

FOOD SERVED

MONDAY - FRIDAY
3:15PM - 9PM

SATURDAY
3:15PM - 6:45PM

SUNDAY
4PM - 7PM

STARTERS

Homemade Soup of the Day €7.20

Served with a Crusty Roll or Fresh
Wheaten Bread (1a,1b,1c,3,7,9)

Chicken Goujons €11.20

Crisp Chicken Goujons with Tossed Salad,
served with Garlic Mayonnaise or Sweet
Chilli Sauce (1a,1b,1c,3,5,6,7,8,11,12)

MAIN COURSE €19.50

Hot Sticky Wings €11.50

Served with Celery Sticks & Crème
Fraiche (1a,1b,1c,6,7,9,11)

Garlic Mushrooms €10.80

Gold crumbed Mushrooms served with
Salad Garnish & Garlic Mayonnaise
(1a,1b,1c,3,6,7,10,11)

Caesar Salad €10.80

With Cos Lettuce, Crispy Bacon, Parmesan
Shavings, Garlic Croutons & Caesar
Dressing (1a,1b,1c,3,6,7,10,11,12)

ADD CHICKEN €11.20

MAIN COURSE WITH CHICKEN €19.70

Prawn Pil-Pil €13.80

Prawns pan fried in a Chilli & Garlic
Butter, with Cherry Tomatoes, Smoked
Paprika & Garlic Bread (1a,1b,1c,2,6,7,11,12)

Battered Cod Goujons €11.80

Crisp Cod Goujons with Tossed Salad,
served with Curry Mayo dip
(1a,1b,1c,3,4,6,7,10,11)

MAIN COURSE €21.00

BURGER BAR

8oz Beef Burger €21.00

Ballymaloe Relish, Beef Tomato, Streaky Bacon, Cheese & Chips
(1a,1b,1c,3,6,7,10,12)

8oz Peppered Burger €21.00

Served with an Onion Ring, Peppered Sauce & Chips (1a,1b,1c,3,6,7,9)

Southern Fried Chicken Fillet Burger €21.00

Little Gem Lettuce, Coleslaw & Chips
(1a,1b,1c,3,6,7,10)

FROM THE SEA

Golden Crumbled Fillets of Plaice €21.00

Served with Red Cabbage Slaw & Chips
(1a,1b,1c,3,4,6,7,10)

Baked Darne of Salmon €24.50

Served with Babysteam Broccoli & Oyster Sauce Noodles (1a,4,6,14)

Grilled Fillets of Seabass €24.00

On a bed of Champ, with a Chive Butter
(4,6,7)

CHICKEN DISHES

Chicken or Beef Stirfry €22.50

With Noodles & Oyster Sauce
(1a,6,9,11,12,14)

Breaded Breast of Chicken €21.00

With Grilled Bacon, Tomato & Chips
(1a,1b,1c,3,6,7,12)

Chicken Curry €21.00

Breast of Chicken Curry Served with Boiled Rice and Naan Bread (1a,5,6,9,11)

Honey Chilli Chicken €22.00

Battered Chicken, served with Onions, Peppers, Honey Chilli Sauce, Rice & Prawn Crackers (1a,1b,1c,2,3,6,7,11)

CARRICKDALE CLASSICS

Roast of the Day

€21.50

Served with a Panache of Vegetables & Creamed Potatoes (1a,1b,1c,6,7,9)

Lasagne

€19.50

Homemade Beef Lasagne served with Tossed Salad, Coleslaw, Garlic Bread & Chips (1a,1b,1c,3,6,7,9,10)

Steak Sandwich

€27.00

10oz Sirloin Steak on Garlic Bread with Sautéed Onions, Mushrooms & Chips (1a,1b,1c,3,6,7,9)

Pan Fried Chicken Fillet

€22.00

On a Bed of Champ with Peppercorn Sauce & an Onion Ring (1a,1b,1c,3,6,7,11)

SIDE ORDERS

€4.80

POTATOES:

Sautéed (1a,1b,1c,6,7)

Garlic (7)

Creamed (7)

Sweet Potato Fries (1a,1b,1c,6)

Chips (1a,1b,1c,6)

French Fried Onions (1a,1b,1c,3,6,7)

Sautéed Mushrooms (6,7)

Broccoli Hollandaise (3,7)

Butter Carrots (7)

Tossed Salad (6,9)

Panache of Vegetables (7)



VEGAN



STARTERS

€10.50

Melon

Chilled Melon Pearls with Fruit Coulis,
fresh Fruit Garnish & Toasted Coconut (8)

Orange & Mixed Nut Salad

With Mixed Leaves, Red Onion, Cherry
Tomato, Grated Carrot & Orange
Vinaigrette dressing (5,6,8b,10,11)

Vegan Spring Rolls

House Salad, Soya & Ginger Dip
(1a,6,8,9,11)

MAIN COURSE

€21.00

Rigatoni

With a Button Mushroom & Baby Spinach
Cream (1a,3,6,7,11)

Vegetable Curry

Served with Boiled Rice (1a,5,9,10,11)

Vegetable Stirfry

With Noodles & Sweet Chilli & Ginger
Sauce (1a,6,9,11)

Dales Special Vegan Burger

Served with Baby Gem Lettuce,
Beef Tomato in a Brioche Bun (1a,6,9,11)

DESSERTS

€9.00

Vegan Dessert available on request

With Vegan Ice Cream

As vegan dessert options will differ on a
daily basis the allergens may vary with
choice, please speak to your server if you
have any allergies





SWEETS



€9.00

Pavlova with Fresh Fruit & Cream

(3,7)

Traditional Sherry Trifle

(1a,3,6,7)

Chef's Cheesecake

(1a,3,6,7)

Homemade Apple Pie

(1a,3,7)

Banoffee Pie

(1a,3,7)

**Selection of Ice Cream Served
in a Chocolate Wafer Basket**

(1a,3,6,7)

**Sticky Toffee Pudding, Hot Caramel Sauce
& Ice Cream**

(1a,3,7)

**Chocolate Chip Cookies with Ice Cream
& Chocolate Sauce**

(1a,3,6,7)

Chocolate Brownie & Vanilla Ice Cream

(1a,3,6,7)

**ADD A SCOOP OF ICECREAM TO ANY
DESSERT €1.00**



**GLUTEN FREE OPTIONS AVAILABLE
- PLEASE ASK YOUR SERVER**





KID'S MENU



STARTERS

€4.00

Cream of Vegetable Soup (1a,1b,1c,7,9)

Choice of Apple or Orange Juice

Honeydew Melon with Fresh Berries

MAIN COURSE

€8.50

Chicken Goujons (1a,1b,1c,3,7,8)

Sausages (1a,1b,1c,9,10)

Burger (1a,1b,1c,3,6,9)

Nuggets (1a,1b,1c,3,6,7,8)

*ALL THE ABOVE SERVED
WITH CHIPS & BEANS*

Spaghetti Bolognese (1a,3,7,9)

Lasagne with Homemade Chips
(1a,1b,1c,3,7,9)

MAIN COURSE

€11.00

Roast Beef (1a,1b,1c)

Turkey & Ham (1a,1b,1c,7)

*ALL OF THE ABOVE SERVED
WITH FRESH VEGETABLES & POTATOES (7)*

DESSERTS

€4.00

Jelly & Ice Cream (7)

Selection of Ice Cream (7)

Chocolate Brownie & Ice Cream (1a,3,7)



DIETARY

Our food & drinks are prepared in areas where all 14 allergens are handled. While we take precautions, we cannot guarantee dishes are free from traces of the 14 allergens, due to shared equipment & preparation areas. If you have an allergy, please speak to your server or a manager before ordering

1. Cereals containing gluten, namely: 1a-Wheat, 1b-Barley, 1c-Rye, 1d-Oats
2. Crustaceans.
3. Eggs.
4. Fish.
5. Peanuts.
6. Soybeans.
7. Milk.
8. Nuts, namely: 8a-Walnuts, 8b-Pinenuts, 8c-Coconut, 8d-Hazelnuts, 8e-Chopped Nuts, 8f-Almonds, 8g-Pistachio, 8h-Cashew
9. Celery.
10. Mustard.
11. Sesame Seeds.
12. Sulphur dioxide and sulphites.
13. Lupin.
14. Molluscs. eg Mussels, Oysters, Squid, Snails

**MANY DISHES MAY BE ADAPTED TO
SUIT YOUR DIETARY REQUIREMENTS.
PLEASE ASK YOUR SERVER**

**NO SPLIT BILLS FOR PARTIES OF
OVER SIX PEOPLE**