## G O O S E R S BAR & EATING HOUSE

## STARTER

Soup Of The Day	7.5	
Served With Homemade Brown Bread (1, 9)		
Seafood Chowder Blend Of Fresh Fish In A Creamy Broth Served With Homemade Brown Bread (1, 2, 4, 7, 9,	10.5 12)	
Chicken Wings House Marinated Chicken Wings with a cheese dip Sticks (1, 9)	12 & Celery	
Classic Caesar Salad Tender Chicken & Crispy Bacon With Romaine Lettuce, Crunchy Croutons & Savoury Parmesan Tossed In Caesar Dressing (1, 7)	13	
Sauté Chilli & Garlic Prawns Served with Garlic Bread (1, 2, 14)	14	
Duck Liver Pâté Served with Sourdough Bread, Salad and a Redcurra Reduction. (1, 7, 12)	12 ant	
Steamed Mussels Glenbeigh Atlantic Mussels served with White Wine (4 ,7, 12, 14)	13 Sauce	
Deep Fried Brie Served with Beetroot and a Redcurrant Reduction ( SIDES	11.50 1, 3, 7)	
House Fries (1, 12)	5.5	
Sweet Potato Fries (1, 12)	6.5	
Mashed Potatoes (7, 12)	5.5	
Seasonal Vegetables (7)	5.5	
Mixed Seasonal Salad	5.5	
GOOSERS		
SERVING FOOD		
7 DAYS		
FROM 12:30PM		

#### MAIN COURSE

Roast Duck Served and an Orange Butter Sauce (7)	26
Braised Irish Lamb Shank Served on a bed of Champ Potato (7, 12)	26
Deep Fried Scampi Breaded Prawn With Fries, Tartare Sauce & Side Salad. (1, 2, 4, 7, 12)	27
Chargrill Hereford Beef Burger Brioche Bun with melted Irish Cheddar Dry Cured Bacon & Fries. (1, 3, 7, 12)	18
Supreme of Chicken Grilled Chicken with Smoked Black Pudding, wrapped Bacon and served with a Mushroom Sauce. (1, 7, 12)	21 in
12oz Striploin Char-Grilled Steak 8oz Fillet Char-Grilled Steak	33 36
Prime Irish Steak. Grilled Cherry Vine Tomatoes, Sautéed Onions, Skin On Fries, with Peppercorn, Garlic Butter or Bearnaise Sauce (3, 7, 12)	
Grilled Salmon	24
Served with a Cream Sauce (4, 7)	
Venison Haunch Steak 2	6.50
Served with Colcannon and a Red Wine Jus. (7, 12)	
NOTE: To preserve its tenderness and flavour, your Venison Steak should not be cooked beyond medium.	
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Glenbeigh Atlantic Mussels served with Garlic Bread and in a White Wine Sauce (4 ,7, 12, 14)  $\,$ 

#### ALLERGENS:

1=Cereals containing gluten, 2=Crustaceans, 3=Eggs, 4=Fish, 5=Peanuts, 6=Soya, 7=Milk, 8=Nuts, 9=Celery/Celeriac, 10=Mustard, 11= Sesame seeds, 12= Sulphur Dioxide(Sulphites) 13=Lupin 14= Molluscs.

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### **TEAS/COFFEES**

Tea 2.6 Herbal Teas 3.1 Americano 3.6 Latte 4\* Cappuccino 3.9\* Espresso 3.1

Double Espresso 3.6 Flat White 3.9\* Hot Chocolate 4\* Mocha 3.8\* Glass Milk 1.8\* Pint Milk 2.8\*



### HOT BEVERAGES

Irish Coffee 8\*^ Hot Whiskey 5.8^ Bailey's Coffee 8\*^ Hot Port 5.8^ Calypso Coffee 8\*^ Hot Brandy 5.8^ French Coffee 8\*^ Russian Coffee 8\*^



\*CONTAINS MILK ^CONTAINS SULPHITES

# MOCKTAILS .. NON-ALCHOLIC DRINKS

Jungle Juice 10 French Martini 10 Passion Fruit, Pineapple Juice, Cranberry Juice, Lemon Juice, Pineapple Juice, Raspberry Puree, Lime Juice, Sugar Syrup Grenadine and Mango Puree (12) (12)Passion Fruit Martini 10 Classic Lemonade 10 Passion Fruit Puree, Pineapple Juice, Vanilla Syrup, Lime Lemon Juice, Sugar (12) Juice, Non-alcoholic Sparkling Wine (12) 10 Pink Lady 10 Apple Martini Alcohol Free Gin, Lemon Juice, Raspberry Puree, Green Apple Syrup, Blueberry Syrup, Pineapple Juice, and Elderflowwer Syrup, Cranberry Juice (12) Lime Juice (12) 10 Pina Calada (Non - Alcoholic) 10 Blue Lagoon Coconut Puree, Lime Juice, Pineapple Juice, and Sugar (12) Non-alcoholic Blue Curacao, Lemon Juice, Lemonade (12) 10 Blue Hawaiian 10 Mojito Non-alcoholic Blue Curacao, Lime Juice, Sugar and Pineapple Fresh Mint Leaves, Lime Fruit, Lime Juice, Sugar with crushed ice (12) Juice. (12) Mint & Elderflower Lemonade 10 10 Southern Iced Tea Lemon, Sugar, Mint leaves (12) Tea, Lemon Juice and Sugar, (12) Peach Iced Tea 10 Peach, Raspberry, Lime & Lemonade 10 Peach and Raspberry Puree, Lime, Sugar, and Lemonade. (12) Tea, Peach Puree, Lemon and Sugar, (12) 10 Mango Iced Tea Sex On The Beach 10 Tea, Mango Puree, Lemon and Sugar, (12) Peach Puree, Lemon Juice, Orange Juice, Cranberry Juice and Grenadine (12)



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