

Dylan Thomas
Bar

Menu

Available Daily from 3.00pm-9.00pm

To Start

Sweet'n'Spicy Chicken Wings,

Tossed in our sweet and sticky chilli sauce with cool chive and yoghurt dip € 8.25 (7,9,10)

Crispy Pork Belly,

With a Soya & Hoi Sin Glaze, Toasted Sesame & Fresh Chilli € 8.50
(1,6 79,10,11)

Fresh Homemade Soup of the Evening,

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

Grilled Prawn Brochette,

Cooked in chilli-lime butter, hot chilli salsa and fresh coriander € 8.50
(2,7,10)

Creamy Mixed Atlantic Seafood Chowder,

Served with homemade brown soda bread € 7.95
(1,2,4,7,9,10,14)

Confit Silverhill Duck and Asian Vegetable spring Rolls,

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

Canon of St.Tola Goats Cheese,

Rolled in a herb and orange pepper crumb, fig salami and roast pepper salsa, With toasted sourdough Croutes € 8.95 (7,9,10,)

Warm Bruschetta of Portobello Mushrooms and Sun-blushed Tomatoes,

Dressed leaf salad topped with aged parmesan € 7.95 (1,7,9,10)

Thai Style Fish Cakes,

Infused with Kaffir Lime, Ginger & Chilli Served with Coriander, Garlic & Sweet Chilli Dip € 8.25 (1,7,9,10)

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)

(Starter-€7.95/Main Course-€11.95)

(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 (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 €9.95/Main Course €15.25) (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 **€15.75** (1,3,7,10)

Seared Fillet of Wild Hake,

Gubeen chorizo and potato hash, grilled asparagus, bell pepper relish and citrus crème **€16.95** (4,7,10,12)

Pan-fried Chicken Supreme,

With sautéed wild mushrooms, champ potato cake and Madeira and tarragon jus served with this evenings selection of vegetables **€16.50** (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 **€16.25** (1,3,4,7,10)

Thai Red Curry,

Jasmin Rice, Poppadum & Mango Chutney €13.50 (9,10)
(Add Sauté Chicken) €15.50

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 & Tarragon Jus **€26.00**
(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** (1,3,7,9,)

Lightly-crumbed Fresh Scampi and Julienne Fries,

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

Chefs Traditional Roast of the Evening,

Served with all the Trimmings-Please ask your served for this Evening Option **€15.95** (7,9,10,12)

Poached Potato Gnocchi,

With wild mushrooms and baby spinach, mascarpone and fine herb cream, parmesan crisp **€13.95** (1,7,9,10)

Cajun Chicken Ciabatta

Fresh butterflied chicken fillet on toasted Ciabatta with crisp gem lettuce, beef tomato and Ballymaloe relish, topped with brie cheese served with chunky chips **€15.50** (1,7,9,10)

Sides

Crispy Onion Rings (1,3,7)

Sauté Onions and Mushrooms (7)

Proper Chips

Skinny Chips

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

All- **€3.95**

Sweet Potato Fries-€4.25

Something Sweet

Rich Dark Chocolate Brownie, chocolate sauce and vanilla ice cream
(1,3,7)

Warm Sticky Toffee Pudding with Bourbon & Vanilla ice cream
(1,3,7,12)

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

Cheesecake of the Day with freshly whipped cream
(1,3,7)

Mixed Berry Pavlova, Raspberry Coulis (3,7)

All Desserts **-€5.95**

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