

# Matt Ryan Bar

## DESSERT

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

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

**Thai Vegetable Curry** 17.50

Mango & Banana Chutney, Steamed Basmati Rice & Mini Naan Bread (1,6)

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 Moroccan Couscous & Cherry Tomato Compote (1,6)