



THE BLANEY BAR

IRISH BREADS

Selection of Homemade Breads: Basil Pesto - Burren Balsamic - Northern Irish Butter (1, 2, 3, 4, 5, 6, 9, 10) - **£4.00**

STARTERS

SOMETHING SOUP	£7
Home-made Soup - Guinness Wheaten Bread (1, 2, 3, 4)	
SMOKED HADDOCK & SALMON CHOWDER	£10
Traditional Guinness Wheaten Bread (1, 2, 3, 4, 7, 8, 10)	
TRADITIONAL POTTED CHICKEN	£8
Granny's Pear Chutney - Toasted Sweet Bread Whole Flax Crackers (1, 2, 3, 5, 10)	
KILLYBEGS COLD WATER PRAWN COCKTAIL	£13
Cucumber Salad - Toasted Croute - Baby Leaves A 70's icon with a twist (1, 2, 5, 7, 8)	
BAKED BALLYCASTLE SCALLOPS	£15
Pickled Mussels - Ginger Leeks (2, 8)	
FIVEMILETOWN GOATS CHEESE & BASIL PESTO SPRING ROLL	£9
Rocket & Pickled Salad (2, 4, 5)	
NORTHERN IRELAND COLD FOOD PLATTER	£19
Local Spiced Pork Sausage - Northern Irish Bresola Salami - Dart Mountain Cheese - Ballylisk Cheese Old Fashioned Homemade Piccalilli - Traditional Breads (Serves 2) (1, 2, 3, 4, 5, 7)	

SANDWICHES / SALAD

LOUGH ERNE'S CHICKEN SANDWICH	£8
Local Chicken & Cooleeney Farm Tipperary Brie Red Onion Marmalade - Toasted Ciabatta (1, 2, 3, 4, 5, 7)	
WARM IRISH GLAZED HAM SANDWICH	£8
Fivemiletown Cheddar Cheese - Granary Seeded Roll (1, 2, 3, 4, 5)	
OPEN SMOKED SALMON SANDWICH	£12
Ballycotton Irish Smoked Salmon - Lemon Salted Capers - Onions - Traditional Wheaten Bread (1, 2, 4, 5, 8, 9, 10)	
SOMETHING ELSE VEGETARIAN WRAP	£9
Toons Bridge Buffalo Mozzarella & Roast Bell Pepper Tomato - Rocket - Basil - Garlic Mayo Salad (1, 2, 3, 7)	
LOCAL VEGETABLE SALAD	£10
Mixed Salad - Crunchy Carrot - Red Cabbage - Seeds Burren Balsamic & Armagh Apple Dressing (3, 4, 6)	
LITTLES COUNTY TYRONE CHICKEN SALAD	£12
Crispy Baby Gem Lettuce - Littles Chicken - Cured Bacon Crisp Bread Croutes - Garlic & Mustard Dressing (1, 2, 3, 5, 10)	

MAINS

STEAK & GUINNESS PIE - **£15**
Garlic Slice Creamed Potato Cake (1, 2, 3, 4, 5)

BLANEY BURGER - **£15**
Mill Dam Flax Fed Irish Beef Burger - Spicy Tomato & Dill Ketchup - Grilled Jack Cheese - Mayo - Toasted Seeded Bun - Fried Chips (1, 2, 3, 4, 7)

DAUBE BEEF STEAK - **£17**
Slow Cooked 12-Hour Irish Beef Steak in Northern Irish Whiskey & Stout - Traditional Colcannon (2, 3, 4)

ECCLESGREEN HERITAGE PORK AND LEEK SAUSAGE - **£14**
Old Fashioned Champ (1, 2, 3, 4)

TEA CHEST CURED CORN BEEF & CABBAGE - **£15**
Whiskey Grain Mustard Mash - Red Onion Marmalade (1, 2, 3, 4)

NOEL'S HADDOCK - **£15**
Traditional Killybegs Fried Haddock - Baby Salad - Fried Cut Chips - Homemade Pickled Mayo Sauce (1, 2, 3, 4, 5, 7, 10)

COUNTY ANTRIM SLOW ROASTED LEG OF CHICKEN - **£14**
Carrot & Turnip Mash - Onion Gravy (1, 2, 3, 4)

SIDES

Fried Cut Chips | Mash Potato (2) | Colcannon (2)
Onion Rings (1, 2, 4) | Baby Green Salad (3) | Garden Vegetables (2, 4) - **£4.50 each**

*We prepare food from scratch in our kitchen, and wheat flours and nut products are used throughout the day.
If you have an allergy or intolerance to any food substance, please inform your server and we will do our utmost to accommodate your request.
Allergens: (1) Gluten, (2) Dairy, (3) Mustard, (4) Celery, (5) Egg, (6) Nuts, (7) Soya, (8) Crustacean, (9) Molluscs, (10) Fish*

TREAT YOURSELF

TRADITIONAL BREAD & BUTTER PUDDING - **£7**
Grandad's Classic Custard (1, 2, 5)

LOUGH ERNES CHOCOLATE FONDUE (1, 2, 5, 7) - **£7**

NOEL'S FAVOURITE BAKEWELL TART - **£7**
Whisky Ice Cream (1, 2, 5, 7)

TOFFEE APPLE CRUMBLE - **£7**
Toasted Oats - Vanilla Ice Cream (1, 2, 5, 7)

RHUBARB CHEESECAKE - **£7**
Yellowman Ice Cream - Rhubarb Compote (1, 2, 5)

SELECTION OF IRISH CHEESES - **£13**
Ditty's Oat Cakes - Pear & Lime Chutney (1, 2)

WHITE WINES

	Glass	Bottle
Domain Ventenac, Chardonnay (France)	£7.50	£27.00
Heart of Stone, Sauvignon Blanc (NZ)	£7.50	£28.00
Simboli, Pinot Grigio (Italy)	£7.50	£28.00
Domaine Chateau, Viogner (France)	£6.80	£25.00

RED WINES

	Glass	Bottle
Rustenberg, Cab Sauvignon (South Africa)	£7.80	£29.00
Domaine Sainte Rose, Merlot (France)	£7.00	£26.00
Windy Peak, Pinot Noir (Australia)	£7.80	£29.00
Tomero, Malbec, (Argentina)		£31.00

ROSE WINES

	Glass	Bottle
Farnese, Cerasuolo Rosé (2013, Italy)	£7.25	£26.00

SPARKLING WINES & CHAMPAGNE

	Glass	Bottle
Valdo Prosecco Superior (Italy)	£7.50	£33.00
Billecart Salmon Brut NV (France)	£16.50	£79.00

COCKTAILS

LADY ERNE **£11.50**
Boatyard Fermanagh Gin - Cointreau
Lemon Juice - Egg White

MIDNIGHT EXPRESS **£11.50**
Tia Maria - Cointreau - Espresso - Sugar Syrup

AMARETTO SOUR **£11.50**
Amaretto - Lemon Juice - Egg White - Bitters

CRANBERRY GIN **£11.50**
Bombay Sapphire - Cranberry Liqueur - Lemon Juice
Cranberry Juice - Billecart Salmon Champagne

GREY GOOSE FIZZ **£11.50**
Grey Goose Vodka - Elderflower Liqueur - Lime Juice
Billecart Salmon Champagne

COSMOPOLITAN **£11.50**
Vodka - Cranberry Juice - Lime Juice - Cointreau

STRAWBERRY DAIQUIRI **£11.50**
Bacardi - Fresh Strawberries - Lime Juice

PRIMM'S COCKTAIL **£11.50**
Pimms - Lemonade - Summer Fruits

MOJITO **£11.50**
Bacardi - Fresh Mint - Lime Juice - Soda Water

MOCKTAILS

STRAWBERRY DAIQUIRI **£8.50**
Fresh Strawberries - Lime Juice

FRUITY TUTTI **£8.50**
Blackcurrant - Orange - Grenadine - Lemonade

If in doubt, please ask a member of our team for a recommendation.

TEAS & COFFEES

Americano	£3.50	Mochaccino	£3.95	Irish Coffee	£6.90
Espresso	£3.50	Hot Chocolate	£3.95	Bailey's Coffee	£6.90
Cappuccino	£3.95	Brewed Tea	£3.50	Calypso Coffee	£6.90
Latte	£3.95	Herbal Tea	£3.95	Amaretto Coffee	£6.90

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