

STARTERS

Homemade Vegetable Soup	€6.50
served with our homemade brown bread A: 1, 2, 7	
Seafood Chowder	€7.50/large €11.50
served with our homemade brown bread A: 1, 2, 3, 5, 7, 8	
Chicken Caesar Salad	€12.50
with warm chicken strips, garlic croutons, smoked bacon lardons, parmesan shavings, anchovy fillets & Caesar dressing A: 1, 2, 5, 7, 9, 14	
Clew Bay Super Food Salad	€10.50
crispy oven baked chickpea, quinoa, carrots, baby beetroots & sweetcorn with rocket leaves & roasted pumpkin seeds with apple dressing A: 2, 13, 14	
	main course €13.50
Tempura Prawns	€9.00
Served with mango & pineapple salsa & sriracha aioli A: 2, 3, 4, 5, 7, 8	
Smoked Haddock Fish Cake	€9.00
served with celeriac remoulade and harissa aioli on baby mix leaves and lemon twist A: 1, 2, 3, 4, 5, 7, 8, 9, 14	
Warm Goats Cheese Salad	€10.50
with rouccola, baby beetroots, poached pears and candied walnuts with sourdough toast and balsamic dressing A: 2, 4, 7, 10, 14	
BBQ Glazed Chicken Wings	€ 9.50
on garden salad, roasted sesame seeds, fresh sliced chilli with choice from garlic mayo or sweet chilli sauce A: 2, 4, 7, 12, 14	
Crispy Potato Skins	€8.50
loaded with smoked bacon and mozzarella cheese served with scallions set sour cream dip and petit salad A: 2, 7, 14	
SIDES	
Chips	€4.00
Side Salad	€4.50
Seasonal vegetables	€4.50
Sauteed Mushroom & Onions	€3.50
Onion Rings	€4.00
Garlic Mayonnaise	€1.50

MAIN COURSES

Ruddy's Famous Traditional Fish & Chips	€19.50
freshly caught Haddock in our original light & crispy batter served with chips, mushy peas, homemade tartare sauce A: 2, 4, 5, 9, 14	
Irish Prime Sirloin Steak	6 Oz €21.00
served with sautéed onion & mushrooms, crispy fries. Finished with a choice of Brandy infused peppered sauce or garlic butter A: 1, 7, 14	10 Oz €29.00
Mayo Lamb Shank	€25.50
served on chive champ potatoes, roast baby beetroots and broccoli tenderstem, rous honey parsnips puree and thyme infused house gravy A: 1, 7, 14	
Slow Braised Beef Feather Blade	€23.50
on garlic mash potatoes, carrots puree & caramelized banana shallots, pickled mushrooms & red wine sauce A: 1, 7, 14	
Chicken Supreme	€23.50
served with creamy mash potatoes, thyme and rosemary stuffing & classic chasseur sauce A: 2, 7, 14	
Thai Style Red Curry	€18.50
served with chickpea, sweet potatoes & kale served on fluffy Basmati rice & crispy papadum A: 1, 2, 7, 10, 13, 14	add chicken €4.00
8 Oz Beef Burger	€19.50
in brioche bun with streaky bacon, grilled onions, smoked cheese & rouchoula with burger sauce, chips & side salad A: 1, 2, 7, 9, 12, 14	
Fillet of Salmon	€23.50
served on creamy mash potatoes, fried cauliflower & smoked bacon & garden pea veloute sauce A: 1, 5, 7, 14	
Spaghetti Pasta	€19.50
in coconut & roasted red peppers & tomato sauce with rocket, zucchini, mushrooms & baby broccoli finished with crispy toasted sunflower seeds & parmesan shavings A: 2, 14. May contain 4, 6, 13	

***For groups of 6 or more a 10% service charge will be added to your bill**



MADDENS

DESSERTS

Traditional Irish Apple Pie

€7.50

served with brandy custard, fresh whipped cream & scoop of vanilla ice-cream

A: 2, 4, 7

Selection of Ice Cream

€7.00

served on wafer crumble, salted caramel & candied walnuts A: 7, 10, 13

Fresh Fruit Salad

€7.00

Served with freshly whipped cream or scoop of vanilla ice cream (Gluten Free)

A: 2, 7, 13

Chocolate Brownie

€8.00

served with mixed berry coulis & ice-cream A: 4, 7, 10, 13

Rhubarb Crumble

€7.50

with fresh cream & crème anglaise (Gluten Free) A: 4, 7, 10, 14

Vanilla and Rum Infused Creme Brulee

€8.50

served with mix berries coulis and whipped cream A: 4, 7, 14

Meringue Dacquoise

€8.50

hazelnuts & coco meringue dacquoise, coffee mascarpone cream with dactyls & walnuts, fruit coulis & fresh whipped cream A: 4, 7, 10, 11

DESSERT COCKTAILS

Tiramisu Mama

€11.50

Vanilla Vodka, Amaretto, espresso & Chantilly cream. Garnished with coco powder & coffee beans

Banoffee Pie Martini

€11.50

Banana liquor, butter scotch liquor, maple syrup, skinny milk topped with a biscuit cream

Allergens: 1-Celery, 2-Gluten, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Milk, 8-Molluscs, 9-Mustard, 10-Nuts, 11-Tree Nuts, 12-Sesame Seeds, 13-Soya, 14-Sulphur Dioxide



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COCKTAILS

Mojito €11.00

Havana club rum, brown sugar, fresh mint leaves, lime wedges and sugar syrup

Mango Martini €11.00

Absolut Vanilla, Triple Sec, mango puree with milk

French Martini €11.00

Absolut vodka, crème de cassis and pineapple juice

Sex on the Beach €10.50

Smirnoff vodka, peach schnapps, orange & grenadine

Island Style €11.00

Bacardi light rum, blue cacao, peach schnapps, lime juice and pineapple juice

Gentleman Old Fashioned €11.50

Bourbon, orange bitters, angostura bitters, orange bitter Maple syrup smoked orange

Espresso Martini €11.00

Absolut vanilla, Kahlua, A Double of espresso vanilla sugar

Blood Orange & Pomegranate Negroni €11.50

Blood orange gin, Campari, martini rosso, aromatic bitters and pomegranate syrup

Margarita €11.00

Tequila, triple sec, lime juice. Served over ice in a salted rimmed glass

Gin Bramble €11.00

Bombay sapphire gin, lime juice with crème de cassis over crushed ice

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MADDENS

WHITE WINES

San Esteban **glass 6.50**
bottle 24.00

Chilian Sauvignon Blanc

A bright citric semi dry delight that we recommend with our seafood & chicken dishes

San Esteban **glass 6.50**
bottle 24.00

Chilian Chardonnay

Light, bright with tropical fruit aromas. Enjoy a glass with a good book or a bottle and a gossip with the girls

J. de Villebois **bottle 29.00**

French Sauvignon Blanc

Let yourself be enthralled by the heart of the Loire Valley and its legendary way of life! Complemented by sun kissed white grapes and shy berries

Pino Grigio **glass 7.50**
bottle 27.00

Sicilian

Transport yourself to the hills of Sicily. The aromas of fresh peach and lemon zest. The unmistakable note of chopped herbs

Milton Park **bottle 29.00**

Australian Chardonnay

An interesting south Australian grape. Fertilized with dry summer leaves and pineapple for a light creamy finish

Domaine du chateau **bottle 30.00**

Organic French

Ripe with distinctive floral aromas, sweet spice and grapefruit perfume

Les Chanterelles Rosé **glass 6.50**
bottle 24.00

A rose by any other name is still a Sweet Rosé

SPARKLING WINES & CHAMPAGNE

Belvini DOC **glass 8.00**

Prosecco frizzante ca marcella **bottle 32.00**

Champagne boizel **bottle 75.00**

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MADDENS

RED WINES

San Esteban

Chilian Merlot

Plum and berry aromas with a medium body and semi dry finish.

glass 6.50
bottle 24.00

San Esteban

Chilian Cabernet

Sauvignon Dark cherry and smoked aromas. Dense with tannins and well-structured body

glass 6.50
bottle 24.00

Chakana

Argentinian Malbec

Deep purple red with intense aromas of fruit. Medium bodied with soft tannins

glass 7.50
bottle 28.00

Muddy Boots

Southeast Australian Shiraz

Do not let the name fool you this is a lovely complex full bodied red. With notes of cracked black pepper tobacco leaf and chocolate. Well balanced in vanilla oak

glass 7.50
bottle 28.00

Botijo Rojo

Garnacha IGP Valdejalón

Pomegranate red with aromas of cherry Blackberries and black pepper on a spicy backdrop Intense, fresh and fruity, well-balanced tannins and pleasing minerality

bottle 30.00

Ruomageut

Cabernet Merlot

Aromas of ripe fruit such as black cherries, mouth watering character and subdued oak

bottle 28.00

Chianti Del Campo

Tuscany Chianti

Intense ruby-red colour good body and a long Lasting-bouquet with hints of cherry

bottle 30.00

Domaine du chateau

Organic Pinot Noir

Dark red colour, sents of black cherries, blackberries

bottle 32.00

RED WINE SPECIAL

Altos de la Hoya

Spanish Monastrell

Grown on original rootstock at the exceptionally high elevation of 825m above sea level in Jumilla, Altos de la Hoya is a deep ruby colour. The flavours are powerful and include crimson fruits, sweet spice and minerals

glass 8.00
bottle 32.00

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