

## STARTERS

**SOUP OF THE DAY** (1,3,6,7,9) (200 CAL) **6.5**  
SERVED WITH OUR HOMEMADE SODA BREAD

**HOMEMADE SEAFOOD CHOWDER** **10.5**  
(1,2,3,4,6,7,12) (600 CAL)  
SERVED WITH OUR HOMEMADE SODA BREAD

**CLASSIC CAESAR SALAD** (1,3,4,7,10) (310 CAL) **9.5**  
**MAIN PORTION** (1,3,7,10) (590 CAL) **13**  
A BED OF BABY GEM LETTUCE WITH SHAVED PARMESAN, CROUTONS,  
BACON LARDONS & HOMEMADE CAESAR DRESSING  
**ADD CHICKEN +3**

**FINGER LICKING CHICKEN WINGS** **9**  
**MAIN PORTION** (1,3,7,10) (590 CAL) **15**  
MOUTH WATERING WINGS SMOTHERED IN STICKY BBQ OR HOT & SPICY  
SAUCE SERVED WITH BLUE CHEESE DIP AND CELERY STICKS

**MUSSELS** (7,11,12,14) (1084 CAL) **12**  
OUR DELICIOUS MUSSELS ARE COOKED IN A TASTY WHITE WINE & GARLIC  
SAUCE

**SLOW-COOKED BBQ RIBS** (1,3,9,10) (600 CAL) **10**  
SUCCULENT BABY BACK RIBS, SLOW COOKED, SMOTHERED IN OUR BBQ  
SAUCE SERVED WITH HOMEMADE SLAW

## MAINS

**10 OZ RIB EYE** (1,3,7) (700 CAL) **28.5**  
SERVED WITH PORTOBELLO MUSHROOM, ONION RINGS, CREAMY MASHED  
POTATOES AND A CHOICE OF GARLIC BUTTER OR PEPPER SAUCE

**SIZZLING FAJITAS** (1,7) (620 CAL) **17.5**  
GRILLED CHICKEN STRIPS WITH PEPPERS AND ONIONS IN OUR TOMATO  
SALSA SERVED WITH GUACAMOLE, CHEESE, SOUR CREAM AND FLOURY  
TORTILLA

**BEEF & BLACK PUDDING BURGER** **18**  
(1,7,9,10,12) (1293 CAL)  
8OZ BEEF BURGER TOPPED WITH SHEEP CHEESE, STREAKY BACON, RED  
ONION MARMALADE, BEEF TOMATO, LETTUCE & BALLYMALOE RELISH  
SERVED WITH FRIES

**LIMERICK BACON CUTLET** **16.5**  
(1,7,10,12) (712 CAL)  
BACON CUTLET SERVED WITH CREAMY MUSTARD MASH, SAUTEED KALE,  
HOMEMADE CRISPS AND A CIDER JUS

**CLASSIC STEAK SANDWICH** **18.5**  
(1,7,12) (600 CAL)  
SERVED IN A RUSTIC ROLL WITH HALLOUMI, ROAST PEPPERS AND  
ONIONS, CHILLI JAM, SEASONAL LEAVES WITH FRIES

## MAINS

**CRISPY FRIED CHICKEN BURGER** **16.5**  
(1,3,6,7,9) (750 CAL)  
CHICKEN FILLET TOPPED WITH LETTUCE, TOMATO AND MARIE ROSE  
SAUCE IN A TOASTED SOURDOUGH BAP SERVED WITH FRIES

**THAI GREEN CURRY** (5,6,8,12) (323 CAL) **14.5**  
**CHICKEN** (442 CAL) **16.5**  
**PRAWN** (399 CAL) **18.5**  
THAI GREEN VEGETABLE CURRY WITH BASMATI RICE OR FRIES OR BOTH

**BBQ PULLED PORK** (1,3,6,7,9,11) (800 CAL) **16**  
TOPPED WITH HOMEMADE PICKLES IN A TOASTED  
SOURDOUGH BAP WITH RUBY SLAW AND FRIES

**PASTA CARBONARA** **17**  
(1,7,9,12) (950 CAL)  
PENNE PASTA WITH CHICKEN, BACON, ONIONS, MUSHROOMS & PARMESAN  
SHAVINGS IN A CREAMY WHITE WINE SAUCE SERVED WITH TOASTED GAR-  
LIC BREAD

**FISH & CHIPS** (1,3,4,7,10,12) (900 CAL) **17.5**  
BEER BATTERED FRESH CATCH OF THE DAY SERVED WITH MINT PEAS AND  
A DILL MAYO

**GRILLED SEABASS & RISOTTO** **20**  
(4,7,12) (692 CAL)  
DELICIOUS FRESH FISH WITH A CHORIZO, LEEK & SUN-DRIED TOMATO  
RISOTTO

**RISOTTO** (7,12) (390 CAL) **14.5**  
RISOTTO WITH MUSHROOMS & SPINACH WITH PARMESAN CHEESE

**OLD QUARTER COMBO** (1,3,9,10,11) (1040 CAL) **18.5**  
SUCCULENT BABY BACK RIBS, SLOW COOKED, SMOTHERED IN OUR BBQ  
SAUCE SERVED WITH HOMEMADE SLAW AND HOT & SPICY OR BBQ WINGS  
SERVED WITH BLUE CHEESE DIP AND CELERY STICKS

## DESSERTS

**7.5**

- ETON MESS (3,7)
- CHOCOLATE BROWNIE (1,3,7,8)
- CHEESECAKE (1,3,7)
- STICKY TOFFEE PUDDING (1,3,7)
- APPLE CRUMBLE TART (1,3,7)

**ALL OUR DESSERTS ARE SERVED WITH ANGELITA  
ICECREAM OR FRESH CREAM.**

## SIDES

- SIDE SALAD 4
- FRIES OR WEDGES 4
- ONION RINGS 3.5
- RICE 3.5
- SAUTEED MUSHROOMS & ONIONS 3.5
- HOMEMADE SLAW 3
- PEPPER SAUCE 2

# ENJOY YOUR MEAL!

THANK YOU FOR CHOOSING  
THE OLD QUARTER!

ALL OUR BEEF IS OF IRISH ORIGIN  
AS ALL OUR FOOD IS COOKED FRESH TO ORDER.  
BE ADVISED THERE MAY BE A DELAY DURING PEAK  
TIMES

## ALLERGENS


- (1) GLUTEN
- (2) CRUSTACEANS
- (3) EGGS
- (4) FISH
- (5) PEANUTS
- (6) SOYBEANS
- (7) MILK
- (8) NUTS
- (9) CELERY
- (10) MUSTARD
- (11) SESAME SEEDS
- (12) SULPHUR DIOXIDE
- (13) LUPIN
- (14) MOLLUSCS

## FOLLOW US !

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## LEAVE A REVIEW!



# A LA CARTE MENU

THE OLD QUARTER  
PUB | CAFE | TOWNHOUSE