

# **Bar Food Menu**

**Daily specials board also  
12 noon to 9pm**

## **Starters**

<i>Vegetable Soup with Ann's Bread</i>	<i>5.50</i>
<i>Seafood Chowder with Ann's Bread</i>	<i>9.50</i>
<i>½ Dozen Galway Bay Rock Oysters</i>	<i>15.00</i>
<i>Plate of Yawl Bay Smoked Salmon, Salad &amp; Brown Bread</i>	<i>10.50</i>
<i>Chicken Liver Patè</i>	<i>7.50</i>
<i>Mixed Leaf Salad with Crispy Bacon, Blue Cheese &amp; Garlic Croutons</i>	<i>9.50</i>
<i>Warm Chicken Salad with Roasted Peppers &amp; Fried Potatoes</i>	
	<i>Small 9.50 /Large 13.50</i>
<i>Grilled Ardsallagh Goat's Cheese Bruschetta with Roasted Peppers &amp; Onion Jam</i>	<i>9.50</i>

## **Main course Seafood (Bia Mara)**

<i>Deep Fried Fillet of Plaice, vegetable Puree, Sauté Potatoes &amp; Tartare Sauce</i>	<i>19.50</i>
<i>Grilled Cod with champ, julienne of vegetables and a beurre blanc sauce</i>	<i>22.00</i>
<i>Monkfish Scampi with salad and saute potatoes</i>	<i>25.00</i>
<i>Gratin of Hot Potato &amp; Yawl Bay Smoked Salmon with Tossed Salad</i>	<i>14.50</i>
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*We are Coeliac friendly – just ask*

*Aherne's food is cooked to order; please advise if you are caught for time  
½ portions charged at 75% of normal price*

<i>Marinated Chicken &amp; Vegetable Stir fry with Rice</i>	16.50
<i>Chargrilled 10 oz Sirloin Steak with garlic butter, mushrooms, onions and sauté potatoes</i>	22.95
<i>Free Range Breast of Chicken with Mash, Julienne of Vegetables &amp; Mushroom Jameson Cream Sauce</i>	15.85
<i>Tagliatelle Pasta with Chicken, Mushrooms, Bacon &amp; Cream</i>	14.50
<i>Chicken Nuggets with Sauté Potatoes</i>	9.50

### *Side Orders*

<i>Tossed Salad or Root Vegetable Purée</i>	3.60
<i>Sauté Potatoes</i>	3.50

### *Sandwiches*

<i>Open Smoked Salmon on Aherne's brown</i>	8.50
<i>Open Seafood on Aherne's brown bread</i>	8.50
<i>Open Chicken with pimento &amp; basil mayonnaise, lettuce &amp; tomato</i>	7.50
<i>Toasted Special (baked ham, cheddar cheese, red onion jam &amp; Tomato)</i>	7.50
<i>Toasted Seafood with salad</i>	8.50

### *Aherne's Desserts (by Anne)*

<i>Coffee Whiskey Meringue</i>	6.50
<i>Pear &amp; Almond Tart</i>	6.50
<i>Ann's Bread &amp; Butter Pudding</i>	6.50
<i>A Selection of Aherne's Desserts (A Surprise!!!)</i>	6.50
<i>Hot Chocolate Pudding with Cream (9 min cooking time)</i>	7.50
<i>Selection of Home-made Ice Cream</i>	7.50
<i>Selection of Irish Farmhouse Cheese (Cooleeney, Mature Irish Cheddar, Gubbeen &amp; Cashel Blue)</i>	8.50
<i>Home-made Shortbread Biscuits</i>	1.35

## Wine List

	Glass	Bottle
<u>White</u>		
<b>Chardonnay Domaine de la Ferrandiere (France) 2014</b> <i>A fresh, clean chardonnay from the south of France, made without the use of oak. That means you can taste all the crisp apple and smooth melon flavour of the grape.</i>	€22.50	
<b>Sauvignon Blanc Granfort (France) 2015</b> <i>Typical fine French dry wine</i>	€ 5.95	€23.50
<b>Pinot Grigio Ara Della Valle (Italy) 2015</b> <i>Remarkable bright, clear wine with copper tinges Intense nose with Honey, apple and spring flower aromas</i>	€ 6.70	€26.50
<b>Chablis (Domaine Seguinot- Bordet) 2014</b> <i>Subtle nose with apple, peach, elderberry &amp; mineral nuances Crisp palate with good levels of fruit &amp; gentle finish</i>	€ 9.20	€35.50
<b>Sancerre (Philippe Raimbault) 2015</b> <i>Aromas of wild flowers &amp; nettles combined with a flinty mineral edge Crisp acidity on the palate with fresh herbaceous flavours</i>	€ 9.20	€35.50
<u>Red</u>		
<b>Malbec Eleve (Argentina)2015</b> <i>Plenty of blueberry, red plums and hints of licorice/spice</i>	€ 6.70	€26.00
<b>Merlot (France) Noemie Vernaux 2014</b> <i>Juicy sweet ripe fruits with soft tannins and an easy finish</i>	€ 5.45	€23.50
<b>Shiraz (South Africa) Provenance 2013</b> <i>Firm yet silky texture, full-bodied with a long, elegant finish</i>	€7.00	€27.00
<b>Rosé Domaine De La Ferrandiere 2014</b> <i>Ripe raspberries and strawberries</i>	€5.25	€25.50
<b>Prosecco Maschio del Cavalieri</b> <i>Fruity, crisp, off dry and summery. A zingy palate of light summer</i>	€ 7.70	€30.00

Full Wine list also available – please ask your server



## ***Townhouse Accommodation***



*Bed & Breakfast from €60pps. For more special offers visit [Ahernes.com](http://Ahernes.com)*

## ***Restaurant***



*The Dining room opens each evening from 6pm with a la carte and dinner menu options.  
Available for private hire for small wedding and celebrations*