BYRNES of ENNISTYMON

Some of our food contains allergens, ask your server for specific details if needed. Unfortunately we cannot provide separate bills on each table when its busy

Cocktails

Dry Martini Gin, dry vermouth, olives €12.95
Cosmopolitan Vodka, triple sec, cranberry & lime juice €12.95
Margarita White tequila, triple sec, lime juice & salt €12.95
Aperol or Hugo Spritz €11.95
Whiskey Sour Irish whiskey, lime juice & aquafaba €12.95
Negroni Campari, sweet vermouth & gin €12.95
Espresso Martini Vodka, kahlua, espresso €12.95
Strawberry Daiquiri White rum, lime juice, strawberry sugar €12.95
Bloody Mary Vodka, tomato, lime & chili €12.95
Old Fashioned Bourbon, syrup, bitters & soda €12.95
Spicy Margarita Tequila, triple sec, lime, salt & chili €12.95
Caipirinha Cachaca, fresh lime, brown sugar €12.95

Bar Snacks

Olives & Bread €6.50
Salted Peanuts €3.50
Lightly Curried Popcorn €3.50
Paprika Rice Crackers & Nuts €4.50
Curry Roast Cashew Nuts €4.50

Kids Menu

Garlic Bread €4.50
Small Soup (GF) €4.50
Small Chowder (GFR) €6.50
Chicken Goujons €9.50
with chips or mash or salad
Cocktail Sausages €9.50
with chips or mash or salad
Battered Fish €12.50
with chips or mash or salad

(GF) Gluten Free
(GFR) Gluten Free on Request

Starters

Homemade Fish Cake €12.95
Salmon, Cod & Hake coated in panko bread crumbs & sesame seeds with garlic spinach & butter sauce

Homemade Soup €9.95
Always fresh, coeliac friendly and gluten free (GFR)

Seafood Chowder €12.95
Select fresh seafood & shellfish, sweetcorn, diced veg & scallions (GFR)

St Tola Goats Cheese Tartlet €12.95
White bean puree, roast pepper coulis, baby leaves (GF)

Crispy Ham Hock €12.95
Almond & panko crumbs, celeriac remoulade, apple puree & mustard dressing (GFR)

Creamy Mushroom Risotto €12.95
Parmesan Cheese, baby spinach, herb oil (vegan option available) (GF)

EARLY BIRD SPECIAL

2 COURSES €29.95
OR
3 COURSES €34.95
PER PERSON
MONDAY TO FRIDAY 5:00 - 6:30
SATURDAY 11:00 - 4:00

SET MENU SPECIAL

2 COURSES €34.95
OR
3 COURSES €39.95
PER PERSON

Mains

Ale Battered Fish & Chips €24.95
Sustainably caught Atlantic white fish, our pea puree, fresh chips, homemade tartar sauce

Wagyu Beef Burger €24.95
Toasted sesame bun, garlic sauce, crispy bacon, cheddar cheese, salad & fries (GFR)

Beef Casserole €24.95
Tender slow cooked Irish beef, chunky root vegetables, fresh herbs, Guinness (GF)

Roast Fresh Cod €24.95
Fried potato braves, garlic spinach, creamy tomato sauce, herb oil (GF)

Creamy Mushroom Risotto €24.95
Parmesan Cheese, baby spinach, herb oil, (Add bacon €5 or vegan option available) (GF)

House Specials
available from 5.00

Sirloin of Irish beef €31.95
Spring onion mash, crispy onion, brandy & black pepper sauce (GFR)
€6 suppliment on set menus

Slow Cooked Irish Featherblade Steak €28.95
Smoked bacon & baby onions, spring onion mash & herb gravy (GF)
€3 supplement on set menus

Roast Half Duck €29.95
Red cabbage & sweet potato, homemade red wine gravy (GFR)
€4 supplement on set menus

Spend €30 here in the restaurant & get a 10% discount in our Vintage Store in the cellar

Sides Orders

Homemade Champ Potatoes (GF) €5.50
Fries €5.50
Selection of Vegetables (GF) €5.50
Tossed Dressed Salad (GF) €5.50

Desserts

Homemade Desserts
Ask your server for details (GFR) €8.95

Liquer Coffee
Irish, Baileys, Calypso, French €8.95