

BAR ONE CADDEN'S

EVENING MENU



APPETISERS

Fresh Soup of the Day	5.70
With Homemade Brown Bread (Without Brown Bread) (Gf Bread available) ●●●	
Macroom Halloumi Fritters	9.00
With Beetroot Hummus, Fresh Rocket, Lemon & Thyme Oil ●●	
Homemade Chicken Liver Pâté with Balsamic Onion Jam	9.80
With Homemade Brown Bread	
Bar One Spicy Chicken Wings	S 9.00 L 14.00
With Hot Sauce & Blue Cheese Dip ●	
Grilled Black Tiger Prawns	10.00
In Chilli & Garlic Butter with Toasted Seaweed Sourdough	

Pan Seared Errigal Bay Scallops	10.50
With Celeriac Purée, Apple Sauce & Kelly's Black Pudding	
Homemade West Cork Duck Spring Rolls	9.50
With Sweet Chilli, Soy & Ginger Dip	
Tempura of Miso Spiced Cauliflower	9.00
With Miso Chilli Dip ●●	

Irish Cheese Board	12.90
With Pure Irish Honey, Balsamic Onion Jam and Water Biscuits.	

Our Specials Board changes daily. Please ask your server for details.

All our meat and poultry is 100% Irish and is traceable from Farm to Fork.

MAINS

10oz Irish Ribeye Steak	28.00
With Wild Mushroom, Crispy Shoestring Onions & Café De Paris Butter	
Choice Of Champ Potato Or Twice Cooked Fries ●	
Treacle Glazed Wicklow Venison	28.00
With Venison Croquette, Roast Veg, Crispy Kale & Cranberry Sauce ●	
Irish Cornfed Chicken	22.00
With Sage & Onion Stuffing, Seasonal Greens, Honey Roasted Vegetables, Champ Potato & House Gravy ●	
Panfried Seabass	23.00
With Steamed Greens, Baby Potatoes and Gubbeen Chorizo Butter ●	
Light Tempura Battered Hake	17.80
With Crushed Peas, Twice Cooked Fries & Homemade Tartare Sauce ●	
Muls' Fragrant South Indian Chicken Curry	17.50
Freshly Ground Spices, Tomatoes, Coconut Milk, Courgette, Onions, Peppers with fresh Coriander & Basmati Rice ●	
Add Garlic & Coriander Naan Bread €2.50 (Contains Gluten)	
Kaju Vegetarian Curry	17.50
Muls' Rich Cashew Paste with Caramelised Onions ●●●	
Tomatoes, Chickpeas, Roast Peppers, Carrots, Cauliflower, Green Beans, Garden Peas & Coconut Milk with fresh Coriander & Basmati Rice	
Add Chicken €3.00 Add Prawns €4.50	
Add Garlic & Coriander Naan Bread €2.50 (Contains Gluten)	

HOMEMADE PIZZAS

12" Thin Crisp Base	Gluten Free Bases Available	Supplement 2.70
Margherita		12.50
Tomato Sauce, Toonsbridge Mozzarella & Basil ●		
Puck Fair		16.20
Aran Islands Goat's Cheese, Red Onion Marmalade & Baby Spinach ●		
Kelly's Meat Feast		16.80
Kellys Of Newport Meatball, Chorizo, Black & White Pudding		
Iberian		16.50
Chorizo, Peppers, Kalamata Olives & Rocket Leaves		
The Islander		16.20
Aran Island Feta Cheese, Black Olives, Sundried Tomato, Baby Spinach & Peppers ●		
The Piri Piri		16.50
Piri Piri Chicken, Red Onion, Chorizo & Sundried Tomatoes Drizzled with Piri Piri Mayonnaise		
Greenway		16.50
Dozio's of Mayo Cheese, Kelly's Of Newport Pork & Leek Sausages, Andarl Farm Free Range Egg & Fresh Thyme		
Made In Mayo		16.50
Kelly's Of Newport Black Pudding, Red Onion Marmalade & Dozio's of Mayo Cheese		
Hawaiian		15.80
Andarl Farm Ham & Pineapple		
The Vegan		16.40
Vegan Style Feta, Mozzarella, Roast Peppers, Garlic & Olives ●		
Make Your Own		
Margherita as Base and choose any of the following toppings:		
Vegetable Toppings - Pineapple, Mushrooms, Black Olives, Red Onion, Peppers, Sweet Corn, Tomato, Jalapeño Peppers, Parmesan Cheese, Cashel Blue Cheese, Dozio's of Mayo Cheese, Aran Islands Goat's Cheese, Rocket Leaves, Sundried Tomatoes 1.30 Per Topping		
Meat Toppings - Chicken, Crispy Bacon, 'Kelly's Of Newport' Black Pudding, 'Kelly's Of Newport' Pork & Leek Sausage, Cajun Chicken, Ham, 'Kelly's Of Newport' Meatballs, Pepperoni 1.80 Per Topping		

GOURMET BURGERS

Bar One Classic	17.00	Spiced Mexican Lentil and Bean Burger	16.90
Carolan's 8oz Beef Burger, topped with Dozio's of Mayo Cheese, Crispy Bacon, Crispy Onions & Sweet Chilli Mayonnaise		With Chipotle Mayo on a Brioche Bun (Vegan Option Available) ●●	
Goats Cheese Burger	17.00	Crispy Piri Piri Chicken Burger	
Carolan's 8oz Beef Burger topped with Aran Islands Goats Cheese & Red Onion Marmalade		With Piri Piri Mayonnaise on a Chipotle Bun.....	
		17.00	

Our Gourmet Burgers come in a Brioche Bun & are served with Onion Rings, Ruby Coleslaw, Twice Cooked Fries & House Ketchup.

SIDE DISHES

Bucket Of Twice Cooked Fries.....	3.20	Champ Potato.....	3.00	Joe's Organic Leaves	
Onion Rings	3.20	Baby Potatoes	2.80	With Confit Tomato & Toasted Seeds	4.00
Homemade Ruby Slaw	2.00	Garlic Bread.....	4.20		

● Dish Does Not Contain Gluten ● Vegetarian ● Vegan Friendly Many of our dishes are coeliac friendly. Please let your server know if you have any allergies or dietary requirements.

Please note All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. The food allergens used in the preparation of our food can be viewed on a separate menu. Please ask us if you would like to view this menu or if you need additional information on our food allergens.

DRINKS

WINE LIST

WHITE WINE

	Glass 175ml	Caraffe 500ml	Bottle 750ml
<i>Crisp & Light</i>			
Sepia Vistamar - Sauvignon Blanc (Chile)	6.70	18.00	27.00
Il Caggio - Pinot Grigio (Italy)	6.70	18.00	27.00
Les Fumeés Blanche - Sauvignon Blanc (France)	7.50	20.00	30.00
Picpoul De Pinet - Cuvée Tradition (France)			30.00
<i>Aromatic & Fruity</i>			
Villa Bianca - Verdejo (Italy)	7.40	20.00	29.50
Vignobles Foncalieu L'or Du Sud Chardonnay (France)	6.70	18.00	27.00
Heart Of Stone - Sauvignon Blanc (N.Zealand)	8.50	22.70	34.00

RED WINE

	Glass 175ml	Caraffe 500ml	Bottle 750ml
<i>Smooth & Fruity</i>			
Sepia Vistamar - Merlot (Chile)	6.70	18.00	27.00
Vignobles Foncalieu L'or Du Sud Cabernet Sauvignon (France)	6.70	18.00	27.00
Hesketh River Shiraz (Australia)	7.30	19.40	29.00
Castello Banfi Sangiovese & Cabernet Sauvignon (Italy)	7.40	21.00	31.50
<i>Rich & Full</i>			
Las Moras Malbec Reserva (Argentina)	7.40	19.70	29.50
Ramón Bilbao Crianza - Rioja (Spain)	7.50	20.00	30.00
Roche Audron Cote Du Rhone Grenache, Syrah Et Carignon Organic (France)	8.50	22.70	34.00
Uno Piu Uno Organic (Italy)			33.50

ROSÉ & BUBBLES

	Glass 175ml	Caraffe 500ml	Bottle 750ml
La Grille Rose D'anjou (France)	7.20	19.50	29.00
	Glass		Bottle
La Jara Prosecco Frizzante Organic (Italy)	7.50		36.00
Maria Casaovas Cava (Spain)			45.00
Forget-Brimont Brut Premier Cru Nv Champagne (France)			75.00

COCKTAILS

Southside - Connecullin Gin, Lime Juice, Fresh Mint	10.00
Pornstar Martini - Vanilla Vodka, Passoa, Passion Fruit, Lemon Juice, Prosecco	11.00
Whiskey Sour - Powers Whiskey, Lemon Juice, Lime Juice, Egg White	10.00
French 75 - Mór Wild Berry Gin, St Germain, Lemon Juice, Prosecco	11.00
Margarita - Tequilla Blanco, Cointreau, Lime Juice	11.00
Espresso Truffle - Vanilla Vodka, Kahula, Frangelico, Espresso	11.00
Strawberry Daiquiri - Havana 3, Strawberry, Lime	10.00

BOTTLED WATER

Fíor Uisce Still Sparkling	250ml	2.80	750ml	4.60
San Pelegrino Sparkling			750ml	4.60

ALCOHOL - FREE

Raspberry Mojito - Fresh Raspberries, Mint leaves, Lime Juice, Soda	6.50
Mr Howard - Seedlip Spiced, Pink Grapefruit Juice, Lemon Juice	6.50
Pierre Zero Sparkling White Wine (France) (0.00%)	7.50
Fever Tree Ginger Beer (0.00%)	3.00
Erdinger Blue (0.05%)	4.50
Draught Heineken Zero - Pint (0.05%)	4.60

FULL DRINKS MENU AVAILABLE