NELLIGAN'S

Est. 1995

Bar & Restaurant

EVENING MENU

APPETIZERS

SOUP OF THE DAY (V) (1A,3,7,9,12)
homemade brown soda bread

DOONBEG SEAFOOD CHOWDER (1A,1B,2,4,7,9,11,12,14)
homemade brown soda bread

CHICKEN WINGS
Asian honey hoisin bbq sauce (6,7,11)
OR Spicy buffalo sauce, Blue Cheese Dip (6,7,9)

GOLDEN CRUMB WEDGE OF BRIE (1A,3,6,7,9,12)
red onion marmalade, garden mixed leaves

BAKED STUFFED GARLIC MUSHROOMS (1A,3,7,9)
cream cheese. herb crust, garlic mayo, garden salad

PRAWN PIL-PIL (1A,4,6,7,8)
garlic butter, chilli flakes, toasted garlic ciabatta

SALADS

CAESAR SALAD (1A,3,4,7,10,12)
ceasar dressing, baby gem lettuce, parmesan, croutons
(+) ADD CHICKEN €5

WARM GOATS CHEESE & BEETROOT SALAD (V) (1A,7,8,10)
roast beetroot, goats cheese, chilly, hot honey, mixed leaves, candied pecans, herb croutons, balsamic dressing

HOUSE OF CURRIES

SPICED LENTIL & COCONUT CURRY (V) (1A,10)
lentils, peas, chickpea, spinach, coconut & chili velouté.
basmati rice & poppadom
(+) ADD GRILLED CHICKEN €5 (+) ADD PRAWN €6

BUTTER CHICKEN MASALA (1,1A,7,8,12)
grilled chicken simmered in house made tomato butter curry, smoky, mildly spiced, and unapologetically rich..
basmati rice, mango chutney & poppadom

If you like your curry spicy, ask your server to spice it up!

SMOKESHACK

Four epic cuts. One legendary platter
Deep smoke, bold flavour - BBQ done right !!

SMOKY BBQ PLATTER

Pulled pork, pork shoulder, beef brisket, smoky BBQ wings, Chimichurri, mustard BBQ sauce, cucumber pickles & red chilli (10,11,12)

FOR ONE / FOR TWO

BEEF BRISKET SANDWICH

15 hr slow cooked beef brisket, chef's gravy, onion & poppy seed bap, house fries (1a,7,9,11,12)

"AT NELLIGAN'S, WE CRAFT EVERYTHING WITH CARE, USING LOCAL INGREDIENTS, TRUSTED PRODUCERS, & HOMEMADE TOUCHES IN EVERY BITE."

🥩 MEAT – JIM FLAVIN BUTCHERS & ENDA AHEARNE 🐟 FISH – CS FRESH FISH
🥕 FRUIT & VEG – LIMERICK FRUIT & VEG 🥖 BAKERY – THE 061 BAKERY
SUPPORTING LOCAL PRODUCERS WITH PRIDE.

BURGER & BITES

NELLIGAN'S HOUSE BURGER (1A,3,7,9,10,12)
Char grilled 6oz steak burger, cheddar cheese, streaky bacon, lettuce, onion, tomato, gherkin, toasted brioche, burger sauce, house fries

FRIED CHICKEN BURGER (1a,3,6,7)
garlic mayo, lettuce, tomato gherkin & red onion, served in a brioche bun, house fries

VEGGIE DELIGHT BURGER (1, 1A,3,6,11)
pea, sweetcorn, carrot & sweet potato patty, lettuce, tomato, onions, garlic mayo, house fries

PRAWN TACOS (1A,2,3,4,6,7)
soft shell tortillas, tempura prawns, slaw, salsa & lime, house fries

STEAK SANDWICH (1B,3,7,6,8,11)
6oz striploin steak, ciabatta, caramelised onions, red cheddar, sriracha mayo, rocket, chunky chips & pepper sauce.

MAIN PLATES

10oz SIRLOIN STEAK* (1A,7,10,12)
sautéed mushrooms & onions, crispy onion rings, grilled plum tomato
Choice of side - mash potato & veg OR chunky chips & salad.
Choice of sauce - peppercorn, wild mushroom, or garlic butter

SLOW COOKED FEATHER BLADE OF BEEF (6,7,9,12)
mash, roasted root vegetables, chef's gravy

PAN SEARED FILLET OF SALMON (4,7,9,10,12)
mash, seasonal vegetable, white wine sauce

SEAFOOD PIE (2,3,4,6,7,10,12,14)
fresh mix of fish & prawns cooked rich cream sauce, topped with mash potato and baked, side salad OR house fries

BEER BATTERED FISH & CHIPS (1A,3,4,6,7,10)
fresh fish in beer batter, chunky tartar sauce, pea puree, house fries

CHICKEN OR BEEF SIZZLER (7,9,12)
peppers & onions infused spicy herbs, served on a hot sizzling platter, basmati rice OR house fries

ROAST SUPREME OF CHICKEN (3,7,9,12)
creamy mash, seasonal veg, wild mushroom sauce

BEEF STROGANOFF (7,10,12)
beef, mushrooms & caramelized onions, rich brandy & paprika cream sauce, basmati rice

ROAST OF THE DAY
Please ask your server for today's roast of the day.

SIDES **

HOUSE FRIES (12)
SWEET POTATO FRIES (12)
CHEFS HOMEMADE SLAW (3,6,12)
ONION RINGS (1A,3,6,12)
CHUNKY CHIPS (12)
CRUSTY DIAMOND ROLL (1A)
HOUSE SIDE SALAD (3,9,10)
CHEF'S GRAVY (6,12)

'Please inform your server of any food allergies or dietary requiremnts before ordering.'

(V) = Vegetarian

*Supplement charge for dinner inclusive residents | Sirloin Steak €15
** sides are not included for dinner-inclusive resident packages. A supplement will apply.

1. GLUTEN 1(A). Wheat 1(B). Oats 1(C). Barley 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Lactose/Milk 8. Nuts 9. Celery 10. Mustards 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Mollusc