
STARTERS

MUSHROOM BRUSCHETTA • 7.95 MAIN 14.95 » sautéed garlic mushrooms on toasted sour dough loaf with wilted baby spinach & cashel blue cheese

CRISPY FISH TACO • 8.95 MAIN 14.95 » hard shell corn taco, lettuce, red slaw, crispy battered cod fillet and citrus aioli

CAESAR SALAD • 7.95 MAIN 12.95 » crispy chicken caesar salad with maple smoked bacon, baby gem lettuce, croutons, parmesan shavings & homemade caesar dressing

SMOKED CHICKEN SALAD • 7.95 MAIN 12.95 » warm salad of applewood smoked chicken, thurles bacon, cashel blue cheese, toasted pine nuts & basil pesto

STARTERS & SHARERS

BBQ PORK RIBS • 7.95 MAIN 14.95

» slow roasted belly of pork ribs glazed with our homemade peanut butter, chilli and BBQ sauce »

GOATS CHEESE BON BON'S • 7.95 MAIN 13.95 » warm walnut crusted goats cheese bon bons with garden leaves, baby beetroot and honey & grain mustard dressing

SMOKED BACON & CHEDDAR CROQUETTES • 7.95 MAIN 13.95

» rich potato croquettes with smoked bacon, red cheddar and chive served with red onion & thyme jam »

CHICKEN WINGS • 7.95 MAIN 14.95

» slow roasted wings marinated in honey, lime & soya served with coriander & lime leaf yoghurt »

CRISPY CHICKEN TENDERS • 7.95 MAIN 14.95

» crispy battered pieces of chicken breast tossed in our own sweet chilli sauce »

ALL MAINS COME WITH HAND CUT CHIPS

MAINS

OUR CHEF'S FAVOURITE!

DALY'S FRESH FILLET OF HAKE • 16.95

» oven baked fillet of hake with smoked ham, pea, chive and parmesan risotto finished with lemon and herb oil »

CHARGRILLED 10 OZ HEREFORD PRIME SIRLOIN STEAK •

24.95 » sautéed shallots & chestnut mushrooms, dressed with wild rocket & finished with peppercorn cream or garlic herb butter served with homemade smoked bacon & chive potato gratin

CRISPY MEXICAN BEEF TACO • 15.95

» 3 hard shell tacos filled with Hayes' chilli beef, crisp lettuce, red cheddar and peppers with guacamole and sour cream dips served with fries or chipotle & coriander rice

SIGNATURE DISHES

HAYES LAMB, RED WINE & ROSEMARY PIE • 15.95

» slow roasted with rosemary and red wine jus in our homemade shortcrust pie with chive creamed mash, roasted carrots and tenderstem broccoli »

HAYES CHICKEN CURRY • 14.95 (V) 12.95

» marinated chicken breast & seasonal vegetables tossed in our own curry sauce served with steamed rice, homemade naan bread & a poppadom »

HAYES FISH N'CHIPS • 14.95

» beer battered fillet of cod, red cabbage slaw, lemon wedge, handcut fries & tartar sauce »

LOUISIANA STYLE BBQ PULLED PORK STACK • 14.95

» sticky pulled pork tossed with honey, sesame & homemade bbq sauce served on a toasted loaf with red slaw, mixed leaves & crispy fried onions served with sweet potato fries

CHICKEN TUSCAN PASTA • 14.95

» pasta of chorizo, sun-dried tomato, baby spinach and torn chicken in rich white wine cream finished with basil pesto and parmesan

SLOW COOKED BEEF LASAGNE • 14.95

» topped with smoked mozzarella, cheddar & parmesan cheese served with a mini caesar salad bowl & handcut chunky fries

CHARGRILLED HEREFORD STEAK SANDWICH • 15.95 » pan seared hereford sirloin steak tossed with garlic sautéed onions & mushrooms topped with oak smoked cheddar served in a warm crispy loaf with sweet tomato relish & handcut chunky fries

GOLDEN FRIED CRISPY CHICKEN SANDWICH • 14.95 » served with salad, slaw, bacon & melted cheddar in a warm brioche bun with house mayo & handcut fries

AMERICAN STYLE BACON DOUBLE CHEESE BURGER • 15.50 » two succulent 4oz beef burgers topped with American style cheese, maple bacon, crisp lettuce & our own secret sauce served with a side of homemade chunky fries

SIDES • €3.00 » Selection of Homemade Breads - Creamed Mash - Hand Cut Chunky Fries - Skinny Fries - Sweet Potato Fries €4 - Onion Rings - Sautéed Onions & Mushrooms - House Salad - Red Cabbage Slaw - Selection of Garden Roasted Vegetables

DESSERTS

CHOCOLATE CHIP PAN COOKIE • 6.95 » gooey baked chocolate chip cookie served in a pan with homemade vanilla bean ice-cream and a rich chocolate sauce

HEISSE LIEBE • 5.50 » handmade artisan vanilla ice-cream with vanilla whipped cream and warm fresh raspberries



MILKYBAR WHITE CHOCOLATE & OREO CHEESECAKE • 5.95
» Milkybar white chocolate cheesecake on a Oreo biscuit base with fresh berry compote

HAYES HOMEMADE CHOCOLATE ECLAIR • 5.95 » handmade éclair filled with soft chocolate mousse, dipped in fresh chocolate ganache finished with pistachio crumb

APPLE & BLACKBERRY CRUMBLE • 5.95 » warm crumble of apple and summer blackberries with vanilla ice-cream and anglaise sauce

» Allergens »

» Available on Request »

» Please be aware that while we have taken extreme care to carefully identify all allergens in our dishes, our kitchen does have allergens present during service. Please inform your server if you have any dietary requirements or intolerances so that we can make your dining experience as safe and pleasurable as possible »

WINES

TIME TO WINE DOWN...

RED WINE

**SANTA LUZ ALBA
CABERNET SAUVIGNON**
» Glass 6,50 Bottle 22.00 »

SANTA LUZ ALBA MERLOT
• 17
» Chile »

BENCHMARK SHIRAZ
» Bottle 24.00 »

WHITE WINE

**SANTA LUZ ALBA
SAUVIGNON BLANC • 17**
» Chile »

TRULLI PINOT GRIGIO •
14
» Italy »

**SANTA LUZ ALBA
CHARDONNAY**
» Bottle 20.00 »

MASCHIO DEI CAVALIEBI

» Bottle 35.00 »

EL VIAJE DE RAMÓN

VERDEJO
» Bottle 20.00 »

ROSE

PROSECCO

HENRIOT BRUT SOUVERAIN

» Bottle 85.00 »

CHAMPAGNE

LA CROIX BARTON

BORDEUAX
» Bottle 30.00 »

HOT DRINKS

TEA • €2.30
FILTER
COFFEE (MUG)
• €2.20

MOCHA • €3.00

AMERICANO •
€2.60
CAPPUCCINO •
€3.00

IRISH COFFEE • 5.60

HOT WHISKEY • 5.10

HOT BRANDY • 5.60

HERBAL TEA'S
• €2.60
LATTE • €3.00