The Walter Bar

ALL DAY MENU

All dishes are created and prepared by our Head Chef Lanka Fernando and his team.

Starter

Soup of the Day €8.00
freshly made and served with in-house brown soda bread
*1, 7, 9, 12 gf

Baked Ciabatta €10.50
topped with cherry wine tomatoes, melting mozzarella
*1, 5, 6, 7, 8

Seafood Chowder €12.50
selection of fresh fish & smoked haddock, mussels, creamy mussel volute, homemade brown bread
*1, 2, 3, 4, 7, 9, 12

Asian Duck Salad €13.50
crispy confit of shredded duck, roasted cashew nuts, mixed leaf salad, pickled veg, sesame soya dressing
*5, 6, 8, 10, 11

Black Pudding Bon Bon €10.50
quigleys black pudding bon bon, panko crumb, mayo
*1, 3, 7, 10

Gambas Pil Pil On Sourdough €12.95
fresh prawns cooked in olive oil with garlic, chili, parsley, and sherry wine
*1, 2, 4, 7, 8v

Main Course

Special of the Day €20.00
ask your server about the special of the day

Walter Signature Rib Eye Burger €22.95
bacon jam, melted cheddar cheese, onion ring, hand cut chips, presented in a brioche bun
*1, 3, 5, 6, 7, 8, 12

Chicken Salsano €23.50
supreme of chicken topped with sundried tomato and mozzarella cheese, served with mash potatoe and seasonal vegetables with white wine sauce
*3, 7, 12

Traditional Fish and Chips €22.95
beer battered fresh ballycotton fish fillet, minted crushed peas, hand cut chips & tartar sauce
*1, 2, 4, 7, 12, 14

Roast Irish Pork Shoulder €22.50
creamed potatoes, seasonal vegetables, roast gravy
*6, 7, 12

Baked Cajun Salmon €23.50
baked fillet of cajun salmon, tomato tarter, creamy mash potatoes, seasonal vegetable and white wine sauce
*3, 4, 7, 10, 12

Spinach and Ricotta Ravioli €22.50
parmesan cream, roasted almonds, crispy shallots and fresh basil
*1, 3, 4, 7

21 Day Aged 10oz Certified Irish Hereford Sirloin Steak €29.50
a 10oz steak served with sauté wild mushrooms, onion ring, baked cherry tomato, hand cut chips and pepper sauce
*1, 7, 12

Sides €5.50

Hand Cut Chips *12 | Sweet Potato Fries *1, 2 | Seasonal Vegetables *7, 12 | Creamed Potato *7, 12 | Pickled Vegetable Salad *7, 12

Desserts €8.95

Cheesecake of the Day
sorbet, berry compote with vanilla ice-cream

Chocolate & Hazelnut Fondant
chocolate sauce & vanilla ice-cream
*1, 8 gf

Vanilla Profiteroles
vanilla ice cream, almond crumble & caramel sauce
*1, 5, 6, 7, 8

Lemon Meringue Tart
berry compote and vanilla ice-cream
*1, 3, 6, 7, 8

Tiramisù
creme anglaise, seasonal berries, vanilla ice-cream *1, 3, 7

Warm Apple Crumble
vanilla ice-cream, crème anglaise
*1, 3, 7, 8

Fonté Coffee / Tea

Americano	€3.80
Cappuccino	€4
Latte	€4
Espresso	€3.60
Hot Chocolate	€4
Barry's Tea (blended in cork)	€3.60
Herbal And Speciality Teas green, peppermint, chamomile, lemon & ginger, earl grey, ceylon black	€3.90

ALLERGENS **1.** Cereals **2.** Crustaceans **3.** Eggs **4.** Fish **5.** Peanuts **6.** Soybeans **7.** Milk **8.** Nuts; almonds, hazelnuts, pistachio, cashew, pine, walnuts, pecan, chestnut **9.** Celery **10.** Mustard **11.** Sesame seeds **12.** Sulphur dioxide & sulphites **13.** Lupin **14.** Molluscs
While some or none of the above allergens may be included in your selected dish, please be aware that we use all of the above allergens in our kitchen.