



**Dylan Thomas Bar Menu**  
**Available Daily from 3.00pm-9.00pm**

*Where possible we would appreciate if you could please pay by contactless*

**To Start**

**Sweet'n'Spicy Chicken Wings**

Tossed in hot and sweet chilli sauce with cool chive and yoghurt dip **€ 8.25** (Contains Allergens 7,9,10)

**Braised BBQ Baby Back Pork Ribs,**

In our Sticky Asian Style BBQ sauce **€8.50** (Contains Allergens 1,6,7,9,10,11)

**Fresh Homemade Soup of the Evening,**

Served with homemade brown soda bread **€5.75** (Contains Allergens 1,3,7,9,10)

**Creamy Mixed Atlantic Seafood Chowder,**

Served with homemade brown soda bread **€8.50** (Contains Allergens 1,2,4,7,9,10,14)

**Confit Silverhill Duck and Asian Vegetable spring Rolls,**

With a soya and chilli dipping sauce **€8.25** (Contains Allergens 1,3,6,9,10,11,)

**Warm St. Tola Goats Cheese and Pickled Beetroot Tartlet,**

With a burnt orange and redcurrant jus **€9.25** (Contains Allergens 1,7,9,10,)

**Warm Bruschetta of Creamed Portobello Mushrooms and Tarragon,**

With dressed leaf salad topped with Tallegio Cheese **€7.95** (Contains Allergens 1,7,9,10)

**Thai style Fish Cakes,** infused with kaffir lime, ginger and chilli served with coriander, garlic and sweet chilli dip (Contains Allergens 1,4,9,10) **€8.25**

**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 (Contains Allergens 1,3,4,7)

(Starter **€8.25**/Main Course **€12.95**) (Add Cajun spiced Chicken **€3.25**)

**“Falls Hotel Superfood Salad”**

Seasonal mixed leaves, curly kale, quinoa, olives, broccoli, mixed seeds, roasted chickpeas, and sun-blushed tomato tossed in a honey lemon dressing (Contains Allergens 10) (Starter **€8.25**/Main Course **€12.95**)

(Add Cajun spiced Chicken **€3.25**)

**Rosettes of Oak Smoked Salmon and Quenelles of Doolin Crab,**

With dressed leaf salad, dill and horseradish cream served with homemade brown soda bread

(Starter **€10.50** / Main Course **€15.25**) (Contains Allergens 1,2,3,4,9,10)

**Main Event**

**“Falls Hotel Signature 8oz Angus Beef Burger**

*With smoked bacon and mature red cheddar, in a toasted brioche bun, served with proper chips*

**€16.25** (Contains Allergens 1,3,7,10)

**Seared Fillet of Wild Hake,**

*Gubeen chorizo and potato hash, grilled asparagus, bell pepper relish and citrus crème* **€16.95**

(Contains Allergens 4,7,10,12)

**Pan-fried Chicken Supreme,**

*Crispy Pancetta and wild mushroom cream served with this evening's selection of vegetables* **€ 16.75**

(Contains Allergens 1,6,7)

**“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* **€16.50** (Contains Allergens 1,3,4,7,10)

**10oz Prime Irish Hereford Sirloin Steak,**

*Cooked to your liking with crispy onion rings and twice cooked chunky chips, choice of garlic and herb butter, cognac and black peppercorn cream or madeira and tarragon jus* **€ 26.50** (Contains Allergens 1,3,6,7,10)

**Spinach and Ricotta Tortellini,**

*With roasted chickpeas, black olives and Mediterranean vegetables, sun-dried tomato and basil fondue and aged parmesan* **€13.95** (Contains Allergens 1,3,7,9,)

**Lightly Crumbed Fresh Scampi and Julienne Fries,**

*Tossed in lemon pepper with dressed leaf salad and sauce gribiche* **€16.95** (Contains Allergens 1,2,3,7,10)

**Chef's Traditional Roast of the Evening,**

*Served with all the trimmings-please ask your server for this evenings option* **€15.95**

(Contains Allergens 7,9,10,12)

**Vegan Linguini and “Meatballs”,**

*Tossed in a tangy roast tomato and basil sauce* **€13.95** (Contains Allergens 1,6,9,10)



**Grilled Chicken Fillet Burger,**

Cajun 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 **€15.75** (Contains Allergens 1,7,9,10)

**Thai Red Curry,**

Infused with kaffir lime and galangal served with fragrant Basmati rice **€13.95**  
Add sautéed chicken **€15.75** (Contains Allergens 9,10)

**Pizza Corner**

**Classic Margarita,**

Handmade 12" Thin Crust Base topped with our tangy tomato and basil fondue and Italian mozzarella **€13.50**  
(Contains Allergens 1,6, 7)

**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 **€14.50** (Contains Allergens 1,6, 7,12)

**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 **€14.50** (Contains Allergens 1,6, 7)

**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 and smokey BBQ sauce **€14.50**  
(Contains Allergens 1,6,7,10)

**Sides**

Crispy Onion Rings (Contains Allergens 1,3,7)

Sauté Onions and Mushrooms (Contains Allergen 7)

Julienne Fries

Proper Chips

House Salad with lemon and honey dressing (Contains Allergen 10)

This evenings selection of vegetables and potatoes (Contains Allergen 7)

All at **€3.95**

**Something Sweet**

**Rich Belgian Chocolate and Hazelnut Brownie,** chocolate sauce and vanilla ice cream  
(Contains Allergens 1,3,7)

**Warm Raspberry and Dark Chocolate Tart** with ice-cream (Contains Allergens 1,3,7,12)

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

**After Eight Cheesecake** with mint choc-chip ice-cream (Contains Allergens 1,3,7,8)

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

All Dessert **€5.95**

**\* Tea / Coffee €2.75**

**\*Selection of Herbal Tea €2.80**

**\*Cappuccino/Latte €3.00**

**Allergen List and Code**

- 1-Cereals containing Gluten
- 2-Crustaceans and products there of
- 3-Eggs and products there of
- 4-Fish and products there of
- 5-Peanuts and products there of
- 6-Soybeans and products there of
- 7-Milk and products there of
- 8-Nuts-almonds, pecans, macadamia, brasil etc and products there of
- 9-Celery and products there of
- 10-Mustard and products there of
- 11-Sesame Seeds and products there of
- 12-Sulphur Dioxide and Sulphites
- 13-Lupin and products there of
- 14-Molluscs and products there of