



## **LJs Bar Menu**

### **Appetizers**

<b>Home Made Soup of the Day © (V)</b>	<b>€4.95</b>
Served with Homemade Guinness bread	
<b>Beer Can Chicken Wings ©</b>	<b>€6.95</b>
Fried until crispy and coated in a Beer Glaze served with a Whiskey, Thyme and Cranberry Dip	
<b>Selection of Vegetarian Antipasti (V)</b>	<b>€6.95</b>
Cumin Crusted deep fried Cauliflower Fritters, Braised Field Mushroom, Poached Baby Pear and a <i>Garlic and Lemon Aioli Dip</i>	
<b>Shredded Duck Spring Roll</b>	<b>€7.25</b>
Shredded Duck Spring Roll, served with a Hoi Sin Barbeque Sauce	
<b>Crispy Chicken Strips Salad, ©</b>	<b>€7.25</b>
Crunchy Strips of Chicken mixed with Ginger, Bean Sprout and Mango Salad, dressed in a Hot and Sour Sauce (If you would like a change of sauce please ask server)	
<b>Mussel, Clam and Roast Tomato Chowder</b>	<b>€5.95</b>
Atlantic Mussels and Galway Bay Clams cooked in White Wine, finished in a rich Tomato and Pernod Chowder, served with Grilled Bread	
<b>Warm Tortilla Chips © (V)</b>	<b>€4.95</b>
Served with Hot Jalapeño Peppers, Guacamole and our House Cherry Tomato Relish	
<b>Sesame Tiger Prawn Skewer</b>	<b>€8.95</b>
Tiger Prawn Tails coated in Sesame Seeds, Deep Fried served with a Cucumber Salad and Vietnamese Nuoc Cham Dip.	



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### From the Grill

- 10oz Dry Aged Sirloin Steak, ©** €22.95  
Sourced from Bandon in County Cork, cooked to your liking,  
served with French Fries, Shallot and Red Wine Butter and Dijon Mustard
- “Coq au Vin”,** €13.95  
Chicken Drumsticks, braised in Red Wine, Mushrooms and Shallots,  
served with Tarragon Mash and Rocket and Parmesan Salad
- Braised Lamb Tagine, ©** €13.95  
Moroccan Lamb Meatballs, Cooked in an Orange Broth,  
served with a Light Orange and Fennel Salad and Bugler Wheat Tabbouleh
- Louis’ Chicken, Lime Leaf and Coconut Curry, ©** €13.95  
Free Range Chicken braised in a Lemongrass and Ginger Broth  
and finished with a Lime Leaf Paste and Coconut Milk,  
served with Basmati Rice and Crispy Poppadoms

### Burgers

- Grilled Chicken Fillet Burger,** €15.95  
Coated in a Fennel Seed, Thyme and Garlic Rub,  
finished with a Buffalo Mozzarella Cheese and Grilled Chilli Salad
- Louis’ House Made Beef Burger,** €14.50  
Served on toasted Onion Bread, with Crispy Hickory Bacon  
and a Brie Cheese Melt, if you’d prefer it in a Bap, just ask!!

(All Burgers are served with Chunky Maris Piper Chips,  
mixed Baby Leaves and Tomato Relish)

### Pasta Options

- Shredded Braised Beef Ragu,** €14.50  
Shoulder of Irish Hereford, slowly braised in Red Wine  
and Tomato Sauce, served with Orecchiette Pasta tossed in Butter
- Chicken, Chorizo and Spinach Fettuccine,** €13.95  
Pan Fried Strips of Chicken, with Chorizo Sausage  
and Baby Spinach finished with an Egg Yolk and Pecorino Cheese
- Tomato “Melanzane”, © (V)** €12.50  
Grilled Aubergine, Buffalo Mozzarella and Tomato Lasagne



## **LJs Bar Menu**

### **Hooked!!!!**

**Fish and Chips,** €14.95  
North Atlantic Cod in a Crisp Beer Batter, Bacon &  
Green Pea Puree, Chunky Maris Piper Chips, Lime Tartar Sauce

**House Cured Salmon Plate,** €8.95  
Cured for 48 hours with Sea Salt, Orange and Fennel Seed,  
served with a Radish, Cucumber and Coriander Salad,  
and our House Made Guinness Bread

**Pan Roast Fillet of Haddock, ©** €14.50  
Served on Lyonnaise Potato, with Garlic Green Bean Salad  
and Seasonal Vegetables

**Special of the day** (Please Ask your server for the day's specials)  
**Roast of the Day,** €14.95  
Served with Herb Mash and a Shiraz Red Wine Jus  
& Seasonal Vegetables

**Wok dish of the week** €13.95

### **Veg Options**

**Vietnamese Hot Pot, © (V)** €12.95  
Seasonal Vegetables Poached to order in Soy and Chilli Broth  
with Lemon Grass Noodles and Crumbled Peanut

**Savoury Cheesecake, braised Onion, Walnut Dressing (V)** €13.95  
Just like it sound's, a Savoury Baked Cream Cheese Cake,  
finished with an Onion Marmalade and an earthy Walnut Dressing

**Haloumi Burger, (V)** €13.95  
Grilled Haloumi Cheese served in a toasted Bap,  
with Roasted Vegetables and Balsamic Beetroot with a Lemon Aioli



## **LJs Bar Menu**

### **Selection of Sandwiches**

<b>Freshly made selection of Open and closed Sandwiches on Brown or White Bread</b> (Just ask your server)	<b>€5.95</b>
<b>LJ's Turkey Club Sandwich with Streaky Rashers</b>	<b>€8.95</b>
<b>Organic Smoked Ballycotton Salmon,</b> Served with a Lemon Scented Horseradish Sauce & our House Made Guinness Bread <b><u>(Gluten free bread available on request)</u></b>	<b>€8.95</b>

### **9am to Midday**

<b>Selection of Scones, Tea or Coffee</b> Served with Clotted Cream and Strawberry Preserve	<b>€3.95</b>
<b>Selection of Morning Pastries, Tea or Coffee</b>	<b>€3.95</b>
<b>Louis' Bacon Buttie,</b> Served in Boule Bread with HP Brown Sauce	<b>€5.95</b>
<b>Cumberland Pork Sausage,</b> Toasted Guinness Bread and Tomato Chutney	<b>€5.95</b>

**© denotes Coeliac Friendly**

**(V) Denotes Vegetarian Friendly**

(If there is anything that takes your fancy and is not on our menu or if you have any dietary requirements, please tell your server and our kitchen will try their best to accommodate you)



## **LJs Bar Menu**

### **Desert Selection**

Raspberry & White Chocolate Mousse

Cheesecake of the Day

Selection of Ice Creams with a Warm Butterscotch Sauce

Carrot Cake with Orange Frosting

Apple Pie with Fresh Cream

All Desserts

€ 4.95

## **LJ's Entertainment**

### **Join for a drink and enjoy the live music!**

10.30-12.30 Fridays and Saturdays

Upcoming for November/December

Friday 13 Nov     Richie Adams

Saturday 14 Nov     Brewster Hamilton

Saturday 21 Nov     Paul Anderson

Saturday 28 Nov     Alan Keegan

Friday 04 Dec     Colm O'Neill

Friday 11 Dec     Richie Adams

Saturday 12 Dec     Brewster Hamilton

Friday 18 Dec     Paul Anderson

Saturday 19 Dec     Ronan Leonard