



STARTERS

PORK RIBS OFF THE BONE	€13
<i>House recipe BBQ glaze (1, 6, 9, 10, 14)</i>	
CLASSIC BEEF CARPACCIO	€17
<i>With shaved sourdough, black pepper & parmesan (3, 9, 10)</i>	
GUINNESS SMOKED SALMON	€16
<i>Served with Bunratty brown bread & baby leaves (1, 4, 7, 11)</i>	
CLASSIC CAESAR SALAD	€12
<i>Crisp baby salad leaves with herby sourdough croutons, pancetta, shaved parmesan & anchovy & garlic dressing (1, 3, 10)</i>	
GRILLED SCALLOPS	€18
<i>With garlic breadcrumbs & fresh parsley (1, 7, 8, 13)</i>	
CRYSTAL CIABATTA	€15
<i>Shaved parma ham, red pesto, fresh parmesan, peppery rocket & olive oil (1, 7, 8, 9, 10)</i>	
CHEESY GARLIC SOURDOUGH (V)	€6
<i>Toasted sourdough with slow roasted garlic</i>	

SOUPS

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

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	€48
<i>8oz Black Angus Fillet</i>	
RIB EYE	€43
<i>10oz Black Angus Rib Eye</i>	
SIRLOIN	€38
<i>10oz Hereford Sirloin</i>	
TOMAHAWK (serves 2)	€90
<i>1.3kg Tomahawk</i>	
T BONE	€55
<i>16oz Hereford T-Bone</i>	
CHOOSE YOUR SAUCE	
Peppercorn (7, 9, 10, 11)	
Garlic mayo (7, 10)	
Bone marrow jus (9, 10, 11)	

OTHER MAINS

FIBBER'S DOUBLE SMASH BURGER	€18
<i>Black Angus smash burgers with American cheese, crisp gem lettuce, house burger sauce, caramelized onions & fresh ripe tomato. (1, 6, 7, 10)</i>	
BRAISED LAMB SHANK	€28
<i>Low & slow lamb shank. A tender, fall-off-the-bone dish created in a rich, deeply savory stock jus & mint jelly (7, 9, 11)</i>	
CHARCOAL CHICKEN BREAST	€24
<i>With lemon & garlic butter (7, 9)</i>	
LEMON SOLE	€26
<i>Grilled lemon sole in a lemon butter & white wine sauce (4, 7)</i>	
SPICY PENNE ARRABBIATA (v)	€19
<i>Vodka & San Marzano, red chillies, tomato sauce with fresh basil, shaved parmesan, roast garlic & sourdough toast (1, 3, 7, 11)</i>	

SIDES

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

CHEFS HAND STRETCHED 12" PIZZA

MARGHERITA (V)	€15
<i>Crushed tomato sauce, with mozzarella & fresh basil (1, 7)</i>	
THE PEPPERONI	€17
<i>Sliced pepperoni, with mozzarella & crushed tomato sauce (1, 7, 9, 10)</i>	
THE BUNRATTY DEVIL	€19.50
<i>Hot! Spicy pepperoni chorizo & Nduja with burrata, red chillies & chilli oil (1, 7)</i>	
THE PARMA	€18
<i>Shaved parma ham with mozzarella, red onions, crushed tomato sauce & parmesan (1, 7)</i>	
BBQ CHICKEN	€17
<i>Shredded chicken, house recipe bbq glaze, sundried tomatoes, mozzarella & caramelized red onions (1, 6, 7, 9, 10)</i>	