



FLANNERY'S BAR & BISTRO

EVENING MENU

PLEASE NOTE:
WE DON'T SPLIT BILLS
FOR MORE THAN 2 WAYS

STARTERS

SOUP OF THE DAY	MK CY	€7.90
SEAFOOD CHOWDER	C F M MK CY SP	€10.90
FLANNERY'S SIGNATURE WINGS	S €10.90 L €16.90	
JACK DANIEL'S BBQ SAUCE OR VELVET CLOUD HOT SAUCE		
PRAWN & CHORIZO PIL PIL	S €13.50 L €16.90	
CHERRY TOMATOES GARLIC CIABATTA G C M MD SP SS MK		
SALT AND PEPPER TEMPURA CALAMARI	€12.50	
SZECHUAN AIOLI. M G E MK MD SP SS		
DUCK SPRINGROLL	€13.90	
DRESSED LEAVES, CANDIED NUTS, MIXED BERRY COULIS.		
N G E MK MD SP		

CAESAR SALAD	S €10.90 L €12.90
ROMAN LETTUCE STREAKY BACON SOURDOUGH CROUTONS	
ANCHOVY DRESSING PARMESAN SHAVINGS	
ADD PIRI PIRI CHICKEN 3.50 ADD TIGER PRAWNS 4.50	
G E F MK CY MD SS C SP	
WARM ARDSALLAGH	
GOAT CHEESE BON-BON	S €12.90 L €17.90
GRANOLA CRUMBED, BEETROOT, PICKLED GRAPES,	
GOCHUJANG BANANA KETCHUP G E MK SP	
PORK BELLY	S €12.90 L €17.90
PORK CRACKLING, KELLY'S BLACK PUDDING BON-BON,	
APPLE AND THYME PUREE G E MK SP	

BURGERS

CAJUN CHICKEN	€20.90
RED ONION JAM, GOAT CHEESE, GARLIC AIOLI G E MK SP MD SS	
BEEF	€21.90
RED CABBAGE SLOW, STREAKY RASHER, SWISS CHEESE	
TERIYAKI MAYO G E MK SP MD SS	
HALLOUMI	€18.90
BEETROOT, COURGETTE, GOCHUJANG BANANA KETCHUP	
G E MK SP MD	

STIR- FRY

	C M G E MK CY MD SS S
TOFU STIR FRY	€17.90
CHICKEN STIR FRY	€21.00
BEEF STIR FRY	€22.90
PRAWN STIR FRY	€22.90
COMBO STIR FRY	€25.90

SERVED WITH YOUR CHOICE OF RICE OR EGG NOODLES

MAIN COURSE

RACK OF LAMB	€32.90
JERUSALEM ARTICHOKE, CELERIAC, CHIMICHURRI E MD MK CY L SP	
CHICKEN SUPREME	€27.90
POTATO GRATIN, LOLLIPOP, ROAST CHICKEN JUS G E MK CY L SP SS	
BONELESS HALF-ROASTED DUCK	€27.90
HONEY GLAZED CARROT, YUZU GEL, VEAL JUS MK CY L SP	
ORCHARD THIEVES BATTERED COD GOUJON	€23.90
MINTED PEAS, CAPER AIOLI, SKIN ON CHIPS F E L G MK MD S	
DARNE OF SALMON	€25.90
PAK-CHOY, YUZU BEURRE BLANC, HERB OIL F MK SP N	
WILD MUSHROOM & STREAKY BACON	€16.90
PENNE PASTA	
MIXED HERB & GARLIC CREAM, PARMESAN SHAVING, WATER CRESS	
ADD: GARLIC BREAD €2.00 ADD GRILLED CHICKEN €3.50	
E G MK	

COCONUT MILD THAI RED CURRY

CHICKEN €20.90 PRAWNS €22.90 TOFU €17.90

ALMOND, BEANSPOUT, STAR-ANISE & SAFFRON SCENTED
BASMATI RICE | N MK CY C SS

FROM THE GRILL

10OZ SIRLOIN STEAK	€34.90
8OZ RIB-EYE	€33.90
6OZ FILLET OF BEEF	€32.90

ADD TEMPURA PRAWN 4.50 | C G E MD MK CY SS L SP

ALL STEAK SERVED WITH: ROAST SHALLOT, WILD MUSHROOM, CONFIT
CHERRY TOMATO. ACCOMPANIED BY YOUR CHOICE OF SAUCE:
JACK DANIEL'S PINK PEPPERCORN, VEAL JUS, HERBS & ROAST
GARLIC BUTTER, CHIMICHURRI.

OUR BEEF IS 100% IRISH PRIME BEEF

ALLERGEN INFORMATION

GLUTEN	G	NUTS	N
CRUSTACEANS	C	MILK	M
EGGS	E	CELERY	CY
FISH	F	MUSTARD	MD
MOLLUSCUS	M	SESAME SEEDS	SS
SOYBEANS	S	SULPHITES	SP
PEANUTS	P	LUPIN	L

DESSERT

€8.50

TARTLET OF THE DAY
CHEESECAKE OF THE DAY
WARM APPLE AND MIXED BERRY CRUMBLE
HOMEMADE CHOCOLATE BROWNIE

G E MK SS N

FLANNERY'S BAR & BISTRO

WHITE WINE

CRISP & ZINGY

• **SANTALBA VINA HERMOSA BLANCO** • VIURA (RIOJA SPAIN)
WELL STRUCTURED, GOOD ACIDITY WITH A LONG AFTER TASTE
MED GLASS 6.90 | LARGE GLASS 9.50 | BOTTLE 29.00

• **LOR DU SUD** • SAUVIGNON BLANC (FRANCE)
TROPICAL FRUIT AROMAS & IS VIBRANT WITH CITRUS FRUIT &
PEAR FLAVOURS ON THE PALATE.
MED GLASS 6.90 LARGE GLASS 9.50 | BOTTLE 25.90

• **OLD COACH ROAD** • SAUVIGNON BLANC (NEW ZEALAND)
CLEAN AND CRISP WITH LAYERS OF FRUIT & WELL BALANCED
FRESHNESS. GLASS 8.90 | BOTTLE 36.00

• **WEINGUT ZAHLE RIED GOLDBERG** • GRUNERVELTLINER
(GERMANY) BEAUTIFULLY CRUNCHY FRESH
APPLES UP FRONT THROUGH TO A RICH & SPICY FINISH.
BOTTLE 49.00

• **AOTEA** • SAUVIGNON BLANC (NEW ZEALAND)
PUNGENT & TROPICAL, NOTES OF PEACH & PASSION FRUIT.
GENTLE MINERALLY ACIDITY BALANCES THE FRUIT WEIGHT
& CONCENTRATION ON THE PALATE. BOTTLE 43.00

• **DOMAINE BIZET SANCERRE** • SAUVIGNON BLANC (FRANCE)
PALE GOLD WITH BRILLIANT HIGHLIGHTS. REFINED NOSE
DOMINATED BY HALLMARK SAUVIGNON AROMAS OF
BLACK CURRANT BUD WITH LEMONY & PINK GRAPEFRUIT
UNDERTONES. BOTTLE 49.00

• **PAZO CALLERO** • ALBARINO (SPAIN)

CLEAN & BALANCED, WITH CITRIC FRUITS AND WHITE F
RUITS NOTES. SMALL WHITE FLOWER AROMAS.
BOTTLE 36.00

• **CA'STELLOR** • PINOT GRIGIO (ITALY)
PALE STRAWY YELLOW WITH GREENISH SHADES. FRUITY
WHEN YOUNG, IT HAS A CLEAR AROMA OF TOASTED
ALMONDS AND DRIED HAY.
MED GLASS 8.50 | LARGE GLASS 11.00 | BOTTLE: 32.00

• **PICPOUL DE PINET CUVÉE PRESTIGE** • PICPOUL BLANC (FRANCE)
VIBRANT AND EXCITING NOSE OF GREEN APPLE AND PEAR WITH
UNDERLYING LEMON CITRUS & LIME. FRESH, CRISP & RACY ON
THE PALATE WITH A MINERAL BACKBONE.
BOTTLE 29.00

• **TERRE D'ARGENCE BLANC** • VIOGNIER, MARSANNE
(FRANCE) RICH, INTENSE AND BURSTING WITH FLAVOURS
OF LUSH PEACH, ORANGE PEEL & DRIED MANGO.
BIODYNAMIC WINE.
BOTTLE 43.00

CREAMY & FRUITY

• **LES ROUCAS** • CHARDONNAY (FRANCE)
ELEGANT AROMAS OF WHILE. FRESHER FRUITS & FLOWERS
WITH AN INTENSE SWEET PALATE.
GLASS 7.90 | LARGE GLASS 10.50 | BOTTLE 25.90

• **MOILARD GRIVOT MACON VILLAGES** • CHARDONNAY (FRANCE)
CLASSICAL TROPICAL FRUIT FLAVOURS OF HONEY AND MELON &
A ROUNDED, BUTTERY MOUTH FEEL. BOTTLE 49.00

RED WINE

LIGHT & FRUITY

• **ALEXANDRE BURGAUD BROUILLY** • GAMAY (BEAUJOLAIS,
FRANCE) GENEROUS AND FULL OF RICH FRUITS, THE WINE HAS
DENSITY AND TANNINS THAT HAVE FULLY INTEGRATED INTO THE
FRUITINESS. ORGANIC WINE. BOTTLE 45.00

• **L'OR DU SUD** • MERLOT (FRANCE)
ENTICING AROMAS OF PLUMS AND VANILLA.
BRAMBLE AND DAM-SON FRUIT AND SMOOTH TANNINS ON THE
FINISH. GLASS 7.90 | LARGE GLASS 10.50 | BOTTLE 25.90

• **AIMERY** • PINOT NOIR (FRANCE)
SOFT AND RICH, WITH SILKY TANNINS AND AROMAS OF STRAW-
BERRIES AND FOREST FLOOR, FRAMED BY SAVOURY OAK
FOLLOW THROUGH TO THE PALATE. GLASS 7.50 | BOTTLE 36.00

• **BANFI GOL DI SASSO** • SANGIOVESE (ITALY)
FULL AND SOFT, BALANCED, EASY-TO-DRINK. BOTTLE 31.00

SMOOTH

• **PALACIOS REMONDO LA MONTESA** • GARNACHA (SPAIN)
WELL-BALANCED WITH VELVETY RED FRUIT NOTES AND
HINTS OF SWEET SPICE, ORANGE PEEL AND PEACHES
ORGANIC WINE. BOTTLE 51.00

• **OLIVIER RAVOIRE CÔTES DU RHÔNE ROUGE** • GRENACHE,
SYRAH (FRANCE). GENEROUS SPICY NOSE BALANCED WITH
AROMAS OF RED FRUITS. AMPLE AND SILKY MOUTH FEEL,
WITH PLEASANT MELTED TANNINS. BOTTLE 36.00

• **LONG BEACH** • CABERNET SAUVIGNON (SOUTH AFRICA)
FRUITY AROMA OF JUICY BERRIES, RIPE CHERRIES AND CASSIS
GLASS 7.90 | LARGE GLASS 10.50 | BOTTLE 25.90

BIG, BOLD & POWERFUL

• **SHOTTESBROOKE** • SHIRAZ (AUSTRALIA)
THE GENEROUS MEDIUM-BODIED PALATE IS DOMINATED BY
FRESH & FRUIT-FORWARD PLUM & STRAWBERRY
FLAVOURS, WHILE SOFT TANNINS GIVE THE WINE A
DELIGHTFULLY LINGERING FINISH.
GLASS 8.90 | LARGE GLASS 10.50 | BOTTLE 30.00

• **HÁVALOS** • MALBEC (ARGENTINA)
PERFUMED AROMAS OF RIPE BLACKBERRIES AND A HINT OF
MOCHA CHOCOLATE ALONG WITH A HINT OF BLACK PEPPER.
GLASS 8.90 | LARGE GLASS 10.50 | BOTTLE 29.00

• **BODEGAS MURIEL RIOJA** • RESERVA TEMPRANILLO (SPAIN)
FINELY BALANCED WINE, WITH A POLISHED & ELEGANT BODY,
LONG AND PLEASANT AFTER TASTE.
GLASS 9.90 | BOTTLE 36.00

• **CHATEAU GIGAUT - BORDEAUX** • MERLOT CABERNET
FRANC (FRANCE) INTENSE CHERRY AND CRUSHED
BERRIES WITH HINTS OF SPICE & TOBACCO
BOTTLE 41.00