

STARTERS

Homemade Vegetable Soup

€6.50

served with our homemade brown bread. A: 1, 2, 7

Seafood Chowder

€7.50

served with our homemade brown bread. A: 1, 2, 3, 5, 7, 8

large €11.50

Warm Honey Glazed Goats Cheese

€12.50

on rocket, orange segments, pomegranate, seeds, beetroots & toasted almonds salad simply finished with vanilla & raspberry dressing. Gluten free. A: 7, 9, 10, 14

Panco Butterfly Tiger Prawns

€9.00

served with chilli, scallion & citrus chinese lettuce salad with spicy mayo
A: 2, 3, 4, 5, 7, 8, 14

Crispy Potato Skins

€8.50

loaded with smoked bacon and mozzarella cheese
served with scallions set sour cream dip and petit salad. A: 2, 7, 14

BBQ Chicken Wings

€9.00

served with petite salad, toasted sesame seeds & fresh sliced chillies with choice from roast garlic dip or sweet chilli sauce. A: 2, 4, 7, 9, 14

Connemara Smoked Salmon

€12.50

served with celeriac remoulade, caperberries & dill aioli, house brown bread
A: 1, 2, 3, 5, 7, 8, 14

Clew Bay Super Food Salad

€12.50

rocket, croutons, cherry tomatoes, shredded carrots, sweetcorn, toasted almonds & chickpea with classic french dressing.
A: 2, 4, 7, 9, (10, 12, 13) 14

main course €13.50

Cajun Chicken Caesar Salad

€12.50

with warm cajun chicken strips, garlic croutons, smoked bacon lardons, parmesan shavings, anchovy fillets & Caesar dressing. A: 1, 2, 5, 7, 9, 14

***For groups of 6 or more a 10% service charge will be added to your bill**

***No bill splitting for groups of 6 or more**

Maddens

MAIN COURSES

Ruddy's Famous Traditional Fish & Chips **€19.50**

freshly caught Haddock in our original light & crispy batter served
with thick-cut chips, mushy peas, homemade tartare sauce A: 2, 3, 5, 8, 9, 14

Fillet of Salmon **€24.00**

served on mashed potatoes, samphire, fennel puree & dill cream sauce A: 1, 3, 5, 7, 8, 14

Slow Braised Feather Blade Beef **€23.50**

on champ potato with sweet potato puree, roasted vegetables & pearl onion &
mushroom jus topped with crispy parsnips A: 1, 7, 14

8 Oz Beef Burger **€20.00**

served with burger sauce, beef tomatoes, lettuce, pickled red onion &
white cheddar cheese in brioche bun, chips & blue cheese coleslaw A: 1, 2, 4, 7, 9, 14

Irish Prime Sirloin Steak **6 Oz €22.00**

served with sautéed onion & mushroom, thick-cut chips &
choice of Brandy peppercorn creamy sauce or garlic butter A: 1,(2), 7, 14

10 Oz €32.00

suppl. €8.00

Add: Panko Tiger Prawns. A:2, 3, 5, 8 €6.50

Mayo Lamb Shank **€26.00**

served with mint chutney, colcannon potato, seasonal vegetables & lamb jus
A: 1, 7, 14

suppl. €3.00

Pan Fried Chicken Supreme **€24.00**

served with thyme infused creamy potatoes, seasonal vegetables & creamy tarragon &
grain mustard sauce finished with leek dust A: 1, 7, 9, 14

Creamy Coconut Milk Thai Red Curry **€19.50**

with peppers, onions & courgettes served with
Basmati rice & crispy poppadom A: 1, 2, 10, 13, 14

add chicken €4.50

Penne Pasta **€19.50**

served with red onions, carrots, spinach, peas, yellow & green courgettes in
sun kissed tomato pesto topped with grated parmesan cheese A: 1, 2, 7, 14

Sides:

Chips	€4.00	Seasonal vegetables	€4.50
Side Salad	€4.50	Sauteed Mushroom & Onions	€3.50
Coleslaw	€3.50	Onion Rings	€4.00
Bread Basket	€3.00	Garlic Mayonnaise	€1.50

***For groups of 6 or more a 10% service charge will be added to your bill**

***During busy periods we are unable to split bills**

DESSERTS

Chocolate Brownie

€8.00

served with fruit coulis, fresh whipped cream & scoop of vanilla ice-cream.
Gluten Free. A: 4, 7, (10, 11, 14)

Raspberry Creme Brulee

€8.50

served with mix berry compote and whipped cream. Gluten Free. A: 4, 7, 14

Mini Lemon Meringue Tart

€8.50

candied lemon skin, mango couli. A: 1, 2, 4, 7, 10, 11, 14

Trio of Ice Cream: Strawberry, Chocolate & Vanilla

€7.00

served with chocolate sauce & wafer crumb. A: 1, 2, 7, (10, 11), 13

Rhubarb Crumble

€7.50

with fresh cream & crème anglaise. Gluten Free. A: 4, 7, 10, 14

Traditional Irish Apple Pie

€7.50

served with brandy custard, fresh whipped cream & scoop of vanilla ice-cream.
A: 2, 4, 7

Fresh Fruit Salad

€6.50

served with freshly whipped cream or scoop of vanilla ice cream.
Gluten free. A: 7, 13

Extra scoop of ice-cream charged €1.00

Allergens

1-Celery, 2-Gluten, 3-Crustaceans, 4-Eggs, 5-Fish, 6-Lupin, 7-Milk, 8-Molluscs, 9-Mustard,
10-Nuts, 11-Tree Nuts, 12-Sesame Seeds, 13-Soya, 14-Sulphur Dioxide, (...) may contain

Maddens

WINES

White Wines

Pablo Neruda. Chile, Sauvignon Blanc

A bright pale green colour. On the nose, aromas of citrus and white peach intertwine with herbal notes. Very fresh & flavourful. €8 glass 175ml/€28 per btl

Freemans Hut. Australian, Chardonnay

Brilliant pale straw colour with a subtlety green tinged outskirts and watery hue. Nosing offers up aromas of peach, tropical fruits, melon and spice.

€8 glass 175ml/€28 per btl

Villa Belvedere. Italy, Pino Grigio

A light bodied, clean white wine with exquisite aromas of melons and red apple fruits. The wine has good intensity and a snappy crisp finish.

€8 glass 175ml/€28 per btl

MioPasso. Italy, Grillo

Intense straw yellow in colour. The bouquet is characterized by pineapple, herbal notes of tea and nettle leaves. On the palate there are some lovely citrus and peach flavours.

€30 per btl

The Blackfern. New Zealand, Sauvignon Blanc

The full spectrum of taste can suggest fresh lemon, lime and grapefruit, stone fruit like white peach and tropical fruits like passionfruit.

€37 per btl

Rose Wine

Les Chanterelles, France

A lovely light sweet rose with floral aromas
€7.50 glass 175ml/€28 per btl

Red Wines

Pablo Neruda. Chile, Cabernet Sauvignon

Intense, sparkling, deep, dark red in colour, this Cabernet Sauvignon is juicy and fresh featuring aromas of red fruit and spices. In the mouth, it has an elegant touch of oak. €8 glass 175ml/€28 per btl

Le Grande Noir. France, Merlot

Fresh and complex, it offers characteristic notes of mulberry and plum combined with a touch of cherry and strawberry. €8 glass 175ml/€28 per btl

Navarro. Argentina, Malbec

Intense and fruity dry red with hints of leather and flowers alongside its rich dark fruit character. There's beautiful balance and a long, smooth finish to match its generous body. €8 glass 175ml/€28 per btl

Freeman's Hut. Australian, Shiraz

An intense blackberry coloured savoury wine distinguished by light pepper and spice aromas and distinctive dark cherry fruit underpinned by integrated vanilla oak. €29 per btl

MioPasso. Italy, Nero D'Avola

Another fantastic find from Sicily. The bouquet is very intense, with deep notes of dark cherries, damsons and blackcurrants. The palate is powerful, yet approachable, with silky smooth tannins, great depth of flavour and layers of complexity. Match with rich meat-based pasta sauces, red meat and mature hard cheeses. €32 per btl

Vina Salceda. Spain, Rioja Crianza

Bright, clean cherry red. Nose: spicy notes, notes of aging, plums and sloes fruity aromas. Mouth: balanced, fresh, fruity, broad, lively, medium bodied. €37 per btl

Sparkling Wine / Champagne

Belvini DOC 200 ml	€9
Prosecco Frizzante ca marcella	€35 per btl
Moet Champagne	€75 per btl