



STARTERS

- PORK RIBS OFF THE BONE €13
House recipe BBQ glaze (1, 6, 9, 10, 14)
- CLASSIC BEEF CARPACCIO €14
With shaved sourdough, black pepper & parmesan (3, 9, 10)
- GUINNESS SMOKED SALMON €12
Served with Bunratty brown bread & baby leaves (1, 4, 7, 11)
- CLASSIC CAESAR SALAD €10
Crisp baby salad leaves with herby sourdough croutons, pancetta, shaved parmesan & anchovy & garlic dressing (1, 3, 10)
- GRILLED SCALLOPS €16
With garlic breadcrumbs & fresh parsley (1, 7, 8, 13)
- CRYSTAL CIABATTA €10
Shaved parma ham, red pesto, fresh parmesan, peppery rocket & olive oil (1, 7, 8, 9, 10)
- CHEESY GARLIC SOURDOUGH (V) €6
Toasted sourdough with slow roasted garlic & grated Gruyere (1, 7)

SOUPS

- WEST CLARE SEAFOOD CHOWDER €14
Fresh hake, salmon, smoked coley & red prawns in a creamy seafood velouté. Served with Bunratty brown bread (1, 2, 3, 4, 7, 9, 11)
- BUTTERNUT SQUASH (V) €9
Butternut squash soup with fresh cream & parsley. Served with Bunratty brown bread (1, 7, 9)

ALLERGENS	4 Fish	8 Nuts	12 Lupin
1 Cereals	5 Peanuts	9 Celery	13 Molluscs
2 Crustaceans	6 Soya Beans	10 Mustard	14 Sesame Seeds
3 Eggs	7 Milk	11 Sulphur Dioxide	

IRISH – GRASS-FED & DRY AGED BEEF

Cattle of the highest quality, raised in Ireland, where conditions are ideal for grass-fed livestock. Careful selection and traditional dry-aging methods, where meat is aged for around 30 days under strictly controlled conditions, help intensify the flavour and ensure a tender, tender texture!

STEAKS

- FILLET 8oz Black Angus Fillet €45
- RIB EYE 10oz Black Angus Rib Eye €45
- SIRLOIN 10oz Hereford Sirloin €39
- TOMAHAWK (serves 2) 1.3kg Tomahawk €90
- T BONE 16oz Hereford T-Bone €49

CHOOSE YOUR SAUCE

Peppercorn (7, 9, 10, 11) Garlic Butter (7, 10) Bone Marrow Jus (9, 10, 11)

ALL STEAKS ARE SERVED WITH GARLIC MUSHROOMS & TRIPLE COOKED FRIES WITH SEA SALT.

OTHER MAINS

- FIBBER'S DOUBLE SMASH BURGER €23
Black Angus smash burgers with American cheese, crisp gem lettuce, house burger sauce, caramelized onions & fresh ripe tomato. Served with triple cooked house fries & sea salt (1, 6, 7, 10)
- BRAISED LAMB SHANK €29
Low & slow lamb shank. A tender, fall-off-the-bone dish created in a rich, deeply savoury stock jus & mint jelly. Served with honey roasted carrots & creamy mash (7, 9, 11)
- CHARCOAL CHICKEN BREAST €25
With lemon & garlic butter. Served with tender-stem broccoli & creamy mash (7, 9)
- LEMON SOLE €28
Grilled lemon sole in a lemon butter & white wine sauce. Served with new season potatoes & creamy spinach (4, 7)
- SPICY PENNE ARRABBIATA (v) €19
Vodka & San Marzano, red chillies, tomato sauce with fresh basil, shaved parmesan, roast garlic & sourdough toast (1, 3, 7, 11)
- FOREST MUSHROOM RISOTTO (v) €20
Wild mushrooms & creamy arborio rice with garlic oil & shaved parmesan (1,7,8,9,11)

SIDES

- GARDEN SALAD €6.50
Mixed organic greens with tomatoes & honey mustard dressing (9, 10)
- GARLIC MUSHROOMS €6.50
Chestnut mushrooms cooked in roast garlic butter (7)
- MASH WITH GRAVY €6
Creamy mashed potatoes with bone marrow jus (7, 9, 11)
- CREAMY SPINACH €8
Chopped spinach in a white wine cream reduction (7, 8)
- CHILLI FRIES €6
Triple cooked house fries with chilli seasoning (11)
- REGULAR FRIES €6
Triple cooked house fries with sea salt (11)

CHEFS HAND STRETCHED 12" PIZZA

- MARGHERITA (V) €15
Crushed tomato sauce, with mozzarella & fresh basil (1, 7)
- THE PEPPERONI €17
Sliced pepperoni, with mozzarella & crushed tomato sauce (1, 7, 9, 10)
- THE BUNRATTY DEVIL €19
Hot! Spicy double pepperoni, chorizo & Nduja with burrata, red chillies & chilli oil (1, 7)
- THE PARMA €18
Shaved parma ham with mozzarella, red onions, crushed tomato sauce & parmesan (1, 7)
- BBQ CHICKEN €17
Shredded chicken, house recipe bbq glaze, sundried tomatoes, mozzarella & caramelized red onions (1, 6, 7, 9, 10)