



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) €10.50

Fresh Homemade Soup of the Evening

Served with homemade brown soda bread (1,3,7,9,10) €7.50

Creamy Mixed Atlantic Seafood Chowder

Served with homemade brown soda bread (1,2,3,4,7,9,10,14) €10.50

Thai Style Fish Cakes

with kaffir lime, ginger and chilli served with coriander, garlic and sweet chilli dip (1,4,7,9,10) €10.50

Crispy Baked Tortilla Nachos

Topped with Guacamole, Jalapeno Peppers, Spicy Tomato Salsa and Shredded Red Cheddar (1,7,9,10) €10.50

Or

Topped with Ground Chili Irish Beef, and Shredded Red Cheddar (1,7,9,10) €13.00

Cannon of St Tola Goats Cheese

Rolled in orange pepper crumb, sweet jalapeno relish, fig salami and sourdough croutes (1,7,9,10) €10.50

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 €10.50
Mains €15.25
- 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 €10.50
Mains €15.25
- 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 €15.50
Mains €22.00

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

Pepperoni

Handmade 12" Thin Crust Base topped with our tangy tomato, garlic and basil fondue, pepperoni and Italian mozzarella (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

Spicy Jalapeno, Sweetcorn, Red Onion and Pepperoni

Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue, with jalapenos, pepperoni, sweetcorn, red onion and Italian mozzarella, (1,6,7,12) €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 crispy rustic fries (1,3,7,10)

€19.75

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)

€23.50

“Western Herd Beer” Battered Fish and 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)

€21.00

Grilled Prime 10oz Irish Sirloin Steak

Dry aged Sirloin Steak, cooked to your liking with sautéed mushrooms, crispy onion rings and creamy peppercorn sauce served with crispy rustic chips (1,3,6,7,9,10)

€32.00

Giant Asparagus and Ricotta Tortellini

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

€18.50

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

Wild Atlantic Cod Tacos and Fries

Soft Tortilla Shells filled with local organic summer leaves homemade pineapple, bell peppers, sweetcorn, coriander and sweet chilli salsa topped with crispy Wild Cod Goujons served with a side of rustic fries (1,3,4,7,9,10)

€21.00

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)

€19.50

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)

€19.50

Falls Hotel Sweet Potato and Chickpea Curry

With bell peppers and courgettes, flavoured with ginger, onions, garlic, curry spices and coconut milk served with Basmati Rice and crispy poppadom (1,9,10)

€15.75

- Add Sautéed Chicken

€3.75

Traditional Irish Lamb Stew

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

€19.00

SIDES

Loaded Fries

Topped with Ground Chilli Irish Beef and Shredded Cheddar (1,7,9,10)

€7.50

Or

Topped with Truffle Mayo and Parmesan(1,7,9,10)

€7.50

Crispy Onion Rings (1,3,7)

€4.75

Sauté Onions and Mushrooms (7)

€4.75

Crispy Skin-On Rustic Fries

€4.75

House Salad with lemon and honey dressing

€4.75

(7,9,10) Selection of vegetables and potatoes (7)

€4.75

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