

The OLD INN

EST. 1614

OLD INN FAVOURITES

Bread & Irish Butter £4.00

Olives £7.00

Smoked Almonds £7.00

PLATTER OF IRISH CHARCUTERIE

Connemara Air-Dried Beef, Gubbeen Smoke House Salami & Chorizo,
Ispini Coppa, Ricotta & Chorizo Croquettes,
Grilled Bread, Pickled Shallots, Parsley £27.00

WHOLE BAKED DURRUS ÓG

Herb Salad, Sourdough Baguette, Caramelised Onion Chutney £25.00

STARTERS

Chicken Liver Parfait, Spiced Pear Chutney, Toasted Sourdough £14.00

Celeriac & Tarragon Arancini, Olive Oil Mayonnaise £11.50

Chicken Wings, Cashel Blue, Celery £12.50

Portavogie Prawns, Marie Rose Sauce, Rolled Oat Wheaten £15.00

Walter Ewing's Smoked Salmon, Shallots, Capers, Wheaten Bread £17.50

Brown Onion & Cider Soup, Coolea Gratin £12.50

PUB PLATES

Ox Cheek, Slowly Cooked in Stout, Buttered Mash, Button Mushrooms, Pearl Onions, Bacon £29.00

Beer Battered Haddock & Chips, Mushy Peas, Tartare Sauce £24.50

Chicken & Woodland Mushroom Pie, Buttered Mash or Beef Fat Chips £26.00

Old Inn Steak Burger, Onion Brioche, Bacon, Cheddar, Café de Paris Mayonnaise, Beef Fat Chips £23.00

Fried Calf's Liver, Grilled Spring Onions, Mashed Potato, Streaky Bacon £28.00

Market Fish, Herb Butter, Lemon, Choice of Potato £Market Price

SIDES

POTATOES £6.50

Beef Fat Chips | Potato & Coolea Gratin | Buttered Mash Potato | Baby Potatoes, Herb & Dulse Butter

VEGETABLES /SALADS £6.50

Peppered Parsnip & Celeriac Crush | Sweetheart Cabbage, Roasted Garlic & Miso |

Beer Battered Onion Rings | Bitter Leaves & Herb Salad

SAUCES £4.50

Red Wine | Béarnaise | Green Peppercorn | Garlic Butter

Please inform your server of any allergies or dietary requirements. Careful precautions are taken when preparing dishes, however the risk for cross contamination is always present. Vegetable oil used has been produced from genetically modified sources.

10% Discretionary service charge on tables of 6 or more people.

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