

## To Start

Warm Clare Island Organic Salmon & Castletownbere Crab Mousseline, Creamed Leeks, Neuburg Sauce (2,3,4,5,7,9)	€17.95
Wild Ballydehob Mushroom Soup (Co. Cork) & Chive Cream (7,9)	€9.50
Fresh Dublin Bay Prawn Cocktail, Shellfish De La Mer, Castletownbere Haven (2,3,10)	€21.95
Roast Pumpkin & St. Tola Goats Cheese (Ennistymon), Pomegranate Salad, Pumpkin Seed Dressing (8,10)	€15.95
Glin Valley (Co Cork) Chicken Liver Pate, Spiced Golden Raisin & Apple 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
Serrano Parma Ham & Ballydehob Wild Mushroom Bruschetta, Hazelnut Emulsion, Rocket Salad & Parmesan Cheese (1,2,7,8,9,10)	€17.20
Roly's Fresh Dublin Bay Prawn Bisque (1,2,3,4,7,13)	€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 Irish Chicken, Clonakilty Black Pudding Stuffing, Chicken Jus, Spring Onion Mash (1,3,7,8,9,10,13)	€29.95
Confit Of Silver Hill Duck (Co. Cavan), Braised Red Cabbage, Caramelised Apples, Port Wine Jus (7,8,9,13)	€24.95
Grilled Fillet Clare Island Salmon Wild Mushroom & Piedmont Truffle Tortellini, Tarragon Cream (1,3,4,7,8,9,10)	€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 Venison (Wild Irish Game, Co Wicklow), Celeriac Puree, Fondant Potato, Blackberry Jus (7,9,10,13)	€37.95
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, Cracked Black Pepper & Brandy Cream (7,9,10,13)	€43.95
Grilled 10oz Rib Of Irish Hereford Beef, Fondant Potato, Cracked Black Pepper & Brandy Cream (7,9,10,13)	€42.95
Traditional Kerry Lamb & Vegetable Pie With 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
Baby Boiled Potatoes, Chive Butter (7)	€5.95
Selection Of Vegetables (7,13)	€6.50

## To Finish

Angie's Vanilla Crème Brûlée, Almond & Raspberry Financier (1,3,7,8)	€10.95
Irish Winter Berry Meringue Roulade, Vanilla Anglaise, Berry Compote (3,7,8)	€10.95
Selection Of Irish Bouliban Ice Cream (Handmade Boulaban Farm, Roserea Co. Tipperary) (1,3,7,8) (Please Choose 3 Flavours) Rum & Raisin - Salted Caramel - Vanilla - Strawberry - Chocolate	€10.95
White Chocolate Cheesecake, (Compsey Creamery), Raspberry Compote, Lemon Curd (1,3,7,8)	€10.95
Roly's Mincemeat (Kilmurray Farm) & Pear Crumble, Vanilla Custard & Fresh Cream (1,3,7,8,13)	€10.95
Sticky Toffee Pudding, Rum & Raisin Ice Cream, Butterscotch Sauce (1,3,7,8)	€10.95

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

### Allergens Information

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

Please note that at Roly's there may always be some daily changes to menus with seasonal availability and market deliveries

## Cheese Board

Served With Spiced Fig And Pear Chutney, Athenry Multi Seed Crackers Cashel Blue Cheese, Smoked Applewood, Gubbeen (Co. Cork) (1,7,8)	€12.95
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## Tea & Coffee

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 Wines

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

Bottle - 29.50

Glass - 8.00

### Santa Rita Reserva Medalla Sauvignon Blanc

Flavours of tropical fruits & grapefruit with notes of hazelnuts & vanilla. Outstanding, elegant & very balanced Sauvignon Blanc that has a complex and persistent finish

### Donna Paula Malbec

This pure Malbec has an intense violet colour. Black fruit, violets and spices, lovely balance & freshness in the mouth, with good concentration and structure

<b>Garnagea, Pinot Grigio</b>	<b>Glass 50cl</b>	<b>Bottle</b>
White with aromas of fresh fruit & flowers	€10.20	€37.75
<b>Maui, Sauvignon Blanc, New Zealand</b>		
Intense tropical flavours with refreshing finish		
<b>Codax Albarino</b>		
Intense aromas of melon, citrus & passion fruit		
<b>Ederra Rioja</b>		
Lovely nose of dried fruit & spice, smooth & elegant		
<b>Chateau Mondain, Bordeaux</b>		
Classic medoc nose of tobacco & cedar, Blackcurrant & cassis		
<b>Montepulciano D'Adbruzzo</b>		
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

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

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