



HAYES HOTEL

Starters & Sharers

Scampi

Tempura prawns with homemade Marie Rose sauce served on a bed of pomegranate and baby gem salad with Tipperary rapeseed oil and balsamic dressing
(2b,6,7,8,11,13,14)

€10.95

BBQ Shredded Beef Rib Mac N' Cheese

Macaroni pasta in rich cream cheese sauce topped with shredded BBQ short rib of beef and parmesan bread crumb

Vegetarian option €9.95
(2b,3,8,9,14)

€11.95

Crispy Chicken Tenders

Crispy battered pieces of chicken breast tossed in a choice of Korean BBQ sauce or Korean hot sauce
(2b,3,6,8,9,13,14)

€11.95

Crispy Loaded Potato Skins

Finally sliced potato skin topped with bacon, cheddar cheese, spring onion & sour cream, drizzled with sweet chilli sauce
(2b,8,9,11)

€10.95

Homemade Soup of the Day

Served with a selection of homemade breads
(2b,3,4,5,8,9,10 a,11,14)

€8.50

Lean & Loaded

Chicken & Maple Bacon Salad

Sliced crispy chicken, maple bacon and parmesan cheese with a mixed salad in a light ranch dressing

Vegetarian option with grilled halloumi €11.50

S. 450Kcal | Protein 33g | Carbs 12g | Fat 29g | Fibre 3g
M. 850Kcal | Protein 60g | Carbs 22g | Fat 54g | Fibre 5g

(2b,3,6,9,14)

S: €12.50

M: €21.95

Buffalo Mozzarella Bruschetta

Buffalo mozzarella, heirloom tomato and grilled courgette on charred sourdough bread with flavoured oil topped with basil leaves

S. 500Kcal | Protein 18g | Carbs 38g | Fat 31g | Fibre 3g
M. 900Kcal | Protein 34g | Carbs 70g | Fat 57g | Fibre 5g

(2b,3,6,8,9,11)

S: €10.95

M: €21.00

Grilled Chicken Shawarma Plate

Juicy marinated pieces of Mediterranean chicken served with salad, hummus, tzatziki & warm pitta bread

S. 550Kcal | Protein 42g | Carbs 35g | Fat 26g | Fibre 5g
M. 950Kcal | Protein 80g | Carbs 66g | Fat 49g | Fibre 9g
Vegetarian option starter €9.95 or main €19.95

(2b,3,4,5,6,8,9,14)

S: €11.95

M: €21.95

Protein Style Double Cheeseburger

Bunless burger with two succulent 3oz beef patties topped with American style cheese, side salad & baby potatoes
900Kcal | Protein 60g | Carbs 70g | Fat 60g

€22.00

All Lean & Loaded main course dishes come with a choice of baby potatoes or rice or chips or vegetables

Mains

10oz Sirloin Steak

Char-grilled 10oz prime striploin steak served with smashed parmesan potato or chips or mash, with crispy onion rings, mixed vegetables & our own garlic butter or pepper sauce
(2b,3,6,8,9,11,14)

€36.00

Slow Cooked Short Rib of Beef

Large 4 hour slow-cooked beef rib in rich BBQ sauce served on top of mashed potatoes, seasonal vegetables, topped with a red wine jus
(3,4,9,11)

€24.95

Chicken Sicilian Pasta

Spaghetti with tender chicken tossed in caramelised onion, garlic & parmesan sauce topped with parmesan cheese served with garlic bread
Vegetarian option €21.00
(2b,9,11,14)

€22.95

Southern Fried Chicken Caesar Burger

Crispy southern fried Irish chicken served on toasted bun, with baby gem lettuce, fresh parmesan, smoked maple bacon, caesar dressing served with side salad and choice of skinny or chunky chips
(1,2b,6,7,9,13,14)

€22.00

Tempura Cod Street Tacos

Blanco Nino soft corn tortillas filled with crispy tempura cod pieces, shredded lettuce topped with a pineapple & avocado salsa, with a drizzle of dynamite sauce, served with chips
(1,2b,3,6,7,11,13,14)

€23.95

Hayes Chicken Curry

Tender pieces of chicken cooked in homemade curry sauce served with naan bread, with choice of rice, chips or both
Vegetarian option €21.00
(2b,4,5,8,9,11)

€22.50

American Style Bacon Double Cheeseburger

Two succulent 3oz beef burgers topped with American style cheese, maple bacon crumbs, crisp lettuce & our own secret sauce with side of chips
(2b,3,5,6,9,11,14)

€22.00

15 Layer Beef Brisket Lasagne

6 hour slow cooked beef brisket served in a sizzling skillet on a rich tomato ragu topped with creamy mushroom velouté & parmesan served with chips, garlic bread, coleslaw and salad
(2b,3,8,9,11,14)

€24.95

Philly Cheese Steak Sambo

Strips of striploin steak grilled with onion and Swiss cheese served in a soft roll with onion rings, garlic mayo & pepper sauce with a choice of chips
(2b,4,5,8,9,11)

€25.95

Hayes Fish N' Chips

Beer battered fillet of cod with choice of chips, red cabbage slaw, mushy peas and a side of tartar sauce
(1,2b,3,4,6,7,8,9,11,13,14)

€22.95

Desserts

White Chocolate Kinder Bueno Cheesecake Served with cream & vanilla ice cream (2b,8,9,14)	€9.50
Summer Raspberry Tart Short crust pastry filled with house-made raspberry curd topped with fresh berries & meringue kisses, served with vanilla ice cream (2b, 8, 9, 14)	€10.50
Warm Chocolate & Honeycomb Brownie Skillet Served with vanilla ice cream (9, 14)	€10.50
Salted Caramel Apple Crumble Served with custard and vanilla ice cream (2a, 2b,8, 9,14)	
Hayes Ultimate Homemade Ice cream Homemade crunchy ice cream served with salted popcorn, biscoff crumbs and caramel sauce (2b, 8, 9, 14)	€9.50

Hot Drinks

Americano	€3.60
Cappuccino	€3.90
Latte	€3.90
Flat White	€3.70
Espresso	€3.30
Double Espresso	€3.60
Add Syrup <i>White Chocolate, Vanilla, Caramel or Chocolate or Sugar-Free Caramel</i>	€0.50
Iced Matcha (Strawberry, Mango or Blueberry syrup)	€4.50
	€3.10
	€3.70
Tea	€4.50
Herbal Tea	
Hot Chocolate	

Soft Drinks

Coca Cola / DietCoke / CokeZero / 7up/ Diet 7up / Club Orange / Club Lemon / Cidona
€ 3.50

Sides

Skinny Chips	€5.95
Chunky Chips	€5.95
Sweet Potato Fries	€5.95
Onion Rings	€5.95
Mash	€5.95
Side Salad	€5.50
Smashed Parmesan Potatoes	€6.50
Parmesan Fries	€6.95
Cheesy Garlic Bread	€ 6.95
Garlic Bread	€5.95

House Wines

Per Glass			
White		Red	
Adacio (Italy)		Rosario (Chile)	
Pinot Grigio	€7.50	Merlot	€9.50
Old Coach Road (New Zealand)			
Sauvignon Blanc	€ 9.50	Malbec	€8.50
Rosario (Chile)			
Sauvignon Blanc	€8.50	Saint Marc Reserve (France)	
		Cabernet Sauvignon	€7.50
Sierra Salinas (Spain)			
		Rosé	€ 9.50

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.

Allergens: 1. Molluscs, 2. Gluten, 2a. Oat, 2b. Wheat, 3. Sulphur Dioxide, 4. Celery, 5. Sesame Seeds, 6. Mustard, 7. Crustaceans, 8. Lupin, 9. Milk, 10. Nuts, 10a. Almond, 10b. Hazelnut, 10c. Walnuts, 10d. Pine Nuts, 11. Soyabeans, 12. Peanuts, 13. Fish, 14. Eggs.

Kindly note: We can split the bill up to two ways per table.
12.5% Service charge for groups 6+. Thank you for your understanding.