

## BREAKFAST

Available until 11.30am

Freshly squeezed orange or grapefruit juice	3.95
Fruit compote, Greek yoghurt & granola	7.50
Seasonal fresh fruit salad, yoghurt, sweet dukkah	7.50
<b>Creamed porridge</b> with toasted hazelnuts, sultanas & honey or fresh berries & honey (also available with soy / almond milk)	6.95
<b>Full Irish Breakfast</b> Free Range eggs, crispy bacon, grilled sausages, Kelly's of Newport black & white pudding, roast tomato, field mushroom, toast & tea or coffee	12.95
<b>Ballycotton smoked Salmon</b> with scrambled eggs, chive crème fraiche & toast	12.95
<b>Avocado &amp; cream cheese toast</b> with scallion, olive oil & sea salt on rye	6.95
<b>Add Ballycotton Smoked Salmon</b>	12.95
<b>Eggs any style &amp; toast</b>	6.95
<b>Poached Free Range eggs</b> with crispy bacon, smoked tomato chutney	7.95
<b>Eggs Benedict</b>	11.95
<b>Eggs McSwiggan</b> w/ Ballycotton smoked salmon	12.95
<b>Ham, spinach &amp; cheddar cheese omelette</b>	9.95
<b>House made muffins or scones</b>	3.75

## BEERS & CIDERS

Please see board for our selection of craft beers

<b>Krombacher Pils (draught)</b> 33cl - 50cl	4.75/6.75
<b>Guinness (draught)</b> pint	5.95
<b>Hop House 13 (draught)</b> pint	6.75
<b>Bottled</b>	
<b>Erdinger</b> 33cl	5.95
<b>Budvar</b> 33cl	5.95
<b>Peroni</b> 33cl	5.95
<b>Heineken</b> 33cl	5.95
<b>Bulmers</b> 33cl	5.95
<b>Peroni (gluten-free)</b> 33cl	5.95
<b>Corona Extra</b> 33cl	5.95
<b>O'Hara's IPA</b> 33cl	5.95
<b>O'Hara's Red</b> 33cl	5.95

## WATER

<b>Sparkling Water (San Pellegrino)</b> 500ml	4.25
<b>Still Water (Panna)</b> 500ml	4.25

# CANAL BANK CAFÉ

## BREAKFAST

## LUNCH

## DINNER

### STARTERS

<b>White Onion Soup</b> with truffle oil, rosemary croûtons	6.95	<b>Today's Special soup</b>	6.50
<b>Spicy Buffalo Chicken Wings</b> w/ blue cheese dip & celery	14.95	<b>Baked Nachos</b> with aged cheddar, guacamole, tomato salsa, house pickled jalapeños, sour cream	9.95
<b>Mezze Plate</b> w/ spiced baba ghanoush, red pepper puree, marinated olives & feta, sumac pickled onions, dukkah & warm flatbread	9.95	<b>Slow cooked BBQ Baby Back Ribs</b> , satay dressed slaw, peanut, coconut & pickled ginger	10.95
<b>Crisp Fried Squid</b> , kimchi dressed slaw, Korean chili dipping sauce	10.50	<b>Bluebell Falls Goats Cheese &amp; Serrano Ham Salad</b> w/ pear, hazelnut & black garlic vinaigrette	10.95

## SALADS & OMELETTES

<b>Baby Spinach and Bacon Salad</b> with poached free-range egg, pinenuts, croutons, mustard dressing & parmesan	15.50
<b>Buttermilk Fried Chicken Salad</b> with Cashel blue cheese, Belgian endive, baby spinach, grapes hazelnuts, honey mustard dressing	16.50
<b>Salmon Salad</b> w/ wild rice & quinoa, cucumber, baby spinach, green beans, pickled ginger, miso vinaigrette, sesame togarashi	16.50
<b>Caesar Salad</b> add chicken	11.50 15.25
<b>Baked Ham &amp; Aged Cheddar Cheese Omelette</b> with mixed leaves	12.95
<b>Sundried Tomato, Spinach &amp; Feta Omelette</b> with mixed leaves	12.95

## SANDWICHES

Available until 5pm - All served with fries

<b>Chargrilled Steak Sandwich</b> w/ celeriac - horseradish remoulade, pickled cornichon & rocket on toasted sourdough	15.95
<b>Chicken Club Sandwich</b> w/ bacon, lettuce & tomato, smoked jalapeno mayo	13.95
<b>Grilled Courgette &amp; Chickpea Flatbread</b> w/ haloumi cheese, red pepper puree, rose harissa & sundried tomato vinaigrette, nut dukkah & yoghurt	13.95

## BURGERS

<b>Chargrilled Beef Burger</b>	14.95
w/ aged farmhouse cheddar, bacon, smoked tomato chutney	16.95
w/ fried free range egg & crisp bacon	16.95
w/ Gubbeen chorizo, smoked Gubbeen cheese & smoked paprika aioli	16.95
Served with French Fries and house pickles. Well done burgers may take up to 25 minutes	

## MAINS

<b>28 Day Dry Aged Rib Eye Steak</b> salt baked celeriac, warm mushroom vinaigrette, watercress salad, fries & bearnaise sauce	29.95
<b>Fish &amp; Chips</b> Beer battered fillet of coley, minted pea puree, tartare sauce	19.95
<b>Shellfish Cioppino</b> Lisadell cockles & mussels, prawns, tomato fennel & saffron broth, garlic & smoked paprika aioli, grilled ciabatta, fries	23.95
<b>Maple &amp; Black Pepper Glazed Duck Confit</b> w/ cauliflower puree, pickled raisins, confit potatoes, duck jus	23.50
<b>Fish of the Day</b>	Market price
<b>Roast Free Range Chicken Supreme</b> w/ root vegetable puree, sauteed winter greens, confit baby potatoes, black garlic & hazelnut butter	22.95
<b>Spiced Cauliflower</b> w/ giant couscous, chickpea salad, baby spinach, sundried tomato, rose harissa, spiced nut dukkah, tahini dressing	18.95
<b>Pasta of the Day</b>	See board

## SIDES

<b>French Fries</b> - matchstick or medium cut	4.95
<b>Sautéed Winter Greens</b> w/ black garlic & hazelnut butter	4.95
<b>Spiced Cauliflower</b> , tahini dressing, spiced dukkah	4.95
<b>Green Salad</b> with mustard dressing	4.95
<b>Mashed Potatoes</b>	4.95
<b>Roasted Field Mushrooms</b> w/ mushroom vinaigrette	4.95

## GIN & TONIC

<b>Gunpowder Gin</b> & Schweppes 1783 Tonic w/ elderflower & grapefruit	11.50
<b>Glendalough Rose Gin</b> , Schweppes 1783 Tonic mint & lime	11.25
<b>Hendricks Gin</b> & Fever Tree Tonic w/ cucumber & lime	11.25
<b>Glendalough Gin</b> & Fever Tree Tonic with raspberries & fresh lime	10.50
<b>Monkey 47 Gin</b> & Fever Tree Tonic w/ lime leaf, rosemary & lemon	12.25

## COCKTAILS

<b>Bellini</b> Prosecco, Cerme de Peche, fresh raspberry	9.95
<b>Aperol Spritz</b> Prosecco, Aperol, club soda, fresh orange	11
<b>Strawberry Daiquiri</b> White rum, fresh lime & strawberry	12
<b>Gimme Mor</b> Mor gin, fresh grapefruit, lime, egg white, bitters	12
<b>Cosmopolitan</b> Vodka, Cointreau, cranberry, lime	11
<b>Mojito / Raspberry Mojito</b> Rum, lime, mint, sugar syrup, bitters & soda / Add fresh raspberry	12
<b>Pisco Sour</b> Pisco, lemon, egg white, syrup & bitters	11
<b>Basil Smash</b> Mor Irish gin, fresh basil, lemon juice, simple syrup	11
<b>Manhattan</b> Bulleit rye, sweet vermouth, bitters, amareno cherry	12
<b>Mai Tai</b> white & dark rum, cointreau, lime, pineapple, grenadine	12
<b>Dark &amp; Stormy</b> dark rum, Fever Tree ginger beer & lime	10
<b>Patron XO Espresso Martini</b> Patron Coffee XO tequila, vodka, espresso	13

## MARGARITAS

<b>Jalapenoria</b> - Infused Resposado Tequila, lime, agave, Smoked Maldon Sea salt	12
<b>Skinny Margarita</b> - El Jimador Resposado Tequila, lime, agave, Maldon sea salt	11
<b>Mezcal Margarita</b> - mezcal, agave, lime, fresh orange, Tajin spiced rim	12
<b>Strawberry Margarita</b> - El Jimador Resposado tequila, fresh strawberries, strawberry syrup, fresh lime, smoked Maldon salt	12
<b>Raspberry &amp; Grapefruit Margarita</b> - Cuervo Gold tequila, raspberry, grapefruit, agave, & lime	12

## OLD FASHIONED'S

<b>Bulleit Rye</b> w/ Angostura Bitters, Grapefruit Bitters, Orange twist	10.50
<b>Bulleit Bourbon</b> w/ Angostura Bitters, Griottine Cherry, Orange twist	10.50
<b>Teeling's Single Grain Whiskey</b> w/ Chocolate Bitters, Orange Bitters & twist	10.50
<b>Connemara Peated Malt Whiskey</b> w/ Honeyed Water, Angostura Bitters, Orange and Rosemary	11.50
<b>Glendalough Pot Still</b> , bitters, orange & cherry	11.50

ALL MEATS, POULTRY & FISH  
ARE SOURCED FROM IRISH SUPPLIERS.  
ARE OF IRISH ORIGIN & ARE FULLY TRACEABLE

FULL ALLERGEN LIST AVAILABLE

A GRATUITY OF 10% WILL BE PLACED ON PARTIES OF 6 OR MORE