
STARTERS

SOUP OF THE EVENING • 6.00 » A rich creamy velvety soup served with a selection of Hayes' Home-made bread's & Thurles creamery butter

CROSTINI OF SMOKED BACON & BRIE CHEESE • 7.95 » toasted tiger vienna bread drizzled with pesto topped with crispy smoked bacon & brie cheese with a pear & ginger chutney and baby leaf salad

BBQ PULLED PORK SALAD • 8.50 » tender slow cooked bbq pulled pork served with homemade red cabbage slaw, homemade apple sauce topped with rocket salad drizzled with a balsamic glaze

ITALIAN STYLE BRUSCHETTA • 7.95 » toasted croutons topped with fresh tomato and basil concasse with buffalo mozzarella cheese and side salad

SHARERS

DURTY FRIES • S:7.95 L:12.00

» loaded fries with rich mince beef, freshly diced peppers and herbs topped with chipotle sauce, melted cheddar cheese »

JAMAICAN JERK CHICKEN SKEWERS • 8.50

» grilled chicken fillet marinated in traditional style Jamaican spice mix served with mango & pepper salsa, cool creme fraiche »

MAIN WITH RICE OR CHIPS €16.00

VEGETABLE ARANCINI • 7.95 MAIN WITH CHIPS 14.95

» risotto rice mixed with roasted vegetables, coated in crispy breadcrumbs served on a pool of homemade tomato ragu topped with parmesan shavings & rocket salad »

CRISPY CHICKEN TENDERS • 7.95 MAIN WITH CHIPS 14.95

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

MAINS

CHARGRILLED 10 OZ HEREFORD PRIME SIRLOIN STEAK •

25.00 » sautéed onions & chestnut mushrooms, finished with peppercorn cream or garlic herb butter served with handcut chips or mash potato

GOLDEN FRIED COD GOUJON TACOS • 16.00 » grilled fried cod strips tossed in lemon pepper & breadcrumbs served with crispy gem lettuce, homemade tartar sauce & house pickles in a crispy taco shell

OUR CHEF'S FAVOURITE!

THAI RED MONK FISH CURRY • 21.00 » mild monk fish curry with coconut milk, sugar snap peas, potato and spinach served with boiled rice, chunky chips & coriander naan bread

BAKED CHICKEN PARMIGIANA • 16.00 » grilled chicken fillet baked in tomato reduction with mozzarella cheese on a bed of tagliatelle pasta tossed in pesto

SLOW BRAISED BEEF BOURGUIGNON • 16.00 » 4hr slow braised beef medallion in a rich white and herb jus served with champ potato, red onion marmalade, chestnut mushroom gravy and seasonal vegetables

BBQ PULLED PORK MAC & CHEESE • 14.00 » macaroni pasta in a rich cream cheese sauce topped with tender bbq pulled pork and a parmesan crumb & sweet potato crisps

CRISPY BUTTERMILK CHICKEN BURGER • 16.00 » served in a brioche bun with cool pesto mayonnaise, mozzarella cheese, tomato & lettuce served with chips

HAYES CHICKEN CURRY • 15.95 (V) 13.50 » marinated chicken breast & seasonal vegetables tossed in our own curry sauce served with steamed rice, homemade naan bread & a poppadom

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

AMERICAN STYLE SMASHED BEEF DOUBLE CHEESE

BURGER • 16.00 » topped with american style cheese, crisp lettuce, tomato, mayo, bacon jam & finished with onion ring stack served with a side of chunky fries

PASTA BOLOGNESE • €15.95 » linguini pasta in a hearty rich Irish beef bolognese finished with grated parmesan cheese with garlic bread

DESSERTS

GOLDEN BAKED APPLE CRUMBLE • 6.00 » sweet stewed granny smith apples topped with a golden baked crumble served with warm custard, whipped cream & vanilla ice cream

CHOCOLATE PAVLOVA • 6.00 » homemade chocolate meringue topped with chantilly cream, toasted hazelnuts, warm butterscotch & vanilla ice cream

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

LEMON MERINGUE TART • 6.50 » meringue tartlet filled with lemon curd topped with meringue kisses and ice cream



HOMEMADE TIRAMISU • 6.00 » traditional Italian creamy delicious coffee flavored sponge dessert topped with mascarpone cream & biscoff biscuits

» 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. **TIME TO WINE DOWN!!** We can make your dining experience as safe and pleasurable as possible »