

STARTERS

SOUP OF THE DAY 8

Todays fresh market soup served with traditional homemade brown bread & Irish butter
(1, (wheat) 3, 7, 9, 12)

WILD ATLANTIC WAY SEAFOOD CHOWDER 11 *Signature*

Ocean fresh fish, Atlantic mussels, root vegetables, fresh herbs brought together in white wine volute served with brown soda bread.
(1(wheat), 2, 3, 4, 7, 9, 12, 14)

BBQ BONELESS RIBS 10 *Signature*

Tender pork belly strips fried and coated in Bourbon BBQ sauce served with our crisp house red cabbage slaw,
(1(wheat), 7, 9, 10, 12)

CAPRESE SKEWERS 9

Heirloom tomato and mini mozzarella ball skewers. Served with Genovese pesto, torn basil, slow roast tomato tapenade, homemade rosemary focaccia and aged balsamic
(1(wheat) 7, 8, 10, 12)

1848 PATÉ 9.50

Smooth chicken liver paté, rolled in pistaccio crumb, served with crisp sourdough, apple chutney & blackberry pureé
(1 (wheat), 7, 8 (pistaccio), 9, 12)

CHICKEN WINGS 10/18

Crispy fried Irish chicken wings coated in choice of spicy buffalo or sticky BBQ served with Cashel blue ranch & crisp celery
(1(wheat) 3, 6, 7, 9, 10, 12)

IRISH NACHOS 11

Thinly sliced crunchy potatoes topped with pulled beef, our signature gravy, béarnaise sauce and crispy onions
(1 (wheat), 3, 4, 7, 9, 10, 12)

SCOTCH EGG 9.50 *Signature*

Soft boiled free range egg encased with sausage meat, Clonakilty black pudding fried in panko crumb & wholegrain mayo
(1(wheat), 6, 7, 9, 10, 12)

SEAFOOD PARCEL 12

Poached prawn, hake and salmon bound in our Marie rose sauce wrapped in smoked salmon. Served with a citrus and avocado salsa and our homemade Guinness soda bread
(1(wheat), 2, 3, 4, 7, 10, 12)

SPECIAL BOARDS

PLEASE CHECK OUT OUR SPECIAL BOARDS

Chefs Daily Special, from tender roasts to creative culinary specialties

Nightly offers, see which enticing offer is on tonight

SALADS

CHICKEN CAESAR SALAD 10/17

Fresh Romaine lettuce, crispy bacon, sourdough croutons, aged parmesan shavings & in house Caesar dressing.
(1(wheat), 3, 4, 7, 10, 12)

SUPERFOOD SALAD 10/17

Red pepper hummus, avocado, toasted peanut, roasted cauliflower, pumpkin seed, quinoa and apple oil
(8(peanut), 11(sesame))

SWEET CHILLI CHICKEN SALAD

10/17 *Signature*
Sautéed fillet of Irish chicken, sweet potato & parsnip crisp, roasted cashew nuts, chilli dressing & fresh baby gem lettuce
(3, 8(cashew), 10, 12)

GRILL

STEAKS

280G BLACK ANGUS SIRLOIN STEAK 34

Oven roasted Portobello mushroom, crispy buttermilk fried onions & twice cooked beef fat fries
(1(wheat) 3, 7)

SURF & TURF 37

280g Black Angus Sirloin Steak, grilled black tiger prawns, oven roasted Portobello mushroom, crispy buttermilk fried onions & chunky twice cooked beef fat fries
(1(wheat), 2, 7, 12, 14)

1848 REUBEN SANDWICH 18

Warm thinly sliced barbecued beef brisket, sauerkraut, smoked cheese, thousand island dressing served in Stapleton's toasted batch loaf with chunky twice cooked beef fat fries
(1(wheat), 3, 4, 7, 10, 12)

TOMAHAWKS

All our tomahawk steaks are 21 day aged black angus master cuts. Cooked on our chargrill. Creating an amazing flavour and incredible taste

800G TOMAHAWK STEAK 70 *Signature*

Serves Two
Crispy Buttermilk fried onion, oven-roasted Portobello mushroom, cherry tomato's with chunky chips,
(1(wheat), 3, 7, 9, 10, 12)

CHOICE OF SAUCE

- Signature Gravy (12) *Signature*
- Mixed peppercorn sauce (1(wheat), 7, 9, 12)
- Roasted garlic butter (7)

BURGERS

All our burgers are served on a charred rye sourdough bun garnished with baby gem, beef tomatoes served with chunky chips & pickled slaw

☞ SIGNATURE BURGER 20 *Signature*

Black Angus burger, smoked Irish cheese, crisp bacon, golden onion ring, gherkin, house red onion marmalade & cracked black pepper mayo
(1 (wheat) ,3 ,7 ,10, 12)

☞ BUFFALO WINGMAN 19 *Signature*

Buttermilk fried Irish chicken breast, vibrant spicy buffalo sauce, hot sauce mayo, & Cashel blue ranch dressing
(1 (wheat), 3, 7, 9, 10, 12)

☞ GREAT ONE 21 *Signature*

Black Angus burger, tender BBQ pulled pork, crispy buttermilk fried onion, free range fried egg, & garlic mayo
(1 (wheat), 3, 7, 9, 10, 12)

☞ 'BEYOND BEEF' PLANT BASED BURGER 18

100% Vegan burger Pattie, vegan cheese & chipotle mayo,
(1 (wheat), 6, 10, 12) (V)

SIDES

Seasonal Vegetables 4 (7)

Green Beans 4 (7)

Onion Rings 5 (1(wheat)3,7,12)

Wild Mushrooms 4 (1(wheat))

House Salad 4 (12)

Buttermilk Fried Onions 4 (7)

Chunky Chips 5 (1(wheat))

Sweet Potato Fries 6 (1(wheat), 12)

Skinny Fries 5 (12)

Creamy Mash 4 (7)

Buttered Baby Potato 4 (12)

LOADED FRIES

☞ Upgrade your chips to loaded fries 4

PULLED PORK 10

BBQ pulled pork & diced chorizo topped with chipotle mayo & chorizo oil
(1(wheat), 4, 6, 9, 10, 12)

ROASTED CHICKEN DINNER 10

Slow roast chicken with herb stuffing, signature gravy & chicken skin mayo
(1(wheat), 7, 9, 12)

CARBONARA FRIES 10

Crispy smoked bacon lardons in a parmesan and garlic cream topped with shaved parmesan
(7, 9)

PEPPERED BEEF 11

Roast beef strips, pepper sauce & chunky fries
(7, 12)

YOUR WAY

RARE - Seared outside and still 75% red through the centre

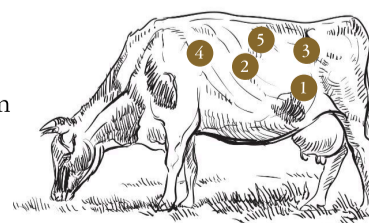
MEDIUM RARE - Mostly pink to red centre, Soft and juicy on the inside

MEDIUM - More pronounced band of pink in centre

MEDIUM WELL - Thoroughly cooked with slight hint of pink inside

WELL DONE - Completely cooked until brown throughout

Our Beef is sourced from Bord bia quality assured suppliers. Fully traceable from the farm
Country of Origin Ireland



- 1 Rump
- 2 Sirloin
- 3 Fillet
- 4 Ribeye
- 5 T-Bone

MAINS

12HR BRAISED BEEF SHORT RIB 25

Signature

Bone marrow, garlic & parsley crumb, velvety chive mash, buttered green beans & indulgent signature gravy

(1 (wheat), 3, 7, 9, 10, 12)

LINGUINE 18

Fresh Linguine, wild Irish mushroom & tarragon cream sauce, aged parmesan shavings, peppery rocket & rustic garlic bread

Add Chicken (+3)

(1 (wheat), 3, 7, 12)

HALF-ROAST CHICKEN 19.50

Half-roast barbecue chicken with sweet potato fries, mini Caesar salad and our homemade barbecue sauce

(1(wheat), 3, 7, 9, 10, 11, 12)

MILLE FOGLI 18 *Signature*

Baked layers of thinly sliced potato, roast peppers, butternut squash, pesto & baby spinach served with salsa fresco

(12) (VG)

CHARGRILLED BACON CUTLET 22

Chargrilled & honey roast bacon cutlet on the bone, creamy mash, turnip puree, buttered savoy cabbage and parsley sauce

(7, 9, 10)

GNOCCHI 18

Pan fried potato gnocchi with a Cashel blue cheese cream sauce, wild mushroom ketchup, crispy onions and sauté wild mushroom

(1(wheat), 6, 7, 9, 12)

THAI RED CURRY 17

Sautéed crunchy vegetables, steamed basmati rice

(1 (wheat), 3, 7, 10, 12)

Choice of:

- Vegetarian,
- Chicken (+3)
- Black Tiger Prawns (+5)

CHEFS DISH OF THE DAY

Please ask your server about our chef's special today

SEAFOOD

FISH & CHIPS 19.50

Ocean fresh hake, tempura batter, smashed peas, lemon & chunky chips.

(1 (wheat), 3, 7, 12)

PAN-SEARED SALMON 23

Signature

Fresh salmon fillet, buttered green beans, grilled almond flakes, Cajun dressing & sautéed baby potatoes

(4, 8(almond), 10, 12)

CRAB GRATIN 22 *Signature*

Atlantic fresh crab, golden parmesan & panko coating, rustic garlic bread & citrus house salad

(1 (wheat), 2, 3, 7, 10, 11, 12, 14)

SEA BASS 22

Grilled seabass, tenderstem broccoli, bacon & leak cream, whipped creamy mash, root vegetable crisps

(4, 7, 9, 10, 12)

SET MENU

2 courses for 29 | 3 courses for 35

Choose a Starter and Main Course or a Main Course and Dessert or 3 courses.

STARTERS

CAPRESE SKEWERS

Heirloom tomato and mini mozzarella ball skewers. Served with Genovese pesto, torn basil, slow roast tomato tapenade, homemade rosemary focaccia and aged balsamic

(1(wheat) 7, 8, 10, 12)

SWEET CHILLI CHICKEN SALAD

Signature

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(3, 8 (cashew), 10, 12)

CHICKEN WINGS

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BBQ BONELESS RIBS *Signature*

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(1 (wheat), 7, 9, 10, 12)

DESSERTS

DEEP FILLED APPLE PIE

Homemade apple pie with House custard & Glenown vanilla ice cream

(1 (wheat) 3, 7)

CHOCOLATE BROWNIE

Signature

Warm chocolate sauce & Glenown vanilla ice cream

(3, 7, 8 (almonds))

BAKED NEW YORK STYLE CHEESE CAKE

Blueberry compete & vanilla ice-cream

(1(wheat) 3, 7, 12)

SELECTION OF GLENOWN ICE CREAM

(3, 7)

MAINS

MILLE FOGLI *Signature*

Baked layers of thinly sliced potato, roast peppers, butternut squash, pesto & baby spinach served with salsa fresco

(1(wheat), 2) (VG)

HALF-ROAST CHICKEN

Half-roast barbecue chicken with sweet potato fries, mini Caesar salad and our homemade barbecue sauce

(1(wheat), 3, 7, 9, 10, 11, 12)

FISH & CHIPS

Ocean fresh hake, tempura batter, smashed peas, lemon & chunky chips.

(1 (wheat) ,3 ,7, 12)

280G BLACK ANGUS SIRLOIN STEAK

Oven roasted Portobello mushroom, crispy buttermilk fried onions & twice cooked beef fat fries

(12 supplement)

(1, (wheat) 3, 7, 9, 10, 12)

BUFFALO WINGMAN *Signature*

Buttermilk fried Irish chicken breast, vibrant spicy buffalo sauce, hot sauce mayo, & Cashel blue ranch dressing

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SIGNATURE BURGER *Signature*

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(1 (wheat) ,3 ,7 ,10, 12)

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& rustic garlic bread

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ALERGENS

1 - Cereals

3 - Egg

5 - Peanut

7 - Dairy

9 - Celery

11 - Sesame Seed

13 - Lupin

2 - Crustacean

4 - Fish

6 - Soya

8 - Nuts

10 - Mustard

12 - Sulphur Dioxide

14 - Mollusc

SUPPLIERS

Musgraves - Certified Black Angus Beef

Cashel - Blue Cheese

Glenown - Ice cream

Atlantis - Fish & Seafood

Limerick Fruit - Fruit & Vegetables

Ballyk Herb Garden - Fresh herbs

Junction One

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