1,3,4,7,9,10) €19.00

### 6oz Prime Irish Hereford Sirloin Steak Ciabatta

Dry aged Sirloin Steak, cooked to your liking with sautéed onions and mushrooms, garlic aioli and peppercorn sauce with home cut chips (1,3,6,7,9,10) €22.50

### Spinach and Ricotta Tortellini

With roasted chickpeas, black olives and Mediterranean vegetables, sun-dried tomato and basil fondue and aged parmesan (1,3,7,9,10) €15.50

## SOMETHING SWEET

**Warm Pear and Apple Tartlet** *crème anglaise and vanilla bean ice cream* (1,3,6,7,8)

**Trio of Dairy Ice-creams**  
*in a crisp wafer basket, bitter chocolate sauce* (1,3,6,7)

**Ferrer Roche and Tia Maria Cheesecake**  
*with tia maria ice cream* (1,3,6,7,8)

**Strawberry Pavlova**  
*raspberry coulis* (3,7)

**Individual Orange and Cointreau Meringue Pie**  
(1,3,6,7,8)

All at €7.50

**Lightly Crumbed Fresh Scampi and Julienne Fries**  
*Tossed in lemon pepper with dressed leaf salad and sauce gribiche* (1,2,3,7,9,10) €19.00

### Chef's Traditional Roast of the Evening

*Served with all the trimmings—please ask your server for this evening's option* (6,7,9,10,12) €17.50

### Crispy Buttermilk Chicken Fillet Burger

Buttermilk marinated Chicken Fillet on toasted brioche bap with crisp gem lettuce, beef tomato and garlic and chilli mayo, topped with Applewood Smoked Cheddar served with chunky chips (1,7,9,10) €18.50

### Thai Red Curry

With Asian vegetables, infused with kaffir lime and galangal served with fragrant Basmati rice Add sautéed chicken (9,10) €15.50  
€2.50

### Traditional Irish Lamb Stew

Tender slow cooked lamb and roast vegetables in rosemary and garlic broth, creamy mashed potatoes (6,7,9,10) €17.00

## SIDES

**Crispy Onion Rings** (1,3,7)

**Sauté Onions and Mushrooms** (7)

**Julienne Fries**

**Twice Cooked Chunky Chips**

**House Salad with lemon and honey dressing** (7,9,10)

**This evening's selection of vegetables and potatoes** (7)

All at €4.50

**Ruby Coleslaw** (3,10) €2.50

## DRINKS

**Tea / Coffee** €3.50

**Selection of Herbal Tea** €3.50

**Cappuccino/Latte** €3.90

PLEASE BE ADVISED OUR DISHES MAY CONTAIN ONE OR MORE OF THE FOLLOWING ALLERGENS INDICATED ON OUR MENU AS FOLLOWS:

- 1. CEREALS containing Gluten
- 2. CRUSTACEANS and products thereof
- 3. EGGS and products thereof
- 4. FISH and products thereof
- 5. PEANUTS and products thereof

- 6. SOYBEANS and products thereof
- 7. MILK and products thereof
- 8. NUTS - almonds, pecans, macadamia, brasil etc and products thereof
- 9. CELERY and products thereof

- 10. MUSTARD and products thereof
- 11. SESAME SEEDS and products thereof
- 12. SULPHUR DIOXIDE and SULPHITES
- 13. LUPIN and products thereof
- 14. MOLLUSCS and products thereof