

# Elle's Bar & Bistro

## ALL DAY MENU



### Soups

Homemade Soup of the Day.....€7.80

Artisan bread 1.a, 9, 11 (V) (VE)

Seafood Chowder ..... €11.70

Irish soda bread, smoked Achill Sea salt 1.a, 2.e, 4, 7, 9, 14.b. e

### Salads

Superfood Salad.....€13.80

Quinoa, long stem broccoli, avocado, beetroot, blueberries, sunflower seeds, feta, watermelon, goji berries, toasted almonds, edamame beans, walnut dressing 7, 8.a, c (V)(VE)

Caesar Salad.....€12.60

Bacon lardons, soft boiled egg, croutons, cos lettuce, aged Parmesan 1.a, 3, 4, 7, 10

Add Ballycotton smoked salmon, grilled chicken, or crayfish tails..... €5.50

Asian Pork Salad ..... €18.00

Crispy pork belly, mixed peppers, cucumber, bean sprouts, red onion, coriander, sweet chili, ume plum, sesame seeds, cashew nuts 1.a, 8.d, 11, 6

Cauliflower Tempura ..... €13.80

Mixed peppers, cucumber, bean sprouts, red onion, coriander, sweet chili, ume plum, sesame seeds, cashew nuts 1.a, 8.d, 11, 6 (V) (VE)

### Elle's Classics

Louisiana Hot Chicken Wings.....€12.60

Celery sticks, blue cheese dip 3, 7, 10

Large portion €15.50

Fish & Chips.....€19.50

Battered fish of the day, skinny fries, basil pea puree, tartar sauce 1.a, 3, 4, 7, 10

8oz Hereford Beef Burger .....€18.95

Brioche bun, tomato, lettuce, Ballymaloe relish, Dubliner cheese, pickle, skinny fries 1.a, 3, 7, 10 GF Bun Available

Chicken Sriracha Burger .....€18.50

Marinated & grilled chicken breast, brioche bun, crushed avocado, beetroot slaw, tomato, baby gem, skinny fries 1.a, 3, 7, 10 GF Bun Available

### Mains

Vermicelli Noodle.....€21.50

Asian broth, bamboo shoots, water chestnut, green vegetables. Served with a choice of: pork, chicken or prawn 1.a, 2.e

Catch of the day. .... €20.95

(Please ask your server)

Pan-fried fillet of the day, mashed potato, salsa (tomato, red onion, pineapple, edamame beans), stem broccoli 4, 7

Chicken. ....€19.95

Irish chicken supreme, mashed potato, carrot, white wine cream (peas, lettuce, bacon) 1.a, 7, 12

8oz Sirloin Steak. ....€28.00

Steaks are 21-day aged Black Angus, served with Portobello mushroom, grilled tomato, duck fat chips, and your choice of sauce; Bearnaise, peppercorn, garlic butter 3, 4, 7, 12

Thai Green Curry.....€21.50

Chickpea, spinach, Mediterranean vegetables, coconut cream 9 (V) (VE)

Add grilled chicken or prawns ..... €5.50

Seaweed Tagliatelle. .... €23.50

Clams, mussels, prawns, rocket, chili, lime, cherry vine tomatoes 1.a, 7, 14.b, e, 2.d

Irish Spelt.....€23.50

Grilled baby artichokes, Kalamata olives, sun-dried tomato sauce, basil, Parmesan cheese 1.a, 9 (V) (VE)

### To Share

Iveagh House Platter.....€28.50

2 mini beef sliders, prawns, spicy chicken wings, sweetpotato fries 1.a, 2.e, 3, 7, 9, 10

Charcuterie Board ..... €31.00

Italian cured meats, Irish cheeses, Kalamata black olives, sun-dried tomatoes, sourdough bread, artisan crackers, grapes, walnuts 1.a, 7, 8c

### Sides €4.50 each

Gold River Mixed Leaf Salad, sun-dried tomato, aged Parmesan 7, 10

Wilted Greens 7 | Skinny Fries, garlic mayo 3, 7, 10 | Sweet Potato Fries with sweet chili aioli 3, 7, 10

### Allergens

1. Gluten: (a) Wheat| (b) Ray| (c) Barley| (d) Oats| 2 Crustaceans: (a) Crab| (b) Lobster| (c) Cray fish| (d) Shrimps| (e) Prawns| (f) Krill| 3 Eggs| 4 Fish| 5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts: (a) Almonds| (b) Hazelnut| (c) Walnuts| (d) Cashew| (e) Pecan| (f) Brazil nuts| (g) Pistachio| (h) Macadamia| (j) Queensland nut| 9 Celery| 10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: (a) Snails| (b) Clams| (c) Oyster| (d) Scallops| (e) Mussels| (f) Squid| (g) Octopus| (h) Cuttlefish. All nut free dishes are prepared nut free, however not within a nut free environment.

V: Vegetarian, VE: Vegan