

# THE HOPS

## Menu

### BURGERS

#### CAJUN CHICKEN BURGER €14.50

Grilled breast of chicken marinated in cajun oil on a toasted pretzel bun, ice berg lettuce, vine tomato, mustard mayo, topped with emmental cheese, served with french fries (1 wheat, 3, 7, 10) (May contain rye, nuts and soya)

#### THE COCK-A-DOODLE-DO €15.50

Freshly southern fried chicken on a toasted pretzel bun with crispy bacon, cheese, mustard mayo, vine tomato, ice berg, red onion served with french fries (1 wheat, 3, 7, 10) (May contain rye, nuts and soya)

#### HOPS BURGER €15.50

8oz beef burger on a toasted brioche bun, ice berg lettuce, vine tomato, pickled gherkins, mustard mayo topped with crispy bacon and cheddar, and french fries (1, 3, 7, 10) (May contain rye, nuts and soya)

#### NEW YORKER €16

8oz beef burger on a toasted brioche bun, iceberg lettuce, vine tomato, pickled gherkins, mustard mayo, melted cheese, crispy bacon topped with a fried egg, and french fries (1, 3, 7, 10) (May contain rye, nuts and soya)

#### VENISON BURGER €16.50

With plum chutney and Irish matured red cheddar and french fries (1, 3, 7, 10) (May contain rye, nuts and soya)

#### LAMB BURGER €17.50

Grilled lamb burger on a toasted onion & black olive bun with iceberg, vine tomato, mint mayo and cashel blue cheese served with french fries (1, 3, 7, 10) (May contain rye, nuts and soya)

#### FALAFAL BURGER €14

Crushed chick peas with spices served on a toasted brioche bun with cucumber raita (1 wheat, 3, 7, 10) (May contain rye, nuts and soya)

### SANDWICHES & LIGHT BITES

#### SELECTION OF SANDWICHES €9.50

Plain or toasted up to 3 toppings

All our sandwiches are freshly prepared and come with Soup or French Fries

#### Choose your bread:

O'Neill Bakery white or brown loaf

**Fillings:** ham, chicken, tuna, salad, tomato, onion, sweetcorn, all sandwiches served with salad garnish (1 wheat, 2, 3, 4, 7, 9, 10, 14) (May contain rye, nuts and soya)

#### BLT €10

Grilled bacon, lettuce and tomato on toasted white or brown served with sweet potato fries (1, 3, 7, 10) (May contain rye, nuts and soya)

Add cup of soup €2.00

#### HOPS CLUB €11.50

Toasted triple decker sandwiches: grilled chicken, crispy bacon, lettuce, tomato, onion and cheddar served with coleslaw and fries (1, 3, 7, 10) (May contain rye, nuts and soya)

Add cup of soup €2.00

#### OPEN SMOKED SALMON SANDWICH €9.50

Smoked Salmon on homemade brown bread with capers and creme fraiche (1 wheat, 3, 4, 7, 10, 12)

Add cup of soup €2.00

add sweet potato fries €2.50

#### OPEN PRAWNS SANDWICH €11

Wild Atlantic prawns lightly poached served on homemade brown bread and marie rose sauce (1 wheat, 2, 3, 7, 10, 12)

Add cup of soup € 2.00

Add sweet potato fried € 2.50

#### CAJUN CHICKEN CAESAR SALAD €15

Grilled cajun chicken, crisp baby gem leaves, garlic croutons, parmesan shavings, homemade Caesar dressing and streaky bacon (1 wheat, 3, 4, 7)

#### SALAD OF GOATS CHEESE €12

with Parma ham, beetroot, baby leaves, drizzled of olive oil and toasted pesto tortilla (1 wheat, 7, 8 pinenuts)

#### CHILLI BEEF NACHOS €12.50

Crispy corn tortillas, cheese sauce, beef chilli topped with jalapenos, served with sour cream and guacamole (7)

#### SMALL BITES €11.50

Cocktail sausages, chicken goujons and spicy potato wedges served with sweet chilli sauce and garlic aioli (1 wheat, 3, 7, 10)

### STEAKS

ALL OUR STEAKS ARE 28 DAYS DRIED AGE

#### STEAK SANDWICH €17.50

Minute steak cooked to your liking on a focaccia bap with lettuce, tomato, sautéed onion, mushrooms, crispy bacon, served with pepper sauce and french fries (1 wheat, 3, 7, 12)

#### 10oz SIRLOIN STEAK €25.50

#### 10oz RIB EYE STEAK €26.50

#### 8oz FILLET STEAK €28.50

All our steaks are served with saute onion mushroom and balsamic glazed vine cherry tomatoes

#### CHOOSE A SAUCE:

Brandy & pepper sauce (1 wheat, 7, 12)

Garlic butter (7)

Red wine jus (7, 9, 12)

#### CHOOSE A SIDE:

French fries (1)

Creamy mash (7)

Buttered seasonal vegetables (7)

House salad (3, 7)

Potato dauphinoise (7)

#### HOW DO YOU LIKE YOURS COOKED?

RARE Very red cool centre

MEDIUM RARE Red warm centre

MEDIUM Warm pink centre

MEDIUM WELL Slight pink centre

WELL DONE Cooked through

All our beef is 100% Irish.

### MAIN COURSES

#### THAI RED CHICKEN CURRY €16

Strips of chicken, mixed peppers, onions, courgette hint of fresh coriander and mint, served steamed Basmati rice, a poppadom and mango chutney (1 wheat, 2, 7)

Add french fries € 2

#### TURKEY AND HAM €16

With all the trimmings (1 wheat, 3, 7, 9)

#### VEAL SAUSAGE €15

Jumbo Veal Sausages with champ mash and plum gravy (1 wheat, 7, 9)

#### LEINSTER LAMB RUMP €22

Lamb rump cooked to your liking, potato dauphinoise and roasted baby vegetables (7, 9, 12)

#### ROAST PORK TENDERLOIN €18

Roast fillet of Pork with grilled hispi cabbage, carrots and apple glazed gravy (7, 9, 12)

#### CHICKEN ASPARAGUS €17

Pan fried breast of chicken stuffed with asparagus, wrapped in parma ham, served with creamy mash potato and tarragon sauce (7, 9)

#### PAN FRIED HAKE €18

Pan fried fillet of hake with sautee baby potato, baby vegetable and cockles and chorizo sauce (4, 7, 9, 12, 14)

#### FISH & CHIPS €17

Fresh haddock in a light crispy beer batter, minted hand crush garden pea, homemade tartare sauce and french fries (1 wheat, 3, 4, 7, 10)

#### SPINACH & RICOTTA TORTELLINI €15

Tortellini tossed in basil pesto and cheese cream sauce with semi sundried tomato (1 wheat, 3, 7, 8 Pinenuts, 10)

#### DEEP FRIED SCAMPI €20

Wild Atlantic Prawns in panko crumbs served with homemade tatar sauce, house salad and french fries (1 wheat, 2, 3, 7, 10)

### STARTERS

#### SOUP €5.50

Soup of the day served with homemade brown bread (1 wheat, 7, 9)

#### CHICKEN WINGS €8.50

go large € 14

Chicken wings fried until crispy, tossed with house own hot devil sauce, served with Cashel Blue cheese dip and celery stick (1, 3, 7, 9)

#### ATLANTIC TIGER PRAWNS SKEWERS €9.50

Marinated & grilled North Atlantic Tiger Prawns skewers served with fried quinoa and peanut satay sauce (2, 5 peanuts, 7, 9)

#### PATATAS BRAVAS €7.50

Golden potatoes & chorizo topped with a bold, spicy tomato sauce and a creamy garlic and chive aioli (1 wheat, 3, 7, 9)

#### FLUFFY SEAFOOD FRITTERS €9

Homemade Tartare sauce and dressed mixed salad (1 wheat, 2, 3, 4, 7, 10, 12)

#### SEAFOOD CHOWDER €9

Clogherhead fresh, smoked fish and shellfish cooked in a rich cream based and aromatic vegetables, served with homemade brown bread (1 wheat, 2, 4, 7, 9, 14)

#### OXTAIL ARANCINI €9

Oxtail slow braised mixed with arborio rice, breaded and golden fried served over coconut peanut sauce (1 wheat, 3, 5 peanuts, 7, 9)

**Allergens** (1) cereals (2) crustaceans (3) eggs (4) fish (5) peanuts (6) soybeans (7) milk (8) nuts (9) celery (10) mustard (11) sesame seeds (12) sulphur dioxide (13) lupin (14) mollusc



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## DESSERTS

All desserts €6.50

### Pavlova

With Chantilly cream, fresh berries and strawberry coulis (3, 7)

### Crème Brulee

Vanilla crème brulee served with vanilla ice cream (3, 7)

### Warm Apple Crumble

With Crème Anglaise and Vanilla Ice Cream (1, 3, 7)

### Chocolate Brownie

Served with vanilla/hazelnut ice cream and chocolate sauce (1, 3, 7, 8 Hazelnuts)

### Selection Of Ice Cream

(3, 7)

€5.50

### Cheese Board €11

Selection of Irish cheese, crackers, grapes (1, 7, 10, 11)

### Pancakes

Plain with vanilla fraiche & maple syrup (1 wheat, 3, 7) €8

Fresh mixed berries, vanilla fraiche & maple syrup (1 wheat, 3, 7) €9

### Classic Waffle

(1 wheat, 3, 7) €9

Banana & nutella stacks

Lemony Greek Yogurt Waffle

Ice cream Waffle Sundae

All our desserts are Homemade from our Kitchen

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## SPARKLING/CAVA/CHAMPAGNE

### Prosecco, Frizzante, Corte Delle Calli

Veneto, Italy,

75cl €30.00 glass €8.50

### Cava, Villa Conchi

Catalonia, Spain,

75 cl €49.95 glass €12.00

### Champagne Gremillet

Champagne, France,

75cl €90.00

## WHITE WINE

### El Caminador Sauvignon Blanc

2019, Central Valley, Chile

75cl €26.95 glass €7.50

### Pinot Grigio Delle Venezie Doc

2018 Leone, Veneto, Italy

75cl €28.95 glass €7.75

### Croix Des Vents, Chardonnay

2018 Languedoc, France,

75cl €29.95 glass €8.00

### Tindall Sauvignon Blanc

2018 Marlborough, SI, New Zealand,

75cl €37.95 glass €9.50

### Macon-Uchizy, Cave Talmard

2018 Burgundy, France,

75cl €39.95 glass €9.95

### Chalk Hill Fiano, McLaren Vale

2017 McLaren Vale, Australia,

75cl €42.00 glass €10.50

## RED WINE

### El Caminador Cabernet Sauvignon, Central Valley

2017, Central Valley, Chile,

75cl €26.95 glass €7.50

### Terra Mater Vineyard Reserve Merlot

2017, Central Valley Chile,

75cl €29.95 glass €7.50

### Organic Malbec, Domaine Bousquet,

2018, Mendoza, Argentina,

75cl €34.00 glass €8.50

### Santa Cristina Le Maestrelle, Toscano Igt

2016, Tuscany, Italy,

75 cl €32.50 glass €8.25

### Tormaresca Nèprica Primitivo, Puglia Igt

2018, Puglia, Italy,

75 cl €36.00 glass €9.00

### Côtes Du Rhône, Domaine Boisson

2016 Rhône Valley, France,

75cl €37.00 glass €9.25

### Chalk Hill Luna Cabernet Sauvignon,

2016, McLaren Vale, Australia,

75cl €39.00 glass €9.75

### DOMAINE LARDY MORGON VIEILLES VIGNES

2016, Beaujolais, France,

75 cl €40.00 glass €10.00

### Prunotto Barbera D'alba Doc

2017 Piemonte, Italy,

75 cl €43.00 glass €10.75

## SPIRITS

Ha'Penny Irish Gin €5.20

Ha'Penny Rhubarb Irish Gin €5.20

Mil Irish Gin €5.20

Ha'Penny Whiskey €6.70

Pearse 5 Year Old Single Malt €11.10

Pearse 5 Year Old Blend €6.20

Pearse 7 Year Old Blend €6.45

Pearse 12 Year Old Single Malt €8.40

Town Branch Bourbon €7.80

## COCKTAILS

### CANADIAN MILLIONAIRE

Canadian Club, Cointreau, Grenadine, Egg Whites & Additional Garnish

€10.50

### FROZEN DAQUIRI

Bacardi Carta Blanca Rum, Finest Call Sugar Syrup, Finest Callfruit Puree & Additional Garnish

€10

### CUCUMBER & BASIL SMASH

Hendricks Gin, Finest Call Sugar Syrup, Schweppes Soda Water, Lemon Juice & Additional Garnish

€11

### ESPRESSO MARTINI

Smirnoff Vodka, Finest Call Sugar Syrup, Tia Maria, Espresso Shot & Additional Garnish

€10

### COSMOPOLITAN

Smirnoff Vodka, Cointreau, Cranberry Juice 12x11 Lime Juice & Additional Garnish

€10

### WHISKEY SOUR

Makers Mark Bourbon, Lemon Juice, Finest Call Sugar Syrup, Angostura Bitters & Additional Garnish

€10

### FRENCH 75

Gordons Gin, Prosecco, Lemon Juice, Finest Call Sugar Syrup & Additional Garnish

€12

### MOJITO ROYAL

Bacardi Rum, Finest Call Sugar Syrup, Lime Juice Schweppes Soda Water, Alesso Prosecco Frizzante & Additional Garnish

€10.50

### GOODWINS OLD FASHIONED

Slane Castle Whiskey, Finest Call Sugar Syrup, Angostura Bitters 200ml & Additional Garnish

€11

### RASPBERRY BRAMBLE

Bombay Gin, Lime Juice, Sugar Syrup, Chambord & Additional Garnish

€12

