

## CHILLED PROSECCO & SWEET STRAWBERRIES

€20

SUNDAY TO THURSDAY

## COFFEE & TEA

AMERICANO	3
ENGLISH BREAKFAST TEA	3
CAPPUCCINO	3
EARL GREY TEA	3
LATTE	3
BARRY'S TEA	3
ESPRESSO	3
GREEN TEA	3

ANY PASTRY & COFFEE 5

## SALADS

<b>BETSY'S FIG SALAD</b>	11
Italian salad with figs, buffalo mozzarella, Parma ham, rocket & toasted pecans and a balsamic dressing (3d,4)	
<b>GOAT CHEESE SALAD</b>	11
Filemiletown goats cheese, mixed greens, blueberries, candied walnuts & raspberry vinaigrette (3h,4,7)	
<b>CAESAR SALAD</b>	9.50
Cos lettuce, crispy bacon, croutons, parmesan shavings and Caesar dressing (1a,b,4,7,8,12) Add grilled chicken 2.50	

## SUPPLIED BY

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

## APPETIZERS

<b>CLASSIC PRAWN COCKTAIL</b>	10	<b>SCAMPI MARIE ROSE</b>	10/20
Tiger prawns, crisp lettuce, home made Marie Rose sauce and Guinness bread (1a,1e,b,5d,7,12)		Tiger prawns, crisp lettuce, lemon & home made Marie Rose sauce (1a,b,4,5d,7,12)	
<b>IRISH SMOKED SALMON</b>	10	<b>DUCK LIVER PATE</b>	7.50
Smoked salmon, capers, fresh lemon and homemade Guinness bread (1a,b,8)		Cognac infused pate with chutney and brioche toast (1a,b,4,7,12)	
<b>SPICY CHICKEN WINGS</b>	9.50	<i>Please ask your waiter for today's specials</i>	
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>	5.50		
with homemade brown bread and Irish Abernethy butter (see specials board for allergens)			

## MAINS

<b>BETSY'S SIGNATURE FILLET STEAK</b>	15	<b>BETSY'S OMELETTE</b>	12
<i>Available 12 - 9pm, Monday - Thursday.</i> Prime 8oz fillet steak, cooked to your liking with sautéed onions, chunky chips or creamy mash and peppercorn sauce or garlic Abernethy butter (4)		Gruyere & spinach (4,7)	
<b>MINUTE STEAK</b>	19.50	<b>HALF ROAST CHICKEN</b>	14
Prime Irish 6oz minute steak, free range fried eggs, sautéed onions, hand cut chips & bearnaise sauce (4,7)		Slow roasted free range Irish chicken with skinny fries, homemade slaw and traditional gravy (4,7,9,10)	
<b>FISH AND CHIPS</b>	16	<b>TODAY'S TAGLIATELLE</b>	14
Fresh hake fillet, coated in a traditional beer batter, served with chunky chips, pea puree, fresh lemon and Tartar sauce (1a,b,4,8,13)		Seasonally inspired, please ask your server for today's option (See specials board for allergen info)	

## SANDWICHES

<b>ROAST CHICKEN &amp; STUFFING CIABATTA</b>	8
Slow roast chicken breast, traditional stuffing, spring onion & roast garlic aioli (1a,b,4,7,12)	
<b>CORONATION CHICKEN</b>	8
Succulent roast chicken in a mild curry mayonnaise (1a,b,7,11,12)	
<b>CLASSIC HAM &amp; CHEESE</b>	8
Honey roast Irish ham, Dubliner cheddar and Ballymaloe relish (1a,b,4,12)	
<b>ANY SANDWICH WITH FRIES OR SOUP OF THE DAY AND COFFEE 10</b>	

## SIDES

<b>HAND CUT CHUNKY CHIPS</b> (4)	3	<b>SAUTEED ONIONS</b> (4)	4
<b>SWEET POTATO FRIES</b>	4	<b>SAUTEED MUSHROOMS</b> (4)	4
<b>FRESH SIDE SALAD</b> (7)	3.50	<b>SEASONAL GREENS</b> (4)	4
<b>ONION RINGS</b> (1a,b,4)	4	<b>SAUCES &amp; DIPS</b>	2

## SWEET

<b>WHITE CHOCOLATE &amp; RASPBERRY CHEESECAKE</b>	6.50
Passion fruit and vanilla crème anglaise (1a,b,3 (all),4,7)	
<b>MERINGUE</b>	6.50
With ice cream, whipped cream, chocolate sauce, fruit compote and toasted almonds (3a,4,7)	
<b>BETSY'S FINE APPLE PIE</b>	6.50
Served with creme anglaise and cinnamon vanilla ice cream (1a,b,3, (all),4,7,13)	
<b>TOFFEE PUDDING</b>	6.50
Warm sticky toffee pudding in a salted caramel sauce with vanilla ice cream (1a,b,3 (all),4,7,10)	
<b>CHOCOLATE BROWNIE</b>	6.50
Our signature dessert, made with dark, milk and white chocolate and served with bourbon vanilla ice cream (1a,b,3 (all),4,7,10)	

## WATER

UNLIMITED FILTERED STILL OR SPARKLING WATER 1PP

\*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.