

IVY BAR TAKEAWAY

BAR FOOD MENU

Monday to Saturday 12pm to 8pm
For Sunday menu and times see below

Call 053 94 80500 - CALL AND COLLECT



Starters

Sticky wings and ribs, piri piri chicken wings, bbq baby back pork ribs, grilled corn, crunchy slaw, dips €12

Family size €25 (4,5,6,7,8,11,12,13,14)

Homemade soup of the day, Gillian's brown bread €5 (6,7,10,11,12,13)

Slow roast pork belly & tiger prawns, Asian dressing, 3 cabbage slaw €12.50 (4,5,6,7,8,9,10,11,12,13)

Classic Caesar salad, cos lettuce, croutons, parmesan and crispy bacon €8 (3,4,5,6,7,11,12,13)

Mains

Redmond Farm classic Angus beef burger, lettuce, tomato, cheese and mustard mayo €10 (3,6,7,8,11,12,13)

Redmond Farm Angus steak sambo on soft ciabatta, caramelised onions and mustard mayo €15 (6,7,11,12,13)

Redmond Farm angus steak frites, grilled 7 oz steak (cooked medium-well), farm chips, buttered onions, black pepper and brandy cream sauce €23 (7,12,13)

Golden fried fillet of Kilmore whiting in a light batter, farm chips, mushy peas and homemade tartare sauce €15 (3,5,6,7,8,11,12,13)

Grilled supreme of salmon on a warm noodle salad, spring onion, coriander and chilli dressing €15 (3,4,5,6,7,8,9,10,11,12,13)

Chicken fillet burger, lettuce, tomato, cheese, homemade slaw, sweet chilli mayo, seed bun €10 (5,6,7,10,11,12,13)

Roast Redmond farm Angus beef with farm veg and potatoes
€15 (7,12,13)

Vegan coconut, cauliflower, green bean and chickpea curry with savoury rice
€15 (4,5,12) VV

ROAST BEEF TO SHARE & ENJOY

Roast Redmond Farm slow cooked top rib of Angus beef served with
homemade farm glazed vegetables and potatoes with Yorkshire pudding 6-7-11-12-13-14

1 PERSON €15

2 PEOPLE €28

4 PEOPLE €55

6 PEOPLE €80

FOR THE KIDS €5

Penne pasta with homemade tomato sauce

O'Neills sausages with farm chips

Homemade chicken goujons with farm chips

(all meals 6,7,11)

Kiddies dessert:
Chocolate brownie €3

SIDES €3

Farm Fries

3 Cabbage Slaw

Garden Salads

Roast Corn

Farm Veg

Farm Potatoes

DESSERTS €5

Gillian's mint aero cheese cake, crushed aero pieces (4,5,6,7,11) €5

Chocolate brownie with dark chocolate sauce (4,5,6,7,11) €5

Homemade strawberry trifle custard and cream (4,5,6,7,11) €5

KIDDIES MENU, SIDES AND DESSERTS ARE AVAILABLE EVERY DAY

Beverages

White Wine

El Caminador, Sauvignon Blanc - Chile - Bottle €15

Statua Pinot Grigio, Sicilia - Italy - Bottle €15

Red Wine

Breckin Valley, Shiraz - Spain - Bottle €15

Fortant, Cabernet Sauvignon - France - Bottle €15

Soft drinks €1.50

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Sunday Menu

Our Sunday Carvery
below is available
from 12pm to 6pm
Our Barfood Menu
(above) kicks in
from 6pm - 8pm

Roast Redmond Farm slow cooked Top Rib of Beef with Yorkshire pudding

6-7-11-12-13-14

Glazed loin of Bacon 7-12-13-14

Baked fillet of Salmon 1-2-3-7-12-13-14

Southern Fried fillet of Chicken 5-6-7-11-12-13-14

Braised Shank of Wexford Lamb 7-12-13-14

served with homemade farm glazed vegetables and potatoes (7,12,13)

1 PERSON €15

2 PEOPLE €28.

4 PEOPLE €55

6 PEOPLE €80

Add our Farm Soup or Dessert for €4 PP

Add both for €7.50 PP

SIDES AND DESSERTS THE SAME FOR ALL MENUS ACROSS THE WEEK

We make every effort to be sensitive to life style choices, understand dietary requirements and facilitate them on our menu.

With that in mind, we can't get to a flour free environment (it's in the air), it is therefore not possible for us to guarantee that our busy kitchen is allergen free.

VV- vegan and vegetarian

*1 - Crustacean 2 - Molluscs 3 - Fish 4 - Peanuts 5 - Nuts 6 - Gluten 7 - Milk and Dairy 8 - Soya 9 - Sulphates
10- Sesame seeds 11- Eggs 12- Celery/celeriac 13- Mustard 14- Lupin*