STEAKHOUSE

FIBBER McGEE'S

STEAKHOUSE

STARTERS

BEEF RIB & BEER COURGETTES €16
With celeriac & parmesan (1, 3, 7, 9, 10, 11)

MULLED WINE CURED
WEST CLARE SALMON €16
With pickled golden beetroot & créme fraiche (1, 4, 7, 10)

CLASSIC CAESAR SALAD €10
Crisp baby salad leaves with herby sourdough croutons, pancetta, shaved parmesan cheese, With anchovy & garlic dressing. (1, 3, 4, 7, 10)

POTTED DUCK LIVER MOUSE €16
With cranberry & red current jelly served on a toasted brioche (1, 3,7, 9, 10, 11)

BRIOCHE TARTARE €16
Buttery brioche loaf, classic steak tartare, lemon & chive mayonnaise, spring onion & micro herb (1, 3, 7, 9, 10 11)

CLASSIC TEMPURA OF PRAWNS €15
Juicy, tender king prawns coated in a delicate, airy batter & deep-fried until crisp and golden. Served with Sriracha & lime, black sesame & watercress (1, 2, 4, 7, 9, 10)

SOUPS

WEST CLARE SEAFOOD CHOWDER €13
Fresh hake, salmon, smoked haddock & red prawns in a creamy seafood velouté. Served with Bunratty brown bread & whipped butter (1, 2, 3, 4, 7, 9, 10, 11)

SOUP OF THE DAY (V) €9
Daily made soup with fresh ingredients. Served with Bunratty brown bread & whipped butter (1, 7, 9)

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

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 & HERB ROASTED MUSHROOMS & TRIPLE COOKED FRIES WITH SEA SALT.

OTHER MAINS

HONEY ROAST TURKEY ROULADE €24
With cranberry & chestnut stuffing. Served with herb roast carrots & parsnips, buttered pancetta sprouts, creamed potatoes & rich house gravy (1, 7, 8, 9, 10, 11)

FIBBER'S DOUBLE SMASH BURGER €21
Black Angus smash burgers with a smoked Applewood cheese, crisp gem lettuce, tomato and red pepper relish & pickled red onion. Served with triple cooked house fries & sea salt (1, 3, 7, 9, 10, 11)

BRAISED BEEF CHEEK BOURGUIGNON €28
Served with creamed celeriac, charred leek, vichy carrots & veal stock jus. (7, 9, 10, 1 1)

HERB ROASTED CHICKEN BALLONTINE €25
Potato mille feuille, wild mushrooms & chicken butter sauce (7, 9, 10, 11)

SEARED FILLET OF HALIBUT €28
With fennel, cherry tomatoes, mild curry & coconut cream & toasted cashews (4, 7, 9, 10, 11)

WILD MUSHROOM LINGUINE (v) €18
Creamy linguine with baby spinach & wild mushrooms, truffle oil & toasted pine nuts (1, 3, 7, 9, 10, 11)

COURGETTE & ROAST TOMATO RISOTTO (v) €18
With basil oil & shaved parmesan (1, 7, 9, 11)

SIDES

TOSSED WINTER SALAD €6.50
Baby greens, piccolo tomatoes & red onion (9, 10)

GARLIC & HERB ROASTED
MUSHROOMS €6.50
Chestnut mushrooms cooked in a roast garlic & herb butter (7)

MASH WITH GRAVY €6.50
Creamy whipped potatoes with stock gravy (7, 9, 10, 11)

CREAMY SPINACH €8
Chopped spinach in a white wine cream reduction (7, 8)

CHILLI FRIES €6
Triple cooked beef dripping chips with chilli salt (11)

REGULAR FRIES €6
Triple cooked beef dripping chips with flaky sea salt (11)

HONEY & PINE NUT ROASTED CARROTS €7
Tender roasted carrots with a sweet honey glaze & toasted pine nuts (7, 8)

BUTTERED TENDERSTEM BROCCOLI €7
Tender, bright-green baby broccoli tossed in rich butter (7)

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)

BBQ CHICKEN €17
Shredded chicken, house recipe bbq glaze, sundried tomatoes, mozzarella & caramelized red onions (1, 6, 7, 9, 10)