Bar Menu

Starters

© V Home-Made Soup of the Day

€3.50

O'Dowds Seafood Chowder

€5.95

(Creamy Fish Soup, made with Fresh Local Seafood)

V Garlic & Herb Bread

€4.00

V Garlic & Herb Bread with Cheese

€4.95

Spicy Chicken Wings in a Barbecue Sauce

€6.95

Chicken Liver Patê with Salad & Toast

€6.95

©Roundstone Crab Claws, Sauteéd in Garlic Butter

€12.50

© Fresh Crabmeat Salad

€10.50

© Large Bowl of Steamed Cashel Bay Mussels

€10.95

(Mussels are steamed with White Wine, Garlic & Herbs)

Grilled Stuffed Garlic Mussels

€8.95

©Connemara Oak Smoked Salmon with Salad

€8.95

© ½ Dozen Mannin Bay Oysters

€9.50

Grilled Oysters (6) with Garlic Butter
& Breadcrumbs

€11.95

(All Starters served with our Home-made Brown Scones)

© indicates Dishes suitable for Coeliacs (Gluten Free). V: indicates Vegetarian Dishes

Main Courses

Fish Dishes

Pan Fried Fillets of Fish and Chips

€12.95

Strips of Connemara Smoked Salmon in a Cheese Sauce on a bed of Tagliatelle Pasta

€12.95

(Please check for Daily Fish Specials)

Chicken & Meat Dishes

Spicy Cajun Chicken with Peppercorn Sauce & Onions

€12.50

Chicken Curry

€12.95

(Choose from Mild, Medium or Hot, Served with Boiled Rice)

O'Dowd's Traditional Lamb Stew

€14.95

(Served with Boiled Potatoes)

10oz Grilled Sirloin Steak

€21.95

(Served with Mushrooms & Onions with Peppercorn Sauce or Garlic Butter and Chips or Mashed Potato)

Please ask a member of staff re: Coeliac Main Course options

Vegetarian Dishes

© V Home-made Black Eyed Bean Burger with a Spicy Tomato Sauce
€12.95

© V Baked Aubergine & Sweet Potato with a Goat's Cheese topping
€13.95

Side Orders

Chips €3.50 Vegetables €2.50

Side Salad €2.50

Open Sandwiches

Open Smoked Salmon Sandwich with Salad
€8.95

Closed Sandwiches

Plain Sandwich (One Filling)
€2.50

Mixed Salad Sandwich (e.g Ham Salad etc)
€3.50

Toasted Mixed Sandwich (e.g Ham & Cheese)
€3.95

Choose from our Selection of fillings:
Ham, Cheese, Chicken, Egg, Tuna or Salad
Toasted Special
€4.50
(Toasted Sandwich with Ham, Chicken, Cheese, Tomato & Onion)
Sandwiches are not available after 6pm

Desserts

Raspberry & Apple Crumble

Kiwi & Almond Tart

Chocolate Gateaux

Vanilla or Mint Ice-Cream
(With Chocolate or Fudge Sauce)

Crème Brûlèe

All Desserts are €4.95

Teas & Coffees

Tea €1.50

Rosehip, Peppermint, Green, Mixed Berries or Camomile Tea

€1.50

Coffee	*€1.50*
Espresso	*€1.50*
Cappuccino	*€2.00*
Irish Coffee	*€5.00*

Baileys, French, Calypso or other Liqueur Coffees

€6.00

Wines by the ¼ bottle @ €4.75 each

White

- **Drostdy Hof Steen Chenin Blanc** (S. Africa)
  (Dry and Medium bodied, good balance)
- **Domaine Peirere Chardonnay** (France)
  (A Crisp Fruity uncorked Chardonnay)
- **Paulita Sauvignon Blanc** (Chile)
  (A Crisp refreshing Sauvignon with Tropical Fruit flavours)

Red

- **Drostdy Hof Cape Red** (S. Africa)
  (Fine notes of Ripe Red Berry Fruit on the nose & Palate)
- **Côte Du Rhone Manoir du Chapelas** (France)
  (Lovely flavours of Spice and Fruit)
- **Paulita Cabernet Merlot** (Chile)
  (Well Structured with a vibrant Blackcurrant Fruit Flavour)

Selection of Wines by the Glass

White

- **Casa Silva Colección Sauv Blanc (Chile) €5.25**
  (A Clean Fresh Wine with Apricot & Mango Aromas)
- **Pinot Grigio Storie de Vite (Italy) €6.25**
  (A Well balanced & refreshing wine)

Red

- **Casa Silva, Cabernet Sauvignon (Chile) €5.25**
  (Crisp dark berry flavours, frech acidity with light tannins)
- **Chateau De Roulerie, Cabernet Franc €6.25**
  (This Round Supple & elegant wine from the Loire Valley accompanies well with Lamb, Meat & Cheese Dishes)