

Matt Ryan Bar

DESSERT

Warm Seasonal Homemade Crumble Vanilla Bean Ice Cream & Crème Anglaise (1,3,7)	9.50
Baked Lemon Meringue Tart Praline Ice Cream & Berry Syrup (1.1,3,7)	9.50
Black Forest Gateau Chocolate Ganache & Crème Anglaise (3,7,12)	9.50
Chocolate Fudge Marquise Orange Syrup, Bitter Chocolate Brittle & Blood Orange Sorbet (1,3,7)	9.50
Classic Eton Mess Crunchy Meringue, Whipped Cream & Fresh Strawberries (3,7)	9.50
Selection Of Ice Cream In a Wafer Basket (1,3,7)	8.15
Chef's Selection Of Three Irish Cheeses Fresh Berries & Grapes, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,3,7)	14.00

ALL OUR DESSERTS ARE FRESHLY MADE
IN HOUSE BY OUR PASTRY CHEF

HOT BEVERAGES

AMERICANO	4.10
ESPRESSO	4.10
CAPPUCCINO (7)	4.20
LATTE (7)	4.20
FLAT WHITE (7)	4.10
HOT CHOCOLATE (7)	4.20
POT OF TEA FOR ONE	4.10

EVENING

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MENU

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DINNER MENU 4.00PM - 9.00PM

STARTERS

Dublin Bay Seafood Chowder 11.50
Freshly Baked Soda Bread (1,2,4,7)

Spicy Buffalo Chicken Wings 12.95
Blue Cheese Dressing & Celery (7,9,11)

Golden Crumbed Brie 10.95
Rocket & Apple Salad, Berry Compote (1,3,7)

Pil Pil King Prawns 14.00
In Chili & Garlic Oil With Sourdough Toast (1,2,2,4)

Smokey Slow Cooked Ribs 14.00
Asian Slaw & Grilled Pineapple (1,6,11,12)

SALADS

Cajun Chicken Caesar Salad 17.50
Crispy Baby Cos Lettuce, Parmesan, Bacon
Pine Nuts, Croutons With Caesar Dressing (1,3,7,8)

Classic Oak Smoked Irish Salmon 17.50
Lemon Caper Dressing, Red Onion, Cream
Cheese & Homemade Brown Bread (1,4,7)

Buddha Bowl (V) 15.00
Avocado, Chickpea, Pickled Red Cabbage, Cherry Tomatoes,
Spiced Carrots, Tofu, Mustard Crest & Lime Dressing (6)

SIDES

House Fries (1) 5.00

Selection Of Vegetables (7) 5.00

Battered Onion Rings (1,7) 5.00

Garlic Ciabatta Bread (1,7) 5.00

ALLERGENS

1. Gluten (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2. Crustaceans (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3. Eggs, 4. Fish, 5. Peanut, 6. Soybeans, 7. Milk, 8. Nuts (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4, Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9. Celery, 10. Mustard, 11. Sesame Seed, 12. Sulphur Dioxide & Sulphates, 13. Lupin, 14. Molluscs (14.1 Mussels, 14.2, Oysters, 14.3 Squid, 14.4 Snails)

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED
WHILST ALL PRECAUTION IS TAKEN WHILE PREPARING FOOD IN OUR KITCHENS,
OUR KITCHEN IS NOT A NUT AND GLUTEN FREE ENVIRONMENT.

PIZZA & PASTA

Homemade 12' Pizza 15.00

Homemade Pizza, topped with Tomato Sauce & Mozzarella (1,7)

Additional Toppings:

Bacon, Ham, Salami, Pepperoni, Cajun Chicken, Roast Chicken, Chorizo - 1.20 per item
Feta Cheese, Goats Cheese, Cheddar Cheese, Mushroom, Peppers, Onion,
Sundried Tomato, Pineapple, Rocket, Red Onion, Sweetcorn - 1.00 per item

Creamy Chicken, Chorizo & Sundried Tomato Linguini 19.00
Fresh Rocket & Parmesan (1,7,12)

Penne Arrabiata 17.00
Italian Tomato Sauce with Spicy Chili Peppers (1,3,4,7,12)
Add Chicken 2.60 Add Prawns 4.20

MAIN COURSE

Irish Hereford Beef Burger 19.50
Brioche Bun, Cheese, Baby Gem Lettuce, Onion, Tomato Relish with House Fries (1,7)

Beer Battered Fish 19.25
Tartare Sauce, Mushy Peas & House Fries (1,3,4,7,12)

Malaysian Vegetable Curry 17.50
Mango & Banana Chutney, Steamed Basmati Rice & Mini Naan Bread (1,6,11)
Add Chicken 2.60

Chargrilled 8oz Irish Beef Sirloin Steak 30.75
Onion Rings, Confit Cherry Tomatoes, Pepper Sauce & House Fries (1,3,7,12)

Chef's Daily Fish Special 28.00
Please ask your server for the Catch of the Day Special (1,4,7,12)

Crispy Fried Chicken Burger 19.00
Brioche Bun, Cheese, Beef Tomato, Burger Sauce with Asian Slaw & House Fries (1,3,4)

Asian Stir Fry With Chinese Egg Noodles 18.25
Peppers, Onion, Carrots, Roasted Garlic & Soya Sauce (1,2,3,6,7)
Add Chicken 2.60 Add Beef 3.65 Add Prawns 4.20

Roast Supreme Of Chicken 21.00
Butternut Squash Purée, Pancetta Cream with Gratin Potato (1,3,7)

Spiced Cauliflower Steak (V) 18.50
Grilled Asparagus, Warm Macaroon Couscous & Cherry Tomato Compote (1,6)