Roly’s Restaurant A la Carte Menu

To Start

Roast Scallops (Bantry Bay Cork) Warm Tartar Sauce, Sea Samphire 2,4,7,9,13 19.95

Wild Mushroom Soup, Truffle Cream 7,9 9.50

Smoked Irish Salmon From ‘The Burren Smoke House’ With Dublin Bay Prawns,

Baby Capers, Marie Rose Sauce 2,3,4,8,1019.95

Roast Vegetable & Cherry Vine Tomato Salad, Parmesan Cheese Shaving, Basil & Lime Dressing 8,10 15.95

Glin Valley (Co Cork) Chicken Liver Pate, Spiced Golden Raisin Chutney, Roly’s Brioche Toast 1,3,7,8,9,10,13 16.30

Deep Fried Wicklow Ban Brie, Cranberry Relish, Mesclin Leaf Salad 1,3,7,8,10 14.95

Roly’s Fresh Dublin Bay Prawn Bisque 1,2,4,7,9,13 9.95

Thai Spiced Fish Cakes, Sweet & Sour Chilli Dressing, Herb Salad 1,2,3,4,7,8,10 16.50

Main Course

Roast Breast Of Chicken, Clonakilty Black Pudding, Red Wine Jus, Spring Onion Mash 1,3,7,8,9,10,13 29.95

Roast Fillet Of Wild Atlantic Hake, Smoked Creamed Potato, Nut Brown Butter & Lemon Jus 4,7,9 30.50

Fresh Dublin Bay Prawns Donal O’Sullivan, Garlic, Chilli & Ginger Butter,

Coriander Scented Rice 2,7,8,10,13 41.95

Roast Loin Of Wild Irish Venison, Braised Red Cabbage, Fondant Potato, Celeriac Puree,

Blackberry Jus 1,7,9,10,13 39.95

Deep Fried Haddock In Beer Batter, Hand Cut Chips, Mushy Peas And Tartar Sauce 1,3,4,7,10,13 30.50

Ricotta Cheese & Spinach Tortellini, Sund Dried Tomatoes, Basil Cream 1,3,7,8,9,10 28.75

Grilled 8oz Fillet Of Irish Hereford Beef, Niall Quigley Co. Cork, Fondant Potato, 43.95

Cracked Black Pepper & Brandy Cream 7,9,10,13

Grilled 10oz Rib Of Irish Hereford Beef, Fondant Potato, Cracked Black Pepper 42.95

& Brandy Cream 7,9,10,13

Traditional Kerry Lamb & Vegetable Pie, Roasted Parsnip & Thyme 1,3,7,9,13 29.50

A La Carte Vegetables

Seasonal Buttered Greens 7 5.95

Fresh Hand Cut Chips 1,4,13 5.95

Roly’s Mixed Mesclun Leaf Salad 8,10 5.95

Roly’s Ratatouille 5.95

Baby Boiled Potatoes, Chive Butter 7 5.95

Selection Of Vegetables 7,13 6.50

All tips go directly to staff. If at all possible, we ask customers, who wish to tip our staff, to do so in cash.

1 Cereals/gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soya beans, 7 Dairy/Milk, 8 Nuts, 9 Celery, 10 Mustard,

11 Sesame seed,12 Sulphur dioxide, 13 Sulphites, 14 Luopin, 15 Molluses

Roly’s Restaurant A la Carte Menu

To Finish

Roly’s Christmas Pudding, Spiced Plum Compote & Chantilly Cream 1,3,7,8,12,13 10.95

Glazed Pear & Almond Tart, Caramel Sauce, Boulaban Vanilla Ice Cream 1,3,7,8 10.95

Selection Of Irish Bouliban Ice Cream (Handmade Boulaban Farm, Roserea Co. Tipperary) 1,3,7,8 10.95

(Please Choose 3 Flavours) Rum & Raisin - Salted Caramel - Vanilla - Strawberry -Chocolate

White Chocolate & Fudge Brownie Cheesecake, Chocolate Sauce 1,3,7,8 10.95

Irish Berry Meringue Roulade, Lemon Curd 3,7,8 10.95

**Cheese Board** 12.95

Served With Spiced Golden Raisin & Pear Chutney, Athenry Multi Seed Crackers 1,7,8

Cashel Blue Cheese, Smoked Applewood, Gubbeen (Co. Cork)

Fresh Roast Coffee 3.95

Selection Of Teas 3.95

Roly’s Bistro Wine

**Our Wines By The Glass**

We are proud to introduce our new by the glass technology that keeps opened bottles under a protected atmosphere guaranteeing perfect freshness (just as if the bottle had been newly opened)

House Wine

**We Consider Our House Wines The Best Value & Quality In Ireland**

**Bottle 32.00 Glass 8.95**

Santa Rita Reserva Medalla Sauvignon Blanc Donna Paula Malbec

*Flavours of tropical fruits & grapefruit with notes of hazelnuts This pure Malbec has an intense violet colour.*

*& vanilla. Outstanding, elegant & very balanced Sauvignon Blanc Black fruit, violets and spices, lovely balance & freshness*

*that has a complex and persistent finish in the mouth, with good concentration and structure*

**House Selection**

**Bottle 38.95 Glass 10.95**

19. Garnagea, Pinot Grigio 30. Ederra Rioja

*White with aromas of fresh fruit & flowers Lovely nose of dried fruit & spice, smooth & elegant*

40. Walnut Block, Sauvignon Blanc, New Zealand 86. Chateau Mondain, Bordeaux

*Intense tropical flavours with refreshing finish Classic medoc nose of tobacco & cedar, Blackcurrant & cassis*

 199.0Codax Albarino 46. Montepulciano D’Adbruzzo

*Intense aromas of melon, citrus & passion fruit Medium weight with black fruit notes*

Wine Availability Is currently A Nationwide Challenge For Restaurants

We Are Working Tirelessly With Our Merchants To Ensure Good Continuity Of Quality Wines for Your Enjoyment.

But Please Bear With Us, If The Bottle That You Order Is From A Different Producer To The One Printed On Our List

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