Menu\_



STARTERS		MAINS	
Chef's Soup of the Day with homemade brown soda (1, 7)	€6.95	Braised Beef Short Rib with creamy champ, pearl onion & red wine jus, topped with crispy onions (1, 7, 12)	€2
<b>Headfort Signature Wings</b> (3, 7, 11) with Boyne Valley blue cheese dip	small €9 Large €15	Bang Bang Chicken Skewers with spiced roast peanut butter and rice (1,3,7,12)	€2
Chilli Beef Nachos (7, 12) with salsa, guacamole & sour cream	small €8.5 large €14.5	Spiced Cajun Chicken Pasta with garlic sourdough (1, 7)	€1
Confit Duck Spring Roll with Asian dipping sauce (1, 3, 7, 12)	€10.5	Slow Cooked Sticky Baby Back Ribs with house slaw & fries (1, 3, 12)	€2
Rustic Cheese & Bacon Potato Skins with garlic mayo dip (3, 7)	€9	Beer Battered Fresh Haddock with pea purée & house fries (1, 4)	€1
Classic Ceasar Salad small €9   large €15.5 with house dressing herb croutons & bacon lardons WITH Chicken small €12   large €20 WITH Prawns small €15   large €24 (Classic & Chicken - 1, 7, 12) (Prawn - 1, 2, 7, 12)		Chicken Curry Madras with jasmine rice & poppadom (10)	€1
		Tom Doherty's Sausages creamy champ, served with onion & stout gravy (1, 3, 7, 12)	€2
<b>Garlic Crab Claws</b> with Baska Sourdough (1, 2, 3 7)	€13	Confit Duck Leg with creamy garlic potatoes, winter greens	€2
Brie Bon Bons	€9	& berry sauce (1, 3, 6)	
with plum compote (1,3, 7, 12)  Chicken Liver Pate on toasted brioche with berry compote (1,7,12)	€10	Buttermilk Chicken Burger with lettuce, tomato & cajun mayo served with house fries (1,3,7)  Homemade Irish Beef Burger	€1
Kerrigan's Breaded Baby Mushrooms vith creamy garlic mayo (5, 8, 9, 12)	€9.5	Monterey Jack Cheddar, maple smoked bacon, shoestring onions, relish and pickles served with fries (1,3,7)	
Kelltic Combo  served with Vanilla Pod Signature Wings, Rustic Cheese & Bacon Potato Skins, Slow Cooked  Sticky Pilos side of selectory godie mayo 8		Oven Baked Salmon on creamed leeks, peas & pancetta (1,4,7)	€2
Sticky Ribs, side of coleslaw, garlic mayo & blue cheese dip (1, 7, 12, 14)		<b>Steak Sandwich</b> with prime beef strips in BBQ sauce, sauté onions, melted cheddar on toasted ciabatta & house fries (1, 7, 12)	€2
LOADED FRIES		STEAKS	
small €6.5   large €9.5  Chilli Beef Fries (7, 12)		Prime Irish 10oz Sirloin Steak With Sauté onions, choice of sauce & side	€3
with melted mozzarella, sour cream, salsa & guacamole  Crispy Pancetta Fries (7, 12)  with melted duo of cheese & tobacco onions		<b>Signature Steak on the Stone</b> with onion rings, house fries, trio of pepper sauce, garlic butter & red wine jus (1, 7, 12)	€3
SIDES	1	PIZZAS —	
House Salad (10, 12) Garlic E	Rings (1) Bread (1)	Stone Baked Margarita Stone Baked Meat Feast (All - 1, 7, 12)	€1
	y Champ (7) Potato Fries	Cajun Chicken Pizza with sautée onion & peppers Please ask for Today's Special	€1





Menu



## SWEET TREATS

AII €8

WINE LIST

All Wines Contain Sulphites

Belgian (	Chocolat	e Brownie
-----------	----------	-----------

with vanilla ice cream (1, 3, 7)

Sticky Toffee Pudding

Slane Whiskey butterscotch sauce & vanilla ice cream (1,3,7)

Cheesecake

please ask for today's special (1, 3, 7)

Meringue

with orange and pomegranate (3,7,12)

**Apple Cinnamon Crumble** 

with vanilla ice cream (1,3,7,12)

**Dessert Special** 

please ask for todays special

WHIPPED SUNDAES

AII €7

**Biscoff** 

Banoffi

**Cookies & Cream** 

All (1,7,12)

CHEESE BOARD ———

€15

Irish Cheeseboard to share

Irish seasonal cheese from

Sheridan's Cheesemongers, chutney & crackers (1, 12)

COCKTAILS

All €12

Kells Collins

Kells Kiss Passionstar Martini Frozen Daquiri's

White Chocolate

Espresso Martini Pina Colada

Spicy Margarita Harvey Wallbanger

Sour Sailor

WHITE

Gls Carafe Bottle

Cuna Del Sol, Sauvignon Blanc Chile €9.10 €18.30 €30.50 Mussel Bay, Sauvignon Blanc NZ €9.10 €18.30 €31.50

Pinot Grigio *Italy* €9.10 €18.30 €31.50

Head Over Heels, Chardonnay France €9.10 €18.30 €31.50 Picpoule De Pinet France €9.60 €36

RED

 Cuna Del Sol, Cab Sauv Chile
 €9.10
 €18.30
 €30.50

 Rosario, Merlot Chile
 €9.10
 €18.30
 €30.50

Baron De Ley, Rioja Reserve *Spain* €11 €42.50 Cote Du Rhone, *Domaine Lafond*  $\in$ 9 €38.50 Don David, Melbac *Argentina*  $\in$ 9.60 €38.50

ROSE

PROSECCO

Bortolotti Spumante *Italy-Snipe* €12.50

Bortolotti Spumante *Italy - 75cl* €36

CHAMPAGNE

Castleinau Champagne *France* €85.50 Moet & Chandon *France* €85.50

NON ALCOHOLIC -

 Eins Zwel Zero Riesling
 €7.50
 €28.50

 Domaine la Prada Merlot Shiraz
 €7.50
 €28.50

 Vallfromoza Zero Prosecco
 €28.50

**VEGETARIAN MENU** 

We have a dedicated Vegetarian Menu available - please ask your server to view

## **ALLERGENS**

1 - Gluten, 2 - Crustaceans, 3 - Egg, 4 - Fish, 5 - Peanuts, 6 - Soybean, 7 - Milk, 8 - Nuts, 9 - Celery, 10 - Mustard, 11 - Sesame Seeds, 12 - Sulphites, 13 - Lupins, 14 - Molluscs







