

# APPETIZERS

<b>CLASSIC PRAWN COCKTAIL</b>	<b>10.50</b>
Tiger prawns, crisp lettuce, home made Marie Rose sauce and Guinness bread (1a,b,5d,7)	
<b>SCALLOPS ON THE HALF SHELL</b>	<b>12</b>
Gently tossed in garlic brown Abernethy butter served with lemon (4,6c)	
<b>IRISH SMOKED SALMON</b>	<b>9</b>
Smoked salmon, capers, fresh lemon and homemade Guinness bread (1a,b,8)	
<b>SPICY CHICKEN WINGS</b>	<b>9</b>
Our own twist on the Louisiana hot sauce or sweet bbq sauce, celery sticks and blue cheese dip (4,9)	
<b>FRESH SOUP OF THE DAY</b>	<b>6.50</b>
with homemade brown bread and Irish Abernethy butter (see specials board for allergens)	
<b>PULLED PORK CROQUETTE</b>	<b>9</b>
Chef's signature croquette with Clonakilty black pudding, succulent pulled pork and apple sauce (1a,b,4,7)	
<b>SCAMPI MARIE ROSE</b>	<b>10.50</b>
Tiger prawns, crisp lettuce, lemon & home made Marie Rose sauce (1a,b,4,5d,7,12)	
<b>DUCK LIVER PATE</b>	<b>9</b>
Cognac infused pate with chutney and brioche toast (1a,b,4,7,12)	
<b>IRISH ORGANIC BRIE</b>	<b>9</b>
Panko breaded baked brie & cranberry jus (1a,b,4)	

# SIDES

<b>HAND CUT CHUNKY CHIPS</b> (4)	<b>4</b>
<b>SWEET POTATO FRIES</b>	<b>4</b>
<b>CREAMED SPINACH &amp; PARMESAN SHAVINGS</b> (4)	<b>5</b>
<b>FRESH SIDE SALAD</b> (7)	<b>4</b>
<b>ONION RINGS</b> (1a,b,4)	<b>4</b>
<b>SAUTEED ONIONS</b> (4)	<b>4</b>
<b>CREAMY MASH POTATOE'S</b> (4)	<b>4</b>
<b>SAUTEED MUSHROOMS</b> (4)	<b>4</b>
<b>SEASONAL GREENS</b> (4)	<b>4</b>
<b>SAUCES</b>	<b>1</b>
<b>DIPS</b>	<b>.75</b>

# MAINS

<b>ATLANTIC SALMON FILLET</b>	<b>18.50</b>	<b>RISOTTO</b>	<b>15</b>
Pan roasted with wilted spinach, garlic roast baby potatoes in a mussel, clam and white wine sauce (4,6,a,b,8,13)		Pea and feta risotto topped with sage crisps and mint salsa verde (4)	
<b>TIGER PRAWN SCAMPI</b>	<b>20</b>	<b>ROASTED SILVER HILL CRISPY HALF DUCK</b>	<b>22.50</b>
Tiger prawns with ruby slaw, hand cut chips and home made Marie Rose sauce (1a,b,5d,7,12)		Served with pancetta peas, dauphinoise potato, cointreau and orange sauce (4)	
<b>FISH AND CHIPS</b>	<b>16.50</b>	<b>TAGLIATELLE PASTA</b>	<b>15</b>
Beer battered hake fillets, pea puree, grilled lemon, chunky chips and tartare sauce (1a,b,4,8,13)		With wild mushrooms, white wine tarragon cream sauce and freshly grated parmesan (1a,b,4,7) -add chicken breasts 3 -add tiger prawns 4 (5d)	
<b>BETSY'S CHICKEN SUPREME</b>	<b>17</b>		
Supreme of free range Irish chicken, wrapped in bacon with dauphinoise potatoes, green beans and Jameson cream sauce (4)			

# SUNDAY ROAST

<b>ROASTED PRIME RIB OF BEEF</b>	<b>18.50</b>	<b>HALF ROAST CHICKEN</b>	<b>17</b>
Served with Yorkshire pudding, seasonal vegetables, creamy mash, baby boiled potatoes, rich gravy and horseradish sauce. (Pink or well done) (1a,b,4,7,9,10,13) (Enjoy with a Betsy Pale Ale or Five Lamps Lager)		with stuffing, seasonal vegetables, creamy mash, baby boiled potatoes and rich gravy (1a,b,4,7,9,10,13)	

# STEAKS

<b>MINUTE STEAK</b>	<b>19.50</b>	<b>PRIME SIRLOIN</b>	<b>22.50</b>
Prime Irish 6oz minute steak, free range fried eggs, sautéed onions, hand cut chips & bearnaise sauce (4,7)		Prime Irish 8oz sirloin steak 28 days dry-aged, sauteed onions, grilled tomato, hand cut chunky chips and Jameson sauce or peppercorn sauce (4)	
<b>FILLET STEAK DIANE</b>	<b>32</b>	<b>ROAST LAMB RUMP</b>	<b>20</b>
Prime Irish 10oz filet steak, 28 days dry-aged, shallots, mushrooms, Dijon, dash of brandy, served with dauphinoise potatoes (1e,4,8,9,12,13)		Slow roasted rump of lamb, pancetta peas, heritage carrots, dauphinoise potatoes and rosemary jus (4,9,13)	
<b>DRY-AGED RIB-EYE</b>	<b>26.50</b>	<b>BETSY'S HAMBURGER</b>	<b>17.50</b>
28 day prime Irish rib eye, mashed potato or chunky chips, portobello mushroom, grilled tomato and pepper sauce or garlic Abernethy butter (4)		Perfectly cooked 10oz beef burger, on a toasted brioche bun, with Ballymaloe relish, cos lettuce, beef tomato, crispy bacon, Dubliner cheese, onion rings, served with chunky chips and peppercorn sauce on the side (1a,b,4,7,8,10,12) Add fried egg 1.50	

**ALL OF OUR MEAT IS IRISH AND SOURCED LOCALLY WHERE POSSIBLE**

# SUPPLIED BY

**KEELINGS, GAHAN MEATS, KISH FISH, MUSGRAVES, DRURY COFFEE, FRY LITE OILS**

# DESSERTS

<b>WHITE CHOCOLATE &amp; RASPBERRY CHEESECAKE</b>	<b>6.75</b>
Passion fruit and vanilla crème anglaise (1a,b,3 (all),4,7)	
<b>MERINGUE</b>	<b>6.75</b>
With ice cream, whipped cream, chocolate sauce, fruit compote and toasted almonds (3a,4,7)	
<b>BETSY'S FINE APPLE PIE</b>	<b>6.75</b>
Served with creme anglaise and cinnamon vanilla ice cream (1a,b,3, (all),4,7,13)	
<b>TOFFEE PUDDING</b>	<b>6.75</b>
Warm sticky toffee pudding in a salted caramel sauce with vanilla ice cream (1a,b,3 (all),4,7,10)	
<b>CHOCOLATE BROWNIE</b>	<b>6.75</b>
Our signature dessert, made with dark, milk and white chocolate and served with bourbon vanilla ice cream (1a,b,3 (all),4,7,10)	
<b>CHEESE BOARD</b>	<b>10</b>
Artisan cheese's served with sea salted crackers, grapes & chutneys (1a,b,4,12,13)	

# WATER

UNLIMITED FILTERED STILL OR SPARKLING WATER **1 PP**

**\*ALLERGENS LISTED FOR EACH DISH EXCLUDE ACCOMPANYING SAUCES/DIPS, SEE SAUCES & CONDIMENT ALLERGEN INFORMATION.**

# ALLERGEN INFORMATION

1 Cereals Containing Gluten, 1a Wheat, 1b Spelt, 1c Khorasan, 1d Rye, 1e Barley, 1f Oats, 2 Peanuts, 3 Nuts, 3a Almonds, 3b Hazelnuts, 3c Cashews, 3d Pecans, 3e Brazil, 3f Pistachio, 3g Macadamia, 3h Walnuts, 4 Milk, 5 Crustaceans, 5a Crab, 5b Lobster, 5c Crayfish, 5d Shrimp, 6 Molluscs, 6a Mussels, 6b Clams, 6c Scallops, 7 Eggs, 8 Fish, 9 Celery, 10 Soy, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

# SAUCES & CONDIMENTS

**KETCHUP** (3), **VINEGAR** (13), **MUSHROOM SAUCE** (4,9,10,12,13), **PEPPER SAUCE** (4,9,10,13), **GARLIC BUTTER** (4), **RICH GRAVY** (9,10,13), **JAMESON SAUCE** (4,9,10,13), **BEARNAISE** (4,7,13), **GARLIC DIP** (7,10,12), **BLUE CHEESE** (4,7,12,13), **TARTER SAUCE** (7,10,12,13), **HOT SAUCE** (4), **BBQ** (13), **MARIE ROSE** (1E,4,7,8,12,13)

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes. Please ask our staff should you any additional queries.