

O'Connell Bar and Kitchen

Breakfast Menu

(Available: Mon-Sat 9am-11.30am & Sun 9am-11am)

Scrambled or poached Eggs on Toasted Muller and O Connell sourdough
with crispy streaky bacon. 14.00 (Allergen 2b 6 9 3 14)

"Eggs Benidict": Poached Eggs on Toasted Muffin with Hollandaise sauce crispy bacon and roasted
cherry tomatoes. 14.00 (Allergen 2b 6 9 3 14)

"Potato Skillet": Sliced Baby Potato Tossed with Bacon, Sausage and Onions in Omimo's not so hot
Sauce, topped with two fried eggs and melted cheese. 14.00
(Allergen 2b 6 9 3 14)

"O'Connell's Breakfast Bagel": Toasted Bagel with Bacon, Sausage, Pudding, Ballymaloe Relish and
topped with a fried egg. 11.00 (Allergen 2b 6 9 3 14)

"The Veggie Breakfast": Scrambled or Poached Egg, Grilled Halloumi Roasted Cherry Tomato, Beans,
Sauté Mushrooms and Potato Hash. Toast or brown bread. 12.00 (Allergen 2b 6 9 3 14)

"Norwegian Eggs": Poached Eggs with Smoked Salmon on toasted muffin with grilled asparagus and
hollandaise sauce. 14.00 (Allergen 2b 6 9 3 13 14)

Traditional American Style Pancakes Drizzled with Maple Syrup, with crispy bacon Nutella and fresh
berries. 12.00 (Allergen 2b 3 9 14)

"The Full Irish": Bacon, Eggs, Sausages, Pudding, Beans and Potato Hash. Toast or brown bread, Tea
or Americano Coffee 15.00 (Allergen 2b 3 14) (€1 supplement on all other coffees)

"The Mini breakfast": One of Each Bacon Egg, Sausage, Pudding
Toast or brown bread, Tea or Americano Coffee 11.50 (Allergen 2b 3 14)
(€1 supplement on all other coffees)

The Merry Mill Local Gluten Free Organic Porridge with honey and berries 7.00 (No Allergens)

Homemade Granola with Natural Greek Yogurt, Strawberries topped with G's Superfruit, blueberry
and Chia seed compote 8.00 (Allergens: 2A, 9, 12)

Traditional Fruit or Plain Scone 4.00 (Allergen: 2b, 9, 14)

Beverages

Tea: Breakfast Tea 3.50

Green Tea 3.80:
Tea 3.80

Berry Tea 3.80:

Chamomile

Coffee : Americano 3.50
9)

Latte 3.70 (Allergen 9)

Cappuccino 3.70 (Allergen

9)
Espresso 3.50

Mocha 3.70 (Allergen 9)

Flat white 3.70 (Allergen

Plant based milks available: 30c

Allergen Index : 1 Molluscs 2a oat gluten 2b wheat gluten 3 Sulphur dioxide 4 Celery 5 Sesame seed 6 Mustard 7 Crustaceans
8 Lupin 9 Milk 10a Almond 10b Hazelnut 10c Walnut 10d Pinenut 10e Coconut, 11 Soyabean, 12 Peanut, 13 Fish, 14 Eggs

Our local suppliers: Grantstown Free Range Eggs; The Merry Mill; Muller & O'Connell Bakery; G's Gourmet Jam



O'CONNELL'S
BAR & KITCHEN

O'Connell's Bar and Kitchen

Weekday Lunch Menu

(Available: Mon-Sat)

STARTERS AND LIGHT BITES

Homemade Soup of the Day served with brown bread €7.00 (Allergens: 2b 3 4 9 10c) Gluten Free

Homemade Seafood Chowder with House Brown Bread €9.00 (Allergens: 2b 3 5 7 9 13 14)

“Caesar Salad”, Cos Lettuce Tossed with classic Caesar Dressing, fresh parmesan, warm garlic croutons, crispy bacon and warm seasoned chicken. Gluten Free Available
Starter €10.00 – Main course with chips €20.00 (Allergens: 2b 3 4 6 7 9 13 14)

Homemade Irish Chicken Tenders tossed in Korean barbeque sauce or hot honey with salad and a garlic mayonnaise dip €11.00 / €22.00 (Allergens: 2b,5,9,11,14)

Chive and Potato Hotcake topped with Smoked Chicken and Garry Hinch Wild Mushroom in a White Wine and Tarragon Cream Sauce €11.00 (Allergens: 3,9,14) Gluten Free

Goats Cheese, Sundried tomato and Roast Pepper Tartlet with a Ribbon Romesco Sauce
Starter €11.00 – Main course with chips €22.00 (Allergens: 3,8,9,10A,14) Gluten Free

MAINCOURSE

“Double Smash Burger”: Two 4oz Grilled Irish Steak Burgers with house burger sauce, mature Irish cheddar, crispy bacon, Guinness braised onions in a toasted bap with side salad and hand cut chips €22.00 (Allergen: 2b 3 4 6 9 14) Gluten Free Available

“Fish and Chips”; Deep-Fried Fillet of Cod in Smithwick's Batter, hand cut chips, tartar sauce, our rich and creamed peas, coleslaw, and dressed salad €22.00 (Allergens: 2B,3,6,9,13,14)

Seasoned Irish Reared Chicken Pieces tossed in a House Curry Sauce with served with half chips and Rice and a Garlic and Coriander flat bread €22.00 (Allergens: 2B,3,4,10E,11)
(Vegan/Vegetarian/GF option Available)

Pappardelle Pasta tossed in a Basil and roasted Garlic cream sauce with Paris Brown Mushrooms, roasted peppers and Pecorino Romano Cheese €22.00. add Chicken / Salmon €2 (Allergens: 2B,3,9,14)

12 Layered Beef Lasagne with House Beef Ragu, topped with 4 Cheeses and Served with Hand cut Chips and House Salad, Garlic bread €21.00 (Allergen 2b,3,9,14)

Chicken Burger: Fillet of Irish Reared Chicken in creoles spices, grilled and served in a toasted bap with Dynamite sauce and a cheddar cheese Bombe, salad and hand cut chips €24.00.
(Allergens: 2b,3,9,14)

Lighter Choices

Chicken Shawarma mild spiced chicken with a homemade tzatziki sauce, hummus and a pickled red onion, served with a flatbread and rice €20.00 (Allergens: 2B, 3,4,9) Gluten Free Available

O'Connell's House Chilli made with slow cooked beef, kidney beans, peppers, in a rich chilli Sauce served with Steamed Rice (Allergens: 3,6) €20.00 Gluten Free Available

SANDWICH SELECTION

Traditional Club Sandwich, toasted with warm Irish chicken and bacon, tomato lettuce and egg mayonnaise, with side salad and hand cut chips €16.00 (Allergens: 2b 3 4 6 14) Gluten free Available

Open Smoked Salmon on Brown Bread, baby capers, house pickled red onion, beetroot infused horseradish sauce on the side €14.00, Add half soup or small hand cut chips €3.00 (Allergens; 1 2b 3 5 6 9 10 13 14) Gluten Free Available

Toasted Special on Muller & O'Connell sourdough with salad and hand-cut chips €13.00 (Allergens; 2b,3b,9) Gluten Free Available

Homemade Chicken Tenders in a Toasted wrap filled with sweet Chilli Mayo, lettuce, tomato, red onion and mixed cheese served with hand-cut chips or a cup of Soup €13.00 (Allergens: 2B,3,6,9,14)

SIDES

Hand cut chips €5.00 Sweet potato Fries €5.50
Onion rings €5.00 (Allergen 2b 9 14) Parmesan Fries €6.00 (Allergen 3 9)
Cheesy garlic fries €6.00 (Allergen 9 6 9 14)

DESSERTS

Homemade Chocolate Brownie with raspberry coulis with homemade honeycomb and Bailey's ice cream €8.95 (Allergens: 3 9 14)

Cullohill Apple Pie with Sauce Anglaise and Home-made Vanilla Ice Cream €8.95 (Allergens:2b 9 14)

Meringue Nest topped with Fresh Cream and passionfruit coulis €8.95 (Allergen 3 9 14) Gluten

Selection of Home-made Ice creams salted caramel sauce €8.95 (Allergen 2b 9 10b 14)

Cheesecake of the day €8.95 (Allergens: 2a, 2b, 9,14,11)

DRINKS

Tea €3.50	Green Tea €3.80	Berry Tea €3.80.	Chamomile Tea €3.80
Americano €3.50	Latte €3.70 (Allergen 9)	Cappuccino €3.70 (Allergen 9)	
Espresso €3.50	Mocha €3.70 (Allergen 9)	Flat white €3.70 (Allergen 9)	
Plant based milks available : 30c			

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O'Connell's Bar and Kitchen

Dinner Menu

Thursday to Saturday 6pm-8.30pm

Appetisers

Chive and Potato Hotcake topped with Smoked Chicken and Garry Hinch Wild Mushroom in a White Wine and Tarragon Cream Sauce 11.00 (Allergens:3,9,14) Gluten Free

Homemade Soup of the Day served with brown bread 7.00 (Allergen 2b 3 4 9 10c.)

Tempura Battered Tiger Prawns, avocado and pomegranate salad, dill and lime Marie Rose sauce 11.00 (Allergens 2b 3 6 7 9 11 14) (*Prawns can be substituted with Courgette for a Vegan diet*)

Bruschetta of Local Cooleeney Brie Cheese and House Dried Cherry Tomato on Muller and O Connell toasted sourdough, rocket salad and candied walnuts 11.00 (Allergen 2b 3 9 10c)

Goats Cheese, Sundried tomato and Roast Pepper Tartlet with a Ribbon Romesco Sauce
Starter €11.00 – Main course with chips 22.00 (Allergens:3,8,9,10A,14) Gluten Free

Tempura Battered Black and White Pudding Bonbons, topped with crispy cabbage and a house Apple and Gin chutney 9.50 (Allergen 2b 3 6 9 14)

Homemade Irish Chicken Tenders tossed in Korean barbeque sauce or hot honey with salad and a garlic mayonnaise dip 11.00 / 22.00 (Allergens; 2b,5,9,11,14)

Main courses

“Double Smash Burger”: Two 4oz Grilled Irish Steak Burgers with house burger sauce, crispy bacon, Guinness braised onions and melted cheddar cheese in a toasted bap with side salad and hand cut chips 24.00 (Allergen 2b 3 4 6 9 14)

“Fish and Chips”; Deep-Fried Fillet of Cod in Smithwicks Batter, hand cut chips, tartar sauce, our rich and creamed peas, coleslaw, and dressed salad 24.00 (Allergen 2b 3 6 9 13 14)

O'Connell's Chicken Curry served with half Chips & Rice, Garnished with Garlic and Coriander flat bread 22.00 (Allergens: 2B,3,4,10E,11) (Vegan/Vegetarian/GF option Available)

Pappardelle Pasta tossed in a Basil and roasted Garlic cream sauce with Paris Brown Mushrooms, roasted peppers and Pecorino Romano Cheese & garlic bread €22.00. add Chicken/Salmon €3 (Allergens: 2B,3,9,14)

10oz Irish Sirloin Steak cooked to your liking on creamy champ potato with a Roe & Co Whiskey and pepper sauce, crispy onion rings 37.00 (Allergen 2b 3 9)

(€10 supplement with Wine & Dine Offer)

Chicken Burger: Fillet of Irish Chicken in creoles spices, grilled and served in a toasted bap with Dynamite sauce and a cheddar cheese Bombe, salad and hand cut chips 24.00.
(Allergens: 2b,3,9,14)

Trio of Seafood: Sautéed Scallops, Grilled Seabass and baked Salmon on Romesco creamed potatoes, pea puree and a citrus poppyseed butter sauce 30.00 (Allergens: 1,3,6,7,9,13) (€8 supplement with Wine & Dine offer)

SIDES

Hand cut chips 5.00 Sweet potato Fries 5.50 Onion rings 5.00 (Allergen 2b 9 14)
Parmesan Fries 6.00 (Allergen 3 9) Cheesy Garlic Fries 6.00 (Allergen 9 6 9 14)

DESSERTS

Cullohill Apple Pie with Sauce Anglaise and Home-made Vanilla Ice Cream 8.95 (**Allergens 2b 9 14**)

Chocolate Brownie with Raspberry coulis with Home-made Honeycomb & Baileys Ice cream (**Allergens: 3 9 14**)

Meringue nest topped with fresh cream and seasonal Berries with a passionfruit coulis and Home-made vanilla ice cream. (**Allergens: 9 14**)

Selection of Home-made Ice creams salted caramel sauce 8.95 (Allergen 2b 9 10b 14)

Cheesecake of the day 8.95 (**Allergens: 2a, 2b, 9, 14, 11**)

Beverages

Tea 3.50 Green Tea 3.80 Berry Tea 3.80 Chamomile Tea 3.80
Americano 3.50: Latte 3.70 (Allergen 9) Cappuccino 3.70 (Allergen 9)
Espresso 3.50 Mocha 3.70 (Allergen 9)
Flat white 3.70 (Allergen 9) Plant based milks are available 30c

Split bills can be accommodated for groups of up to 4 only

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CHILDRENS MENU

Breakfast

(Available: Mon – Sat, 9am-11.30am: Sun 9am-11am)

Scrambled Egg on Toast 5.00 (Allergens: 1,2,4,8)

Scrambled Egg, Bacon OR Sausage and Toast 8.00 (Allergens: 1,2,4,8,13)

Traditional American Style Pancakes with Nutella 6.00 (Allergens: 1,4,7,8,9)

Lunch and Dinner

(Lunch available: Mon-Sat 12.30-3.30pm & Sun 12.30-6pm
Dinner available: Thurs – Sat 6pm-8.30pm)

Starters

Soup 5.00 (Allergens: 2b 4 9 14)

Cheesy Garlic bread 5.00 (Allergens: 2b 3 9 14)

Main courses

Beef Burger with Cheddar cheese 7.00 (Allergens: 2b 3 9)

Pasta Bolognese with Garlic Bread 7.00 (Allergens: 2b,3,4,9,14)

Sausages and plain Gravy 7.00 (Allergens: 2b 3 6 9)

Home-made chicken Tenders with garlic dip 7.00 (2b 3 4 9 14)

Kids Roast of the day with mash and vegetables or hand cut chips 12.00
(Allergens: 3 4 9)

Desserts

Chocolate brownie with Ice-cream 6.00 (Allergens; 2b 3 9 10b 14)

Jelly and ice-cream 6.00 (Allergens: 2b 3 9 10b 14)

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Sunday Lunch Menu

Prepared by our Head Chef Danny Parker and his team.

Homemade soup of the day served with Brown Bread **(Allergens: 2b 3 4 9 10c)**

Creamy Smoked Chicken and Wild Mushroom Vol au Vent in a crispy Puff Pastry served with a House Salad **(Allergens: 2b, 3, 4, 9)**

Caesar Salad: Cos Lettuce Tossed with classic Caesar Dressing, fresh parmesan, warm garlic croutons & crispy bacon **(Allergens: 2b, 3, 4, 6, 7, 9, 13, 14)**

Traditional Roast Turkey & Ham with Roast Gravy and Cranberry Sauce **(Allergens: 2b,3,9)**

Slow roasted Prime Striploin of Irish Beef served with a duo of sauces; Bordelaise and a Whole-grain mustard, accompanied by a Yorkshire Pudding **(6.00 supplement)**. **(Allergens: 2B 3 4 6 9 14)**

Oven baked fillet of Salmon served with grilled Asparagus and a Poppy Seed Citrus Butter sauce, **(Allergens: 1,3,9,13)**

Pappardelle Pasta tossed in a Basil and roasted Garlic cream sauce with Paris Brown Mushrooms, roasted peppers and Pecorino Romano Cheese **(Allergens: 2b,3,9,14)**

Oven Roasted Free Range Irish Chicken Supreme, on buttered leeks with a chestnut mushroom and tarragon cream sauce **(Allergens: 3 9)**

Chocolate Brownie with Raspberry coulis with Home-made Baileys and Honeycomb Ice cream **(Allergens: 2b 3 9 14)**

Cullohill Apple pie with Anglaise and Home-made Vanilla Ice cream **(Allergens: 2b 9 14)**

Pavlova topped with fresh cream and seasonal Berries with a passionfruit coulis and Home-made vanilla ice cream. **(Allergens: 9 14)**

Selection of Home-made Ice creams with a salted caramel sauce **(Allergens: 2b 9 10b 14)**

Cheese cake of the day with Vanilla ice-cream **(Allergens: 2a, 2b, 9, 14, 11)**

Tea /Coffee

Two courses: €35.00 Three courses: €45.00

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