

Starters

Mushroom Fritters (V)

Golden fried mushrooms with garlic butter

Bowl of Chicken Wings (GF)

Succulent wings in the Bailie's own marinade with sweet chilli sauce

Prawn Twisters

Deep fried prawns in a filo pastry with a sweet chilli dip

Indian Spiced Chicken Caesar Salad

With creamy caesar dressing, croutons, bacon lardons & parmesan shavings

Homemade Soup (V)

Chefs soup of the day, served with crispy bread roll

Bailie Combi – Platter to Share

Vegetarian spring rolls, bacon & cheese filled potato skins & chicken tenders

Duck Spring Roll

Homemade duck spring roll served with salad garnish & sweet 'n' sour dip

Smoked Salmon & Prawn Salad

With sweet dill mayonnaise

Potato Skins

Filled with bacon & cheese

GF-Gluten Free, V – Vegetarian

From the Grill

Lamb Cutlets (GF)

Cooked to your liking, served on a bed of garlic mash, drizzled with rosemary jus

Homemade Beef Burger

8oz burger served with bacon, melted cheese, mixed lettuce, sliced tomato & red onion on a toasted floury bap

Please allow adequate cooking time

Deluxe Beef Burger

Using lean steak mince 8oz burger, it's topped with french fried onions, crispy bacon, melted Monterey Jack cheese & a house tomato salsa

Please allow adequate cooking time

Mixed Grill

Medallion of sirloin steak, lamb cutlet, sausages, bacon, puddings, fried egg, grilled tomato & sauté mushrooms

8oz Sirloin Steak Sandwich

Cooked to your liking, served with garlic ciabatta, sauté onions & a choice of sauce

12oz Sirloin Steak

Cooked to your liking, served with french fried onions & a choice of sauce

Choose one of our delicious sauces to compliment your steak

- Creamy Peppered Sauce
- Garlic Mayonnaise
- Garlic Butter
- Cream of Mushroom Sauce

**All the above served with your choice of side
order All our Beef is 100% Irish**

Chicken Dishes

Traditional Chicken Maryland

Breast of chicken coated in breadcrumbs, shallow fried & garnished
With tomato, bacon & fruit fritters

The Bailie Chicken Burger

Served with gouda cheese, rocket and smoked chilli dressing

Crispy Chicken Goujons

Homemade strips of chicken, in our own seasonal crumbs with chilli mayonnaise or garlic mayonnaise

Oriental Chicken Stirfry (GF)

Tender chicken strips wok fried with peppers, spring onions, mushrooms & sauce on a bed of boiled rice or noodles

Warm Cajun Chicken Salad (GF)

Marinated strips of chicken served with baby lettuce leaves, sundried tomatoes, mixed peppers & Bailie's own cajun dressing

Chicken Curry

Breast of chicken pieces in a mildly spiced curry sauce with naan bread on a bed of rice

Chicken & Ham Salad (GF)

Served with brown bread or chips

“Farmers to Market” Supreme of Chicken

Served with lyonnaise potatoes & a creamy whiskey sauce (GF)
Please allow adequate time for cooking

Chicken Carbonara

Panfried fillet of chicken, spaghetti and garlic bread

Fish Dishes

Traditional Fish

Fresh fillet of cod coated in beer batter served with mushy peas & tartare sauce

Breaded Scampi

Served with sweet dill mayonnaise & side salad

Oven Baked Darne of Salmon

With a seafood sauce

Vegetarian Dishes

Goats Cheese Tartlet ^(v)

With red onion marmalade & walnut topping

Vegetarian Spring Rolls ^(v)

Served with sweet chilli sauce

Spinach & Ricotta Ravioli ^(v)

Small pasta parcels filled with spinach & ricotta in a mushroom, white wine & cream veloute with a garlic toastie

Special

Special of the Day

Please ask your server for the daily special
(Available Mon – Sat only)

Homemade Beef Lasagne

Served with side salad & chip

GF-Gluten Free, V – Vegetarian

Side Orders

Spicy Potato Wedges

French Fries

Potatoes of the Day

Garlic Potatoes

Lyonnais Potatoes

Vegetables of the Day

Side Salad

French Fried Onions

Sauté Onions

Sauté Mushrooms

Peppercorn Sauce

Curry Sauce

Coleslaw

Naan Bread

Brown Bread

Sandwiches

Open Brown Bread Sandwich

Served with side salad & chips

Choice of one

- Chicken
- Ham
- Smoked Salmon

Toasted Sandwich

Toasted sandwich with choice of three fillings

Sandwiches

Sandwiches served with a choice of three fillings

Panini

Panini served with a choice of three fillings

1/4 Bottles of Wine

Red

Santa Rita 120

Cabernet Sauvignon Chilean

Cielo

Merlot Italian

McGuigan Black Label

Iraz Australian

White

Santa Rita 120

Sauvignon Blanc Chilean

Cielo

Pinot Grigio Italian

McGuigan Black Label

Chardonnay Australian

Rose

Blossom Hill

White Zinfandel - Rose

Digestive Liquors

Hennessy Brandy

Vintage Port

Sambuca

Sherry

Bailey's Irish Cream

Desserts

Cheesecake of the Day

Freshly whipped cream

Sticky Toffee Pudding

Toffee sauce & vanilla ice cream

Creamed Rice Pudding

With a jam sauce

Fresh Fruit Pavlova

Seasonal fruit & strawberry coulis

Bailie Style Crêpes

Filled with vanilla ice cream, strawberries & chocolate sauce

Warm Chocolate Fudge Cake

Honeycomb Ice cream

Traditional Sherry Trifle

Honeycomb Ice cream

Jelly & Ice Cream

After Dinner Coffees

Irish Coffee

Baileys Coffee

French Coffee

Calypso Coffee

Russian Coffee

Beverages

Tea

Coffee

White Coffee

Latte

Cappuccino

Espresso

Hot Chocolate

Selection of Herbal Teas