



ORIEL

BAR & BISTRO

BAR EVENING MENU



orielhousehotel.ie

BAR EVENING MENU

(17.00 - 21.30)

Starter

Soup Of The Day €6.95

seasonally inspired homemade soup of the day, herb, croutons,
homemade brown bread (WH, EG, MK, CY)

Crispy Fried Tiger Prawns €13.95

beetroot & avocado gateaux, mixed salad, honey & mustard dressing, wasabi
mayonnaise, beetroot reduction (C, SE, EG, CS, MD, SP)

Traditional Caesar Salad €14.95

grilled chicken breast, dry cured smokey bacon, crouton,
parmesan, cos salad, caesar dressing (WH, FS, EG, TN, MK)

From The Grill

(All items Below are served with Flat cap mushroom, roasted tomatoes and mashed potatoes)

10oz Quigley's Irish Chicken breast €18.95

whole grain mustard cream sauce (C, MK, SP)

10oz Prime Irish Sirloin Steak €27.95

cooked to your liking, Café De Paris butter/peppercorn sauce (C, MK, SP)

Classics

Oriel House Vegan Burger Patty €18.00

baby gem salad, tomato, Ballymaloe relish, French fries, side salad (WH, LP, V)

Traditional Beer Battered

Fish & Chips €18.00

creamy mushy peas, homemade tartare sauce, French fries
(Please ask your server what today's fish is) (WH, FS, EG, MK)

Oriel House Burger €18.00

8oz Irish beef patty, baby gem salad, tomato, Irish cheddar cheese,
dry cured smoked bacon, Ballymaloe relish, French Fries, side salad (WH, MK, EG)

Oriel House Thai Curry with Basmati Rice

Chicken €18.95
Vegetarian €16.95

Side Dishes

French fries (C)

Sweet potato fries

Mashed potatoes

Steamed vegetables

€4.95

Desserts

Cheesecake Of The Moment

seasonally inspired cheesecake of the moment (EG, WH, MK)

Chocolate Brownie

with rich Belgian chocolate sauce (EG, WH, MK)

Apple Crumble

warm apple & berry crumble, vanilla ice-cream (EG, WH, MK, TN)

All desserts €7.00

Allergens

C=coeliac friendly, PN=peanut, TN=treenuts, SE=sesame, WH = wheat, lp = lupin, V = Vegan, Eg = eggs, MK = milk,
SY = soya, FH = Fish, CS = Crustaceans MS = Mollusc CY =,celery MD = Mustard SP = Sulphites
All Our Beef Is Of Irish Origin And Locally Sourced.