



## BISTRO MENU

*“Classic yet relevant” The exact style of cooking you can expect to find when dining in The Falls. Supporting local artisan suppliers, such as Pat at Star Seafood, Claire at Willow Farms and Kevin from Gluon Cross Dairy, our Executive Head Chef Cormac McCreary has created for you a unique and innovative Irish dining experience that will take you on a journey through the extraordinary flavours of the South West of Ireland.*

*Ciarán and his team look forward to serving you this evening whilst bringing you on this culinary experience to remember.*

Waldorf Salad Chicory, Grapes, Walnuts & Apple	1, 2, 3, 14	€14.50
Seafood Chowder With homemade Brown Bread	2, 3, 4, 5, 8, 9, 12	€11.50
Soup of the Day With Homemade Brown Bread	2, 3, 6, 8	€8.50
Saute Tiger Prawns Ginger & Lemongrass Sauce with Bok Choi	3, 4, 9, 14	€15.50
Sheen Falls Smoked Salmon Mixed leaf, Red Onion & Capers	9, 12, 14	€19.50
Carrigcleana Pressed Duck Terrine Chicory, Hazelnut & Pear	1, 12, 14	€14.50

1. Nuts	2. Celery	3. Milk	4. Crustacea	5. Mollusc
6. Gluten	7. Sesame	8. Eggs	9. Fish	10. Peanuts
11. Soybean	12. Mustard	13. Lupin	14. So2/Sulphates	

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*All our Meat & Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know the ingredients used, please refer to our allergen menu available from your server. We kindly ask you to refrain from using any mobile or electronic devices in the restaurant.*



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Seafood Pasta 2, 3, 4, 5, 6, 8, 9, 14 Prawn, Crab, Mussels in shellfish bisque	€25.00
Grilled Plaice on the Bone 3, 9 Caper Butter & New Potatoes	€25.00
Pan-Fried Corn-Fed Chicken 2, 3 Cepe Puree, Wild Mushroom & Supreme Sauce	€23.00
8oz Beef Burger 3, 6, 14 Brioche Bun, Bacon Jam, Smoked Gubeen Cheese, Wasabi Mayo & Chips	€24.00
8oz Dry Aged Ribeye Steak 3 Beetroot, Horseradish & Watercress Salad	€29.00
8oz Dry Aged Sirloin Steak 2, 3, 14 Grilled Portobello Mushroom, Tomato, Chips & Peppercorn Sauce	€32.00
Seasonal Risotto 3. Parmesan & Rocket Leaves	€21.00
Penne Pasta 6, 8, 10, 3 With Chicken	€21.00 €23.00
Homemade Pesto, Artichoke & Sundried Tomato	

**Side Orders** | Organic Mixed Leaf Salad €5 | Hand cut Chips €5 | Mashed Potatoes €5 |  
New Potatoes with Herbs €5 | Creamed Spinach €5 | Braised Red Cabbage €5 |

## DESSERT

Mango & Passion Fruit Indulgence Coconut 3, 6, 8	€9.00
Vanilla Crème Brulée Lemon Madeleine 1, 3, 8	€9.00
Fresh Fruit & Berry Salad Basil & Raspberry Sauce	€8.00
Sticky Toffee Pudding Salted Caramel Ice Cream & Caramelized Orange	€9.00

## CHEESE

€16.50 per Selection of 3 cheeses

A choice of 3 locally sourced cheeses which highlight the best of Irish Cheeses  
Served with Savory Crackers, Grapes, Toasted Nuts & Homemade Fig Chutney

**Supplement of €5 per person to package**

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*Executive Chef Cormac McCreary*  
*Restaurant Manager Ciaran Murphy*

