

STARTERS

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

HOMEMADE SEAFOOD CHOWDER
(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)
MAIN PORTION (1,3,7,10) (590 CAL)
A BED OF BABY GEM LETTUCE WITH SHAVED PARMESAN, CROUTONS,
BACON LARDONS & HOMEMADE CAESAR DRESSING
ADD CHICKEN +3

FINGER LICKING CHICKEN WINGS
MAIN PORTION (1,3,7,10) (590 CAL)
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)
OUR DELICIOUS MUSSELS ARE COOKED IN A TASTY WHITE WINE & GARLIC
SAUCE

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

MAINS

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

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

BEEF & BLACK PUDDING BURGER
(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
(1,7,10,12) (712 CAL)
BACON CUTLET SERVED WITH CREAMY MUSTARD MASH, SAUTEED KALE,
HOMEMADE CRISPS AND A CIDER JUS

CLASSIC STEAK SANDWICH
(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
(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)
CHICKEN (442 CAL)
PRAWN (399 CAL)
THAI GREEN VEGETABLE CURRY WITH BASMATI RICE OR FRIES OR BOTH

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

PASTA CARBONARA
(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)
BEER BATTERED FRESH CATCH OF THE DAY SERVED WITH MINT PEAS AND
A DILL MAYO

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

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

OLD QUARTER COMBO (1,3,9,10,11) (1040 CAL)
SUGGULENT 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

- 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
- FRIES OR WEDGES
- ONION RINGS
- RICE
- SAUTEED MUSHROOMS & ONIONS
- HOMEMADE SLAW
- PEPPER SAUCE

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

FOLLOW US!

THEOLDQUARTER.IE



THEOLDQUARTERPUBCAFETOWNHOUSE



@OLDQUARTERL



@THEOLDQUARTERGASTROPUB

LEAVE A REVIEW!



A LA CARTE MENU

THE OLD QUARTER
PUB | CAFE | TOWNHOUSE