

BISTRO MENU

at The Writers' Bar & Conservatory

SERVED 12.30 TO 9PM

Starters/Light Bites

FRESH HOMEMADE SOUP

WITH HOUSE BREAD (GF ON REQUEST) (1A,B,3,7,9) (GF) €5.50

CRISPY PORK BELLY

WITH FENNEL & APPLE SLAW AND HOMEMADE BBQ SAUCE (GF) (1A,C, 12) €10.00

SEAFOOD & SHELLFISH CHOWDER

WITH HOUSE BREAD (GF ON REQUEST)(2,4,6,7,13,14) (GF) €9.50

SPICED CHICKEN WINGS

FRANKS HOT SAUCE, CASHEL BLUE CHEESE DIP (3,7,9,10) (GF) €9

SMOKED SALMON

DILL CREME FRAICHE, LEMON GEL & PICKLED SHALLOTS (GF) (4,7) €12

GOAT'S CHEESE SALAD

DELICIOUS IRISH ARSALLAGH GOAT'S CHEESE
ROASTED ORGANIC BEETROOT & CANDIED WALNUTS (7,8,10) (GF) €9

Mains

STEAK BURGER

PRIME IRISH BEEF, TOASTED BRIOCHE BUN, SMOKED STREAKY BACON,
GUBBEEN CHEDDAR CHEESE & BALLYMALOE RELISH (1A,3,9,10,12) (GF ON REQUEST) €17.00
PLEASE ALLOW 15 MINUTES COOKING TIME

VEGETABLE TANDOORI

WITH SPICED RICE AND POPPADUM (9,10) (GF) €15
ADD CHICKEN SUPREME (GF) (9,10) €17
ADD PRAWNS (GF) (9,10, 4) €19

IN-HOUSE SWEET CURED BACON CHOP

SAVOY CABBAGE, WHITE ONION PUREE & ROAST JUS (7,9) (GF) €16

BAKED SALMON FILLET

BRAISED LEEK & TOMATOES CONFIT, CREAMED TARRAGON SPAGHETTI (1A,3,7,9,12,4) (GF ON REQUEST) €18

BUTTERMILK BATTERED COD GOUJONS

HAND-CUT CHIPS, SALAD, SMOKED GARLIC & LIME MAYONNAISE(1A,4,7) €18

PAN FRIED RIB-EYE STEAK

PICKLED MUSHROOMS, SHALLOT JAM, BÉARNAISE SAUCE (3,7,9) (GF)€25

ROAST IRISH DUCKLING

MAPLE GLAZED HALF DUCKLING, BRAISED RED CABBAGE, SOY & GINGER (9,12) (GF) €22

LISTOWELARMS.COM

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Desserts

APPLE & CINNAMON CRUMBLE

HOMEMADE CUSTARD & CREAM (1A,3,7,9,12)

VANILLA CREME BRULEE (GF ON REQUEST)

RED CURRENT COMPOTE & SHORTCAKE BISCUIT (1A,7,3)

ASSORTMENT OF THREE DAIRY FARM ICE-CREAMS

WITH TOFFEE SAUCE (GF ON REQUEST) (3,7)

TRADITIONAL CHRISTMAS PUDDING

BRANDY BUTTER & CUSTARD (1AB,3,6,7,12)

RASPBERRY & WHITE CHOCOLATE MERINGUE ROULADE (GF) (3,7)

WARM CHOCOLATE BROWNIE

WITH VANILLA ICE CREAM (GF) (3,6,7)

€7.00

Wines by Glass

TERRANOBLE CABERNET SAUVIGNON

LA PODEROSA MERLOT

TERRANOBLE SAUVIGNON BLANC

LA FIERA PINOT GRIGIO

GL €6/BOTTLE €23

WINE LIST AVAILABLE ON REQUEST

Hot Beverages

FRESHLY BREWED TEA/FILTERED COFFEE €2

FRESHLY GROUND COFFEE: AMERICANO/LATTE/CAPPUCCINO/ESPRESSO €3

HERBAL TEA SELECTION AVAILABLE ON REQUEST €3

SPECIALITY COFFEE: IRISH COFFEE/FRENCH COFFEE/BAILEYS COFFEE €7

ALLERGENS: 1. CEREALS CONTAINING GLUTEN, A WHEAT, B OATMEAL, C BARLEY, D RUSK 2. CRUSTACEANS 3. EGGS
4. FISH 5. PEANUTS 6. SOYBEANS 7. MILK 8. NUTS 9. CELERY 10. MUSTARD 11. SESAME SEEDS
12. SULPHUR DIOXIDE AND SULPHITES 13. LUPIN 14. MOLLUSCS

PLEASE NOTE THAT SOME DISHES MAY CONTAIN ALLERGENS, OR HAVE BEEN PREPARED ALONGSIDE PRODUCTS THAT
CONTAIN NUTS, GLUTEN OR OTHER ALLERGEN PRODUCTS. PLEASE ASK YOUR SERVER IF YOU ARE CONCERNED ABOUT
ANY OTHER FOOD ALLERGENS