



Menu

Starters/Light Bites

Mozzarella Sticks with Spicy Tomato Sauce 5.50 G E MK

Red Hot Chicken Wings with Blue Cheese or Garlic Mayo Dip 7.00 E MK

Mussels, White Wine & Garlic Cream, Brown Bread - *starter portion* 8.95 G M MK

Superfood Salad – Salad Leaves, Quinoa, Butternut Squash, Beetroot, Avocado, Toasted Seeds – *starter portion* 7.50 SS MD

Main Courses

Irish Hereford 10 oz Striploin Steak, served with Chips, Sauteéd Onions, Coleslaw and choice of Peppercorn Sauce or Garlic Butter 24.00 MK MD SP

Fresh Pan-Fried Hake, served with Lemon Butter, Chips or Mash & Green Beans 18.50 F MD MK

Craft Beer Battered Fish & Chips, Tartare Sauce & Mushy Peas 15.00 G F E MD MK

Mussels in a White Wine & Garlic Cream Sauce, served with Chips 13.50 M MK

Marinated Chicken Stir Fry, Chili & Garlic, Noodles 15.00 G E S SS SP

Or Prawn Stir Fry 18.00 G E S C SS SP *Or* Vegetarian Stir Fry 13.00 G E S SS SP

Irish Beef Burger, Brioche Bun, Chips, Coleslaw & Salad 12.00

- with Cheddar Cheese 13.00 G E MK MD

The Valley House Special Burger: Smoked Bacon, Brie, Bourbon Poached Pear & Caramelized Onion 15.00 G E MK MD SP

Beyond Vegan Burger, Brioche Bun, Chips & Salad 12.00

- with Cheddar or Vegan Cheese 13.00 G E MK

Superfood Salad – Salad Leaves, Quinoa, Butternut Squash, Beetroot, Avocado, Toasted Seeds 12.50 SS MD // With Chicken 15.50 // With Prawns 16.50 c

Gluten Free Burger Baps available, please ask your server

Sides

Twice Cooked Chips 3.00
Mixed House Salad, Vinaigrette 3.00 MD
Garlic Bread 4.00 G MK
Homemade Coleslaw 2.00 E MD

Dessert

Dessert of the Day (*please ask your server*) 5.50
White Chocolate Cheesecake 5.50 G E M K N
Lemon Tartlet 5.50 G E M K N
Selection of Ice Cream, Chocolate or Strawberry Sauce 5.00 MK

Just For Kids – all €7.00

Homemade Irish Beef Burger or Cheese Burger & Chips G E MK MD
Marinated Chicken Stir Fry (or Vegetable Stir Fry), Noodles G E
Battered Fish & Chips, Mushy Peas G F E MK
Pasta Pesto & Garlic Bread G E M K N
Selection of Ice Cream, Chocolate or Strawberry Sauce 4.00 MK

Gluten Free Options, Please Ask Your Server
Full range of Tea/Coffee/Spirits/Cocktails/Wines Available
from The Valley House Bar

Allergens:

Gluten-G, Crustaceans-C, Eggs-E, Mollusks-M, Fish-F, Soybeans-S, Peanuts-P, Nuts-N, Celery-CY, Mustard-MD, Sesame Seeds-SS, Sulphites-SP, Lupin-L, Milk-MK



PIZZA MENU

Homemade, stone baked Pizzas with a thin and crispy 11" base

Margherita Tomato & Mozzarella Cheese	€10.00
The Sally Gardens Margherita with Olives, Mushrooms, Peppers, Red Onion & Tomatoes	€10.90
The Wild Rover Margherita with Spicy Pepperoni	€11.90
The Spanish Lady Margherita with Chorizo, Olives and Peppers	€11.90
The Wild Colonial Boy Margherita with Pineapple, Ham and Mushroom	€11.90
Paddy McGinty's Goat Margherita with Goat Cheese, Cherry Tomatoes, Rocket and Red Onion	€12.50
Molly Malone Margherita with Prawns, Garlic, Rocket & Red Onion	€12.50

Extra Toppings: €0.70c each

Gluten Free Pizza Base available – please ask your Server

Wine List

White

Red

Conto Vecchio Pinot Grigio

Italy

A light bodied and refreshing white wine with slight notes of stone fruits and a floral finish. Dry and crisp with an elegant finish.

By the glass 6.50 By the bottle 24.00

El Colectivo Malbec

Mendoza, Argentina

Medium to full bodied red with velvety tannins and dark fruit flavours such as black cherry and plum. Finishes with notes of chocolate and spice for a well-balanced taste.

By the glass 6.50 By the bottle 24.00

Tolten Sauvignon Blanc

Chile

A medium bodied wine with crisp acidity, this sauvignon blanc is balanced with herbaceous flavours, intense citrus notes & light peach aromas.

By the glass 6.50 By the bottle 24.00

Tolten Cabernet Sauvignon

Chile

Medium bodied, ruby in colour and delicate tannins. Strong red stone fruits such as cherries, plums and blackcurrant characteristics are followed by a delicate touch of spice.

By the glass 6.50 By the bottle 24.00

Macon Lugny Joseph Drouhin (Organic) Burgundy, France

Aromas of lemon, apple, white florals and stone fruits. Very straightforward and direct on the palate, fresh and light with a pleasant finish. Hints of vanilla and oak.

By the bottle 37.00

Ederra Crianza Rioja

Spain

A lovely blend of Tempranillo (90%) and Garnacha (10%) grapes combine to make this an expressive red wine with intense red/black fruit & enchanting tannins. Aged in an oak barrel for 12 months.

By the glass 7.00 By the bottle 26.00

Mar de Frades Albarino

Spain

A pure expression of the Albarino grape variety. Aromas of citrus, pear, and apple. On the palate this wine is dry, light bodied, acidic with a light saline finish. A great pairing with seafood.

By the bottle 38.50

Domaine St. Jacques Cotes Du Rhone (Organic) Northern Rhone Valley, France

Bright and ruby in colour, this wine carries ripe & fruity aromas of blackcurrants, redcurrants, and liquorice. Medium bodied, dry, medium tannin and acidity levels. This wine is both fresh and with a lasting finish on the palate. Great pairing with any meat dish.

By the bottle 30.00

ROSÉ

False Bay Rosé

South Africa

An elegant, soft and intriguing wine. It flaunts a pale blush hue with floral nuances and red berries on the nose. The Mourvedre grape variety brings great freshness and persistence to the palate.

By the glass 6.50 By the bottle 24.00

Hunters Pinot Noir (Biodynamic & Vegan) Marlborough, New Zealand

Wonderfully intense nose of cherries, herbs and dark chocolate. Brilliantly balanced palate is savoury with rich berry fruit. Light bodied with delicate tannins and complex acidity.

By the bottle 42.00

Sparkling - Bottega Prosecco Frizzante Spago (Sustainable), Italy

Intense and fragrant with hints of candied pear and acacia blossoms.

Elegant, velvety, and fruity on the palate. *By the bottle 31.00*

Cocktails

Pimmler 9.50

Pimms, Dry Gin & Lime

Margarita 9.00

Tequila, Triple Sec & Lime

Cosmopolitan 10.00

Vodka, Cointreau, Lime & Cranberry

Old Fashioned 10.00

Irish American Whiskey, Bitters

White Russian 10.00

Vodka, Tia Maria

Espresso Martini 11.00

Vodka, Tia Maria, Espresso

Many more Cocktails available... Just ask your Server!

Spirits (35.5ml Measure)**Gin**

Bombay Sapphire - 6.00

Cork Dry Gin - 4.30

Dingle Gin - 6.00

Gordon's London Dry Gin 6.00

Gordon's Pink Gin 6.00

Hendrick's - 7.00

Drumshanbo Gunpowder - 7.00

Vodka

Smirnoff - 4.50

Dingle Vodka - 6.00

Absolut Citron - 5.00

Grey Goose - 7.00

Rum

Bacardi - 4.30

Old Sea Dog Dark Rum - 4.40

Captain Morgan - 4.40

Whiskey

Paddy - 4.30

Powers - 4.30

Bushmills - 4.30

Jameson - 4.50

Black Bush - 5.60

Jack Daniels - 5.00

Canadian Club - 5.00

Southern Comfort - 5.00

Irish American 10-Year Old - 7.00

Irish American Classic Blend - 5.60

Other Spirits & Liqueurs (35.5ml Measure)

Tequila - 4.60

Hennessy Brandy - 5.60

Cointreau - 4.60

Amaretto di Saronno - 4.60

Peach Schnapps - 4.60

After Shock - 4.60

Jaegermeister - 4.60

Sambuca - 4.60

Tia Maria - 4.60

Malibu - 4.60

Baileys (50ml) - 5.00

Port (71ml) - 5.00

Martini (71ml) - 5.00

Pimms No. 1 (71ml) - 5.00

Speciality Coffees

Irish Coffee, Whiskey - 6.50

Baileys - 6.50

Italian, Amaretto - 6.50

Mexican, Kahlua - 6.50

Caribbean, Old Sea Dog Rum - 6.50

French, Cognac - 7.00

Mixers/Soft Drinks

Schweppes Tonic - 2.50

Schweppes Slimline Tonic - 2.50

Fevertree Tonic Water: Indian, Mediterranean or Elderflower - 3.20

White Lemonade - 2.50

Bitter Lemon - 2.50

Ginger Ale - 2.50

Soda Water - 2.50

Orange Juice/Apple Juice - 2.60

Tipperary Still/Sparkling Water - 2.60

Coke, Sprite, Fanta, Cidona, Lucozade - 2.80

Beer & Cider on Draft, Price Per Pint

Guinness - 4.30

Smithwicks - 4.30

Heineken - 4.60

Carlsberg - 4.60

Bulmers Original Cider - 4.60

Beer & Cider – Bottles & Cans*330ml Bottle*

Heineken – 4.60

Budweiser – 4.60

Miller – 4.60

Coors Light - 4.60

Corona – 4.60

Bulmers Cider Longneck Bottle - 4.60

Bulmers Cider Can 500ml - 4.60

Non-Alcohol OptionHeineken Zero, *330ml bottle* – 3.50**Craft Beer on Draft, Price Per Pint**

The Valley House Special Brew – 4.60

Jack The Lad - 4.60

Reel Deel Brewery Craft Beer*500ml Bottle*

Jack the Lad - 4.60

Say Nowt Stout – 4.60

Irish Blonde – 4.60

General Humbert – 4.60

Mayo Red – 4.60

Recon2 – 7.00

**Craft Beer Selection***(see prices above)***The Valley House Special Brew**

A Blond Pale Ale specially brewed by the Reel Deel Brewery in Crossmolina, County Mayo for The Valley House Bar. Reel Deel uses only the finest Irish malt and hops from around the world to create beers to be proud of.

Jack the Lad

A bold, malty pale ale with a hoppy explosion of flavour. New world citrus balancing a solid malt profile, this brew is effortlessly current whilst retaining depth and character. A full-bodied beer that packs a serious punch.

Irish Blond

An easy-going Irish Blond - she's fair and crisp at first, with moderate malt character. A combination of European and New World hops gives a spicy herbal tone with citrusy aroma.

General Humbert

Brewed using Irish Malt and French hops, this mellow, aromatic beer was inspired by the French General Humbert. In 1798 Humbert, commanding a small army, disembarked at Kilcummin, Co. Mayo to assist the Irish in their struggle for independence.

Mayo Red

A well-grounded, three-dimensional Red Ale. Full flavoured malty goodness with a small addition of Dillisk seaweed from the Atlantic and a moderate addition of hops.

Recon2

A wonderful full flavoured Brown Ale, which has spent a while sitting in a Connacht Whiskey Cask that previously had a 12-year old Malt Whiskey in it.

Say Nowt Stout

Full of roasted and chocolate malt tones with a slightly fruity blackcurrant flavour. Mellow hops reveal the true character of this brew at the bitter end.