

Dylan Thomas Bar Food Menu

Starters

Sweet'n'Spicy Chicken Wings

Tossed in our sticky BBQ chilli sauce with cool chive & yoghurt dip (6,7,9,10,11) €13.00

Fresh Soup of the Evening

Served with homemade brown soda bread (1,3,7,9,10) €9.25

Creamy Mixed Atlantic Seafood Chowder

Served with homemade brown soda bread (1,2,3,4,7,9,10,14) €13.00

Soy & Honey Glazed Pork Belly

Fig & apple chutney and char siu jus (1,6,7,9,10,11) €13.50

Burren Smokehouse Smoked Salmon & Clare Crab Tortilla

Smoked salmon & crab in a soft beetroot tortilla, mango, chilli & bell pepper salsa (1,2,3,4,7,9,10) €15.00

Bourbon BBQ Glazed Bacon Ribs

Tender bacon ribs in smoky bourbon BBQ sauce, ruby apple horseradish coleslaw (6,9,10) €13.50

Prawns Pil Pil

Sautéed Atlantic pink prawns, garlic & chilli oil, grilled sourdough bread (1,2,6) €13.50

Salads

St. Tolas Goats Cheese Salad

Local award-winning goats cheese, sweet chilli beetroot, candied hazelnuts & orange segments, sweet chilli dressing (6,7,8,9,10)

Starter
€13.00
Mains
€18.00

Classic Ceasar Salad

Crisp gem lettuce with bacon lardons, garlic & herb croutons, homemade creamy caesar dressing, aged parmesan shavings (1,3,4,7,9,10)

Starter
€12.00
Mains
€17.00

(Add cajun spiced chicken €4.00, stir-fried pink prawns €5.00)

Chris's Exotic Vegan Salad

Red quinoa, cucumber, chopped dates, pineapple, red onion, mesclun leaves, toasted almonds, coriander, pineapple & mustard seed vinaigrette dressing (6,9,10)

Starter
€12.00
Mains
€17.00

(Add cajun spiced chicken €4.00, stir-fried pink prawns €5.00)

Main Courses

Falls Signature 8oz Angus Beef Burger

Caramelised onions, smoked streaky bacon, lettuce, tomato, smoked cheddar cheese, house burger sauce & brioche bun, stealth chips & crispy onion rings (1,3,7,6,10,11,12) €23.50

Baked Terriyaki Salmon

Teriyaki marinated salmon, Asian vegetables stir-fried in oyster sauce with steamed rice (1,2,4,6,7,9,10,11,14) €25.50

'Western Herd Beer' Battered Fish & Chips

Sustainably caught fresh haddock in a light, crisp, craft beer batter, skin-on fries & remoulade sauce (1,3,4,7,9,10) €23.50

Main Courses

Grilled Prime 10oz Irish

Sirloin Steak

Dry aged sirloin steak, cooked to your liking with sautéed mushrooms, crispy onion rings, creamy peppercorn sauce, crispy coated skin-on fries (1,3,6,7,9,10,12) €37.00

Giant Tortellini with Asparagus & Ricotta Filling

Bound in a fine herb & parmesan velouté with toasted garlic and herb croute & aged parmesan shavings (1,3,7,9,10) €21.00

Guinness & Treacle Braised

West Clare Beef Cheeks

Garlic & cheese potato gratin, grilled flat cap mushrooms, cooking jus (1,6,7,9,10,14) €26.50

Slow Cooked Shank of Local Lamb

Colcannon mash, roast root vegetables, tender stem broccoli, garlic & rosemary jus (6,7,9,10) €35.00

Roast Half Chicken

Creamed leeks & savoy cabbage, spiced carrot puree, Cahir's bonina black pudding potato croquette, thyme & Madeira roast gravy (1,6,7,9,10) €24.00

Falls Hotel Indian Tikka Masala

Curry

Mild Indian spices, mixed vegetables cooked with vine tomatoes and mango chutney, basmati rice, warm garlic & coriander naan bread (7,9,10) €21.00

Add Indian style marinated chicken breast

€4.00, stir-fried pink prawns €6.50

Sides

Loaded Fries

Topped with ground chilli Irish beef & shredded cheddar (1,7,9,10)
Or topped with truffle mayo & parmesan (1,7,9,10) €10.00

Crispy onion rings (1,3,7)

Sauté onions and mushrooms (7)

Crispy skin-on rustic fries

House salad, lemon & honey dressing (7,9,10)

Selection of vegetables & potatoes (7)

Homemade cajun spiced wedges

All €5.50

Desserts

Warm Pear & Apple Tartlet

Crème anglaise & 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)

After Eight Cheesecake

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

Fresh Berries & Cream Pavlova

With fruit purée (3,7)

Belgian Chocolate & Almond

Croquant Opera Cake

(3,7,8) All €9.50

Allergens

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

All our beef is 100% Irish