



KAVANAGHS' BAR MENU



STARTERS

Homemade Soup of the Day €5.00

Served with crispy roll or house baked brown bread (1,2,3,4,5,7,14)

Chicken Caesar Salad €8.50

Cajun chicken breast, smoked bacon, baby gem lettuce, roasted croutons, aged parmesan cheese and house caesar dressing
(1,2,3,4,5,10)

Main Course Size with Fries €13.50

Smoked Salmon Plate €8.50

Served with fresh dill yogurt, pickled cucumber, house baked brown bread and seasonal leaves

Goat Cheese Salad €8.00

Crushed goat cheese, mixed leaves, cherry tomato, grilled pancetta flakes, black olives, house vinaigrette (4,5,6,7,14)

Main Course Size with Fries €13.50

McWilliam Seafood Chowder €8.50

Served with house baked brown bread (1,2,3,4,5,10,11,12)

Chefs Spicy Chicken Wings €9.50

Chefs famous spicy sauce, celery sticks and blue cheese dip
(2,4,5)

Main Course Size with Fries €14.00

Golden Fried Breaded Mushrooms €8.50

Served with mixed leaves and garlic aioli (1,2,3,4,5,6,14)

Main Course Size with Fries €13.50



MAINS

McWilliam Steak Burger €16.20

Grilled 8oz beef burger topped with crispy bacon, smoked cheese, sautéed onions, house burger sauce on a glazed brioche bun, served with fries and garden salad (1,2,3,4,5,14)

Spiced Chicken Breast Burger €15.50

Grilled spicy breast of chicken, topped with red cheddar, tomato salsa, chilli and lime sauce on a brioche bun, served with sweet potato fries (2,3,4,5,7,14)

10oz Sirloin Steak €26.50

Prime Irish sirloin steak, served with sautéed mushrooms, braised onions and your choice of black pepper sauce or garlic butter (1,2,3,4,5,14)

6oz Steak Sandwich €16.20

Grilled prime Angus Sirloin Steak served in a chargrilled Ciabatta with sautéed onions & mushrooms, mixed cheese and peppercorn sauce, accompanied by fries and shredded leaves (1,2,3,4,5,14)

McWilliam Indian Curry €15.20

Chef's unique blend of spices is combined with freshly cut vegetables to create a mild yellow curry, served with naan bread and basmati rice (1,2,3,4,5,7,9,11,14)

Add grilled chicken or king prawns for only €3.00

Grilled Supreme of Chicken €15.50

Chicken supreme in special blend of spices with potato croquettes and famous house chorizo sauce (1,2,4,5,6,14)

Pot Baked House Lasagne €15.50

Baked beef lasagne served with a toasted herb & garlic baguette, fries and garden leaves (1,2,3,4,5,14)

McWilliam Lamb Stew €16.50

Diced boneless lamb shoulder, baby potatoes, root vegetables and fresh herbs in chef's house made sauce topped with creamy mash potato (1,2,4,5,6,9,14)



Chicken Tenders €13.50

Southern spiced chicken goujons served with fries, seasonal leaves and your choice of garlic mayonnaise or sweet chilli sauce (1,2,3,4,5,14)

Beer Battered Cod €16.20

Golden fried beer battered fillet of cod, served with fries, mushy peas and house tartar sauce (1,2,4,5,10,14)

Creamy Mushroom Farfalle €13.50

Farfalle pasta topped with a white wine based creamy mushroom sauce, aged parmesan cheese and rustic garlic bread (1,2,3,4,5,14)

Add grilled chicken or king prawns for only €3.00

Oriental Vegetable Stir-Fry €13.90

Seared hand cut vegetables in chef's oriental style sauce with fine noodles

(1,2,3,4,5,6,7,9,14)

Add grilled chicken or king prawns for only €3.00

Roast of the Day €13.50 /

Catch of the Day €13.50

Please ask your server about today's selections

SIDE ORDERS €3.50

Fries (14) - Sweet Potato Fries (1,14) - Sautéed Onions & Mushrooms - Seasonal Vegetables (2,14) - Creamy Mash Potato (2,14) - Seasonal Salad (4,5,14) - Coleslaw (2,3,4,5) - Basmati Rice - Potato Wedges (1,2,5,14)

BAR SNACKS

Party Platter for Two €20.00

Southern fried chicken tenders, spiced chicken wings, chicken samosas, vegetable spring rolls, potato wedges, all served with garlic aioli and sweet chilli dip (1,2,3,4,5,7,11,14)



Garlic Bread €6.50

Rustic garlic baguette with aged parmesan, seasonal leaves and basil pesto (1,2,3,4,5,7,14)

Spiced Nachos €6.50

Spiced nachos, tomato and chilli salsa, melted red cheddar (1,2,3,4,5,14)

SANDWICH SELECTION

Crispy Chicken Goujon Wrap €10.50

Breaded chicken goujons in a toasted tortilla served with Cajun mayo, fries and seasonal leaves (1,2,4,5,6,7,14)

McWilliam Club Sandwich €10.50

Triple decker of poached chicken, roast bacon, tomato, crisp lettuce, egg mayonnaise, served with fries and seasonal leaves (1,2,3,4,5,7,14)

Toasted Special €9.00

Baked ham, aged cheddar cheese, red onion and tomato served with fries and seasonal leaves (1,2,3,4,5,7,14)

Create Your Own Sandwich €6.00

Choose white or brown bread and choose from 3 of the following fillings:

*- ham - cheese - red onion - tomato - salad - turkey - chicken -
Add one extra filling or make it a Toastie for €0.50*

House Baked Brown Bread Open Sandwiches €10.50

Smoked Salmon

Served with fries and garden leaves (1,2,3,4,5,10,14)

Prawns in Marie Rose Sauce

Served with fries and garden leaves (1,2,3,4,5,11,14)

Cajun Spiced Baked Breast of Chicken

Served with fries and garden leaves (1,2,3,4,5,14)



AFTERNOON TEA

€15.00 per head with Tea/Coffee

€20.00 per head with Prosecco

Treat yourself to a delightful selection of freshly cut sandwiches, homemade scones and our special selection of mini treats

DESSERTS

All Deserts are priced at €5.95

Warm Wild Blueberry & Almond Bakewell
accompanied by Sauce Anglaise & Crème Chantilly

(1,2,3,5,7,14)

McWilliam Park Cheesecake of the Day
served with a Fruit Coulis & Freshly Whipped Cream

(1,2,3,5,7,14)

Zesty Lemon Roulade
*with a Sharp Raspberry Coulis & finished with
a Rosette of Vanilla Cream*

(1,2,3,5,7,14)

Chef's Selection of Ice Cream
*presented in a Crunchy Chocolate Wafer Basket
topped with Fruits of the Forest Compote*

(1,2,3,5,7,14)

Homemade Carrot & Walnut Cake
*layered with a Sweet Cinnamon Cream Cheese Frosting &
sprinkled with Walnut Clusters*

(1,2,3,5,7,14)

Warm Indulgent Double Chocolate Brownie
*laced with a Rich Chocolate Sauce & Toasted Hazelnuts with
Vanilla Ice Cream*

(1,2,3,5,7,14)

Dessert of the Day - Please Ask your Server



ALLERGENS

Gluten free bread available. There are traces of all Allergens within our kitchen environment. Some dishes may contain traces of nuts or nut oil. Where possible our ingredients are sourced locally.

If you have any special dietary requests please ask your server and we will do our best to accommodate you. All our dishes are prepared to order so please allow time for cooking.

1. Cereals containing Gluten/Wheat 2. Milk/Lactose 3. Eggs 4. Celery 5. Soya
6. Mustard 7. Nuts 8. Peanuts 9. Sesame 10. Fish 11. Crustaceans/Prawns/
Crab 12. Molluscs/Mussels 13. Lupin 14. Sulphites

CHILDREN'S MENU

Starters €3.50

Soup of the Day...*with fresh bread roll* (1,2,4,5,14)

Garlic Bread (1,2,3,4,5)

Melon Fantail

Main Dishes €7.00

Pasta...*with meatballs and tomato sauce* (1,2,4,5)

Beef Burger and Chips (1,2,3,5,7,14)

Bangers and Mash (1,2,4,5,14)

Oven Baked Salmon and Rice (2,4,5,10)

Mini Breaded Chicken Fillets and Chips (1,2,3,5,7,14)

Half Roast of the Day...*please ask your server*

Chips can be substituted for mash potato, pasta, rice, salad....

Desserts €3.50

Jelly & Ice Cream (2,5)

Fruit Salad with Vanilla Ice Cream (2)

Banana Split (2,5,14)

