

Starters & Soups

PLEASE CHECK WITH YOUR SERVER FOR TONIGHT'S SPECIALS.

HOMEMADE SOUP OF THE EVENING

contains: Mk, Cy, Sp
Served with our Homemade Brown
Bread contains: G-wheat
7.00

(VE) TASTING PLATE

Californian Fusion Sushi Roll, 'Buffalo'
Cauliflower Wings, Roast Beetroot Hummus
Contains: Md, Sp
8.50

"DIZZY GOAT" GOAT'S CHEESE & FIG CROQUETTE

Rocket & Fresh Figs, Hazelnut Vinaigrette
Contains F, S, Sp, Md, Cy
9.00

SPICED CHICKEN & MANGO BON BONS

Fresh Lime, Baby Gem & Orange
Contains: G.Wheat, E, Mk, Md, Sp
9.00

(V) ROAST BEETROOT, APPLE & WICKLOW BLUE BRIE TARTLET

Highbank Orchard Vinaigrette, Baby Mixed Leaves
Contains: G.Wheat, E, Mk, Md, Sp
8.50

ATLANTIC SEAFOOD CHOWDER

Charred Corn & Bacon served with our
Homemade Brown Bread
Contains: Mk, F, Cy, Sp
8.00

MASALA TIGER PRAWNS

Pineapple Salsa, Prawn Cracker &
Minted Yoghurt
Contains C, Mk, Sp
9.50

TEMPURA BATTERED CALAMARI

Vietnamese Pea & Mint Salad, Sweet &
Sour Dressing
Contains G.Wheat, F, Md, S, SS, Sp
8.50

RINGS FARM KILKENNY GLAZED CHICKEN WINGS

Hot Sauce, Vegetable Sticks, Ranch & Cashel
Blue Dressing
Contains: Mk, Md, Cy, Sp, E
8.50

Mains

From the Sea

TRADITIONAL BATTERED FISH 'N' CHIPS

Traditional Battered Hake, Hand Cut Fries,
Mushy Peas, Tartare Sauce & Lemon Wedge
Contains: G-wheat, E, F, Md, Sp
18.50

PAN FRIED TURBOT

Grilled Potatoes, Roast Asparagus, Baby
Caper Puree, Lemon Buerre Blanc
Contains: F, Mk, Sp
24.50

Mains

From the Land

MARINATED LAMB RUMP

Za'tar & Garlic Crumb, Fine Ratatouille,
Black Olive Jus

Contains: G-Wheat, Mk, E, Cy, Sp

22.50

PAN ROAST BARBARY DUCK

BREAST

Citrus Glazed Heirloom Carrots, Boulangere
Potatoes, Cranberry Reduction

Contains: Mk, Cy, Sp

21.50

RINGS FARM CHICKEN SUPREME

Black Pudding & Apple Ballotine, Smoked Bacon
Mash, Fine Beans, Thyme Reduction

Contains: G.Wheat, Mk, Cy, Sp

19.50

SPAGHETTI PRIMAVERA

Chorizo, Courgette, Cherry Tomato, Baby
Spinach & Basil, Parmesan Shavings

Contains: G-wheat, Mk, Sp

18.50

KASHMIRI CHICKEN CURRY

Toasted Naan, Natural Yoghurt
& Lime (Medium spiced)

Contains: S, Mk, Cy, Sp

18.50

HOMEMADE LANGTON SIGNATURE

6oz BEEF BURGER

Toasted Brioche Bun, Bacon & Cheddar Cheese,
Tomato & Baby Gem, House Slaw, Relish & Handcut

Fries contains: G-wheat, E, Mk, Md, Sp

18.50

LOUISIANA CHICKEN BURGER

Spiced Chicken Breast, Avocado, Bacon & Smoked
Cheddar, Baby Gem, House Slaw & Hand Cut Fries

contains: G-wheat, E, Mk, Md, Sp

18.00

CAJUN CRUMBED GOUJONS OF CHICKEN

On a Classic Caesar Salad / Bacon / Pine Nuts / served
with French Fries

Contains: G-wheat, E, Mk, Md, Sp, N

17.50

PRIME IRISH 8oz STRIPLOIN

(Certified)

30.00

Served with Beer Battered Onion Rings contains: G.wheat, E, Mk

Choice of Creamed Potato contains: Mk, Sp or French Fries contains: Sp

Choice of Seasonal Vegetables contains: Mk, Sp or House Salad contains: Sp, Md

(a.) Chimichurri Sauce or (b.) Garlic & Herb Butter contains: Mk, Sp

or (c.) Three Peppercorn Cream contains: Mk, Sp, Cy

Vegetarian & Vegan

(VE) KUNG PO TOFU

Marinated Tofu, Black Bean & Mushrooms, Coriander Rice & Vegetable Julienne

Contains: S, SS, Sp

18.00

Desserts

Sweet

BAILEYS & BROWN BREAD
ICE CREAM GATEAU
Butterscotch Sauce
contains: G.Wheat, N-almond, Mk, E, Sp
8.50

BLACKBERRY & ELDERFLOWER &
APPLE CRUMBLE TARTLET
Vanilla Bean Ice Cream, Elderflower Coulis
Contains: G.Wheat, Mk, E, Sp
8.50

RASPBERRY &
PASSIONFRUIT TRIFLE
Passionfruit Curd, Chantilly Cream
Contains: G.Wheat, E, Mk,
8.50

CHOCOLATE BOMB
Brownie Bites, Homemade Marshmallows, Salted
Caramel Ice Cream & Chocolate Sauce
Contains: G.Wheat, E, Mk, N, Sp
9.00

(VE) THE BRIDIES BAR SNICKERS
Peanut & Caramel roll, Peanut Brittle
& Vegan Vanilla Ice Cream or Vanilla Ice Cream
Contains: N-Peanut, Sp
8.50

CHERRY MERINGUE
Milk Chocolate Ganache, Meringue Kisses,
Chocolate Shavings
Contains: E, Mk, G.Wheat, S, Sp
8.50

Savoury

CHEESEBOARD
St. Kevins Brie, Smoked Knockanore Cheddar, Wicklow Brie, House
Chutney, Honey & Selection of Crackers & Biscuits
Contains: G-wheat, Mk, Cy, Sp
10.00

Dessert Wine

TOKAJI ASZÚ 3 PUTTONYOS 2008 100ML GLS 8.00

*Full Wine Menu & Cocktail Menu
Available*

NO SPLIT BILLS ON PARTIES OVER 6 PEOPLE, SORRY FOR ANY
INCONVENIENCE CAUSED

ALLERGENS LIST: CONTAINS

GLUTEN = G, CRUSTACEANS = C, EGGS = E, FISH = F, MOLLUSCS = M, SOYBEANS = S, PEANUTS = P
NUTS = N, MILK = MK, CELERY = CY, MUSTARD = MD, SESAME SEEDS = SS, SULPHITES = SP, LUPIN = L