

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) €12.50

Fresh Soup of the Evening

Served with homemade brown soda bread (1,3,7,9,10) €8.75

Creamy Atlantic Seafood Chowder

Served with homemade brown soda bread (1,2,3,4,7,9,10,14) €12.00

Golden Cheese Croquettes

Creamy Mozzarella in crispy crumb, smooth pineapple & roast onion dipping sauce (1,7,9,10) €11.50

Crispy Coconut Prawns

With celeriac, apple & caper slaw, sriracha aioli (1,4,7,9,10) €13.50

Crispy Baked Tortilla Nachos

Topped with guacamole, jalapeno peppers, spicy tomato salsa and shredded red cheddar (1,7,9,10) €12.00
Add Ground Chilli Irish Beef (1,7,9,10) €3.50

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) €11.50
Add Cajun spiced chicken €4.00

Falls Superfood Salad

Seasonal mixed leaves, curly kale, quinoa, olives, broccoli, mixed seeds, roasted chickpeas, & sun-blushed tomato tossed in a honey lemon dressing (3,7,9,10) €11.50
Add Cajun spiced chicken €4.00

Rosettes of Burren Smokehouse Smoked Salmon & Quenelles of Doolin Crab

With dressed leaf salad, horseradish & dill cream served with homemade brown soda bread (1,2,3,4,7,9,10) €18.00
Mains €25.50

Main Event

Falls Signature 8oz Angus Beef Burger

With smoked bacon jam, lettuce, tomato & pickle, smoked cheddar cheese sauce in a toasted brioche bun, served with stealth chips & crispy onion rings (1,3,7,10,11,12) €23.00

Spicy Jalapeno House Burger

100% Irish beef patty served with jalapeno relish, baby gem lettuce, tomato & pickled jalapenos, spicy cheddar & sriracha mayo in a toasted brioche bun, crispy coated fries (1,3,6,7,10,12) €23.00

Pulled Pork Burger

Flavoured pulled pork with baby gem lettuce & rainbow slaw, crispy dried onions in a soft brioche bun, homemade chunky cajun wedges (1,3,6,7,9,10,11,12) €24.00



Main Event

'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) €23.50

Pan Fried Fillets of Sea Bass

On a bed of chunky ratatouille served with creamed potatoes, mixed vegetables and lemon butter sauce (1,2,4,7,9,10) €25.50

Wild Atlantic Cod Tacos & Fries

Soft tortilla shells filled with local organic summer leaves, a homemade salsa of pineapple, bell peppers, sweetcorn, coriander & sweet chilli & topped with crispy wild cod goujons, served with a side of rustic fries (1,3,4,7,9,10) €23.50

Falls Thai Red Curry

With bell peppers & courgettes, flavoured with ginger, onions, garlic, kaffir lime & coconut milk on steamed basmati rice (1,9,10) €21.00
Add sautéed chicken €3.00

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) €22.50

Chef's Traditional Evening Roast


Served with all the trimmings-please ask your server for this evening roast option (6,7,9,10,12) €22.50

Grilled Prime 10oz Sirloin Steak

Dry aged Irish Sirloin Steak with sautéed mushrooms, crispy onion rings and creamy peppercorn sauce served with crispy stealth fries (1,3,6,7,9,10) €37.00

Tender Whole Rack of Baby Back Ribs

Coated in smokey BBQ sauce with ruby slaw & homemade cajun wedges (1,6,7,9,10,12) €24.00



Main Event

Giant Tortellini filled with Asparagus & Ricotta

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

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

Something Sweet

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 puree (3,7)


Belgian Chocolate & Almond

Crouquant Opera Cake

(3,7,8) All €9.50

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 - Sulphur Dioxide & Sulphites 13 - Lupin
14 - Molluscs



All our beef is 100% Irish