

THE FERRYBANK LOUNGE

LUNCH MENU

12.30PM - 4PM

STARTERS

Soup of the Day — €6.95

Served with Freshly Baked Brown Bread
*(1, 2, 8B)

Tiger Prawn Pil Pil — €11.95

Prawns Cooked in Olive Oil, with Smoked Paprika, Chorizo, Red Pepper & Onion Served with Crusty Sour Dough Bread
*(2, 8B, 9, 10, 11, 12)

Winter Goats Cheese Crostini — €10.50

Creamy Goats Cheese with Beetroot & Red Onion, Served on a Toasted Sour Dough Crostini Topped with a Candied Walnut & Sticky Balsamic Glaze
*(2, 3, 7B, 8B, 12)

Buffalo Chicken Wings — €10.95

Tossed in a Choice of one of our Homemade Sauces
Hot & Spicy or Jack Daniels BBQ
with a Creamy Blue Cheese Dipping Sauce
*(1, 2, 3, 12, 13)

The Bay's Seafood Chowder — €10.95

Selection of Fresh & Smoked Fish in a Creamy Tarragon & White Wine Velouté, Served with Freshly Baked Brown Bread
*(1, 2, 8B, 9, 10, 11, 12)

SALAD & SANDWICHES

Chicken Caesar Salad— €12.95 | €15.95 Main

Poached Chicken, Crisp Baby Gem Leaves, Shaved Parmesan, Bacon & a Creamy Roast Garlic Dressing
*(2, 12, 13)

Wicklow Brie & Falafel Flatbread — €17.95

Topped with a Sweet Ballymaloe Relish, Caramelised Red Onion & Fresh Rocket Leaves
*(1, 2, 3, 8B, 12, 13)

Oak Smoked Salmon— €14.95

Served with a Pickled Cucumber & Beetroot Salad, Caper Aioli & Fresh Brown Bread
*(2, 3, 9, 12, 13)

COMBO DEALS

Ballymaloe Toastie — €14.95

Oven Baked Garlic Ciabatta filled with Honey Baked Ham, Ballymaloe Relish & Melted Duo of Cheeses.
*(2, 3, 8, 12, 13)

Chicken Caesar Wrap — €15.95

Classic Caesar Wrap filled with Garlic Dressed Baby Gem Leaves, Parmesan, Bacon & Poached Chicken
*(2, 3, 8B, 12, 13)

Pulled Pork Belly Bap — €16.95

Glazed BBQ Pork Belly Slices, Baby Gem Lettuce, Ruby Slaw, Served on a Toasted Brioche Bap
*(2, 3, 8B, 12, 13)

All Our Combo Dishes are Served with a
Choice of Regular Fries or
Homemade Soup of the Day

All Our Beef is of Irish Origin
Please Notify Your Server of Any Allergy or Intolerance You May Have

1: Celery 2: Milk 3: Mustard 4: Soya 5: Lupin 6: Peanuts 7: Tree Nut 8: Gluten 8A: Oats 8B Wheat 9: Fish 10: Crustaceans
11: Molluscs 12: Sulphites 13: Eggs 14: Sesame

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MAIN COURSE

Slow Cooked Featherblade of Beef — €20.95

Braised until deliciously tender & served with a Rich Red
Wine & Pearl Onion Jus
*(2, 12)

Fish & Chips — €19.95

Beer Battered fillet of Kilmore Quay Fish Served with Pickled
Cucumber Salad, Tartare Sauce & Fries
*(8B, 9, 12, 13)

Fishmonger's Catch of the Day — €21.95

Please See Your Server for Today's Chef's Choice
*(2, 9, 12)

Spinach & Ricotta Tortellini — €16.95

Tender Pieces of Pasta Stuffed with Spinach &
Ricotta Cheese Tossed in a Rich Sundried Tomato &
Confit Olive Cream
*(2, 8, 12, 13)

SOMETHING EXTRA

Regular Fries — €4.50

Garlic Parmesan Fries *(2, 13) — €6.50

Herb Roasted Baby Potatoes — €4.50

Mash Potatoes *(2) — €4.50

Seasonal Vegetables *(2) — €4.50

Dressed Rocket Salad *(2,3,12) — €5.50

Garlic Cheese Ciabatta *(2,8B) — €5.50

Extra Dipping Sauce — €1.00

SWEETEN THE DEAL

Susan's Cheesecake — €7.95

(Please Ask Server)
*(2, 7, 8, 12, 13)

Warm Chocolate Brownie — €7.95

Served with a Salted Caramel Ice-cream
*(2, 8, 12, 13)

Warm Apple & Cinnamon Crumble — €7.95

Served with Vanilla Ice Cream
*(2, 8, 12, 13)

Lemon Meringue Pie — €7.95

Served with a Raspberry Sorbet
*(2, 7, 8, 12, 13)

Selection of Artisan Ice Cream— €7.95

Vanilla, Salted Caramel and Raspberry Sorbet, Topped with a
Butterscotch Sauce
*(2, 12)

The Arklow Bay's Cheese Plate — €12.95

Wicklow Brie, Wicklow Gold Cheddar & Cashel Blue Cheese
accompanied by Crackers, Grapes, Homemade Relish &
Roasted Walnuts
*(2, 3, 7B, 8, 12, 13)

BEVERAGES

Freshly Brewed Tea — €2.75

Americano — €4.20

Cappuccino— €4.20

Caffe Latte — €4.00

Espresso— €3.00

Eilles Tea Selection — €3.75

Summer Berry | Peppermint |
Camomile | Rooibos & Lemon |
Organic Green Tea with Lemon &
Ginger | Earl Gray |
Asia Superior Green Tea

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