

Elle's
BAR & BISTRO
DINNER MENU

- STARTERS -

Soup of the Day €8.50
Home Made Soup, Artisan Bread [1.a]9[11][V|VE]8]

Seafood Chowder €12.50
Irish Soda Bread, Smoked Achill Sea Salt [1.a]7[4]2e[14.b,e]9]

Louisiana Hot Chicken Wings €13.50/€17.50
Celery Stick, Blue Cheese Sauce [3]7[9]10] (Small 9 wings/ Large 14 wings)

- TO SHARE -

House Platter €29
Mini Beef Sliders, Prawns, Spicy Chicken Wings, Sweet Potatoes Fries [1.a]2.e[3]7[10]

Charcuterie Board €32
Italian Cured Meats, Irish Chesses, Kalamata Black Olives, Sun-dried Tomato, Sourdough, Artisan Crackers, Grapes, Walnuts [1.a]7[8.c]

Artisan Cheese Board €25
Irish Cheeses, Kalamata Black Olives, Sun-dried Tomatoes, Sourdough Bread, Artisan Crackers, Grapes and Walnut. [1a]7[8.c]

- CLASSICS -

Fish & Chips €20.50
Battered Fish of the day, Fries, Basil Pea puree, Tartar Sauce [1.a]3[4]7[10]

8oz Hereford Burger €19.50
Brioche Bun, Tomato, Lettuce, Ballymaloe Relish, Hot Fajita Cheese, Pickles & Fries. [1.a]3[7]10]
(Gluten Free Bun Available)

Chicken Sriracha €19.50
Marinated & Grilled Chicken Breast, Pretzel Bun, Crushed Avocado, Beetroot Slaw, Tomato, Baby Gem & Fries (Gluten Free Bun Available) [1.a]3[7]10]

Irish Chicken Supreme €22.00
Mashed potatoes, Carrots, Forest Mushroom Cream Sauce [7]

- SALADS -

Superfood Salad €15.00
Quinoa, Long Stem Broccoli, Avocado, Beetroot, Blueberry, Sunflower Seeds, Feta, Toasted Almonds, Watermelon, Edamame Beans, Walnut Dressing [8.a,c]7[6][V|VE]- At request
(Add Ballycotton Smoked Salmon, Grilled Chicken or Crayfish for €5.50)

Caesar Salad €14.00
Bacon Lardons, Soft Boiled Egg, Croutons, Cos Lettuce, Aged Parmesan [1.a]3[4]7[10]
(Add Ballycotton Smoked Salmon, Grilled Chicken or Crayfish for €5.50)

Cauliflower Tempura €16.00
Mixed Peppers, Cucumber, Bean Sprouts, Red Onion, Coriander, Sweet Chilli, Ume Plum Sesame Seeds, Cashew Nuts [1.a]6[8.d]11[V|VE]

Asian Pork Salad €19.00
Crispy Pork Belly, Mixed Peppers, Cucumber, Bean Sprouts, Red Onion, Coriander, Sweet Chilli, Cashew Nuts, Ume Plum Sesame Seeds [1.a]6[8.d]11]

- SIDES - €6.50

Creamy Mash Potatoes [7]

Wilted Greens [7]

Mixed Leaf Salad
Sun-Dried Tomatoes, Aged Parmesan Cheese [10]7]

Sweet Potato Fries
Sweet Chilli Aioli [3]7[10]

Skinny Fries
Garlic Mayo [3]7[10]

- MAIN COURSE -

Thai Green Curry €22.00
Chickpeas, Spinach, Mediterranean Vegetables, Coconut cream [1.a]9[V|VE]- |GF on Request|
(Add Grilled Chicken or Prawns €5.50)

Vermicelli Noodles €23.00
Asian Broth, Chestnut, Bamboo shoot, Green Vegetables served with choices of: Pork, Chicken or Prawns [1a]6[11]

Spelt €24.00
Grilled Baby Artichokes, Kalamata Olives, Sun-Dried Tomatoes, Tomato & Basil Sauce, Vegan Parmesan Cheese [1.a]9[V|VE]
(Add Grilled Chicken or Prawns €5.50)

Seaweed Linguine €24.00
Clams, Mussels, Prawns, Rocket, Chilli, Lime, Cherry Vine Tomatoes [1.a]7[14.b,e]2d]

21 day Aged 8oz Black Angus Sirloin Steak €29.50
Served with Portobello Mushrooms, Grilled Tomato, Onion Purée, Duck Fat Chips and choice of: Garlic Butter, Bearnaise or Peppercorn Sauce [1.c]3[4]7]

Catch of the Day €23.00
Pan Fried Fillet of the day, Black Garlic Mash, Samphire Red Pepper & Sherry Vinegar Coulis [4]7]

ALLERGENS

1. Gluten: [a] Wheat| b) Rye| c) Barley| d) Oats| 2 Crustaceans: [a] Crab| b) Lobster| c) Crayfish| d) Shrimps| e) Prawns| f) Krill| 3 Eggs| 4 Fish| 5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts: a) Almonds| b) Hazelnut| c) Walnuts| d) Cashew| e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia| j) Queensland nut| 9 Celery| 10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: [a] Snails| b) Clams| c) Oyster| d) Scallops| e) Mussels| f) Squid| g) Octopus| h) Cuttlefish. V - VEGETARIAN VE - VEGAN GF - Gluten Free

All nut free dishes are prepared nut free, however not within a nut free environment.