

Matt Ryan Bar

SWEET TREATS

Warm Seasonal Homemade Crumble 9.50
Vanilla Bean Ice Cream & Crème Anglaise (1,3,7)

Baked Lemon Meringue Tart 9.50
Praline Ice Cream & Berry Syrup (1,1,3,7)

Black Forest Gateau 9.50
Chocolate Ganache & Crème Anglaise (3,7,12)

Chocolate Fudge Marquise 9.50
Orange Syrup, Bitter Chocolate Brittle & Blood Orange Sorbet (1,3,7)

Selection Of Ice Cream 8.15
In a Wafer Basket (1,3,7)

Chef's Selection Of Three Irish Cheeses 14.00
Fresh Berries & Grapes, Celery Sticks,
Assorted Biscuits & Fruit Chutney (1,3,7)

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

M O R N I N G & L U N C H

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M E N U

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MORNING MENU 10.30AM - 4.00PM

PASTRIES

- Selection of Freshly Baked Pastries** (1.1,3,7) **4.10**
- Homemade Plain or Fruit Scones** **4.50**
With Fresh Cream & Preserves (1.1,3,7)
- Blueberry or Chocolate Muffin** (1.1,3,7) **4.10**

LUNCH MENU 12.00PM - 4.00PM

GOURMET SANDWICHES

- The Grand Club Sandwich** **19.00**
Triple Decker with Grilled Chicken, Bacon, Smoked Cheddar, Egg, Lettuce, Tomato, Onion Mayonnaise, with Salad & House Fries (1.1,3,7,10)
- Chimichurri Spiced 6oz Sirloin Steak Sandwich** **22.00**
On Toasted Ciabatta with Red Onion Jam & Rocket, with House Fries & Pepper Sauce (1.1,7)
- Open Atlantic Smoked Salmon Sandwich** **17.50**
Homemade Soda Bread, Cream Cheese, Capers, Remoulade, Shallots & Rocket (1.1,3,4,7)
- Croque Monsieur** **15.00**
Soft Bloomer Bread, Gruyere Cheese, Ham, Mustard, Bechamel & Parmesan with Salad (1.1,7,10)

SALADS

- Cajun Chicken Caesar Salad** **17.50**
Crispy Baby Cos Lettuce, Cajun Chicken, Bacon, Parmesan, Pine Nuts, Croutons with Caesar Dressing (1.1,3,7,8,9,10)
- Buddha Bowl (V)** **15.00**
Avocado, Chickpea, Pickle Red Cabbage, Cherry Tomatoes, Spiced Carrots, Tofu, Mustard Crest & Lime Dressing (6)

SOUP & SANDWICHES

- Dublin Bay Seafood & Prawn Chowder** (1.1,2,2,4,7) **11.50**
- Chef's Daily Vegetable Soup** **9.00**
With Homemade Soda Bread (1.1,7)
- Chef's Daily Vegetable Soup & Sandwich** (1.1,7) **12.50**
- Sandwiches** (1.1,7) **8.50**
The below are served with Crisps & Salad Garnish (1.1,9,10)

Choose your Bread

White Bread, Brown Bread or Sourdough (1)
Ask your server for Gluten Friendly Option

Choose up to Three from Following Fillings

Lettuce, Cucumber, Onion, Tomato, Egg Mayonnaise (3,10), Grated Cheddar Cheese (7)

Additional Fillings - 1.00 per item

Irish Ham, Grilled Chicken, Tuna Mayonnaise (3,4,10), Streaky Bacon, Italian Salami

MAINS

- Irish Hereford Beef Burger** **19.50**
Cheese, Baby Gem Lettuce, Tomato, Onion & Relish in a Brioche Bun, with House Fries (1.1,3,7)
- Beer Battered Fish of the Day** **19.25**
With Tartare Sauce, Mushy Peas & House Fries (1.1,3,4,7,10,12)
- Thai Vegetable Curry** **17.50**
Mango & Banana Chutney, Steamed Basmati Rice & Mini Naan Bread (1,6)
Add Chicken 2.60
- Penne Arrabiata** **17.00**
Italian Tomato Sauce with Spicy Chili Peppers (1,3,4,7,12)
Add Chicken 2.60 Add Prawns 4.20
- Crispy Fried Chicken Burger** **19.00**
Brioche Bun, Cheese, Beef Tomato, Burger Sauce
with Asian Slaw & House Fries (1,3,4)

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.