

# FERRYBANK LOUNGE



12:30PM - 9PM

### Starters

#### THE FERRYBANK FRESHLY MADE SOUP OF THE DAY €7.00

Our Homemade Wheat Brown Soda Bread #1,(A)(D)2,8,13

#### BAKED HEMPENSTALLS WICKLOW BAN BRIE TEAR & SHARE

( SERVES 2 ) €19.00

Wild Irish Seaweeds Dillisk Potato Bread, Hazelnut & Orange Crunch, Parsley, Red Onion Marmalade,

# 1,(A)2,8,13, 9(C)

#### 'THE ARKLOW BAY' FAMOUS CHICKEN WINGS

**STARTER €11.00 MAIN €16.00** 

CHOICE OF: MIC'S CHILLI "DAMN HOT WINGS" Squce or MIC'S CHILLI "B.B.Q"

with Cashel Blue Cheese Cream & Celery Stick

# 2,3,5,8

#### 'CAULIFLOWER WINGS' €10.00

KOREAN BBQ SAUCE, SESAME, KIMCHI #1(A),2,3,4,5,8

#### 'PRAWNS PIL-PIL' €12.00

Tiger Prawns in Chilli & Garlic Olive Oil, Smoked Paprika, Chorizo, Samphire, Roasted Red Pepper, Parsley, Onion, Grilled Sourdough

#1(A),2,5,6,8

#### **CROOUETTES €11.00**

In House Salted Cod, Potato, Parsley, Onion, Panko Crumb, Garden Fennel & Orange Salad, Samphire, Roasted Garlic & Saffron Aioli

# 1 (A),2,5,8,12,13

#### 'WICKLOW LAMB RIBS' €12.00

Rye River Brewing Co. 'COASTAL' IPA Beer & White Miso Glazed Wicklow Lamb Ribs, Lamb Bon Bon, Pickled Red Onion, Parsley & Mint Chimichurri

#1(A),2,5,8,13

### Salads

**STARTER €11.00 | MAIN €16.00** 

'SUPERFOOD BUDDHA BOWL'

ADD FETA CHEESE €3.00 #8

Summer Green Vegetables, Buckwheat, Sweet Potato, Red Cabbage, Edamame, Kale, Avocado, Mixed Seeds

#2

#### 'ROASTED SALAD'

#### ADD GOATS CHEESE €3.00 #8

Roasted Fennel, Pear William, Pecans, Seasonal Leaves, Herbs, Dijon Cream

#,2,5,8,9(G),13

#### 'THE FERRY BANK' CAESAR STYLE SALAD

ADD CHICKEN €3.00 #2

Bacon Lardons, Parmesan, Baby Gem, Sourdough Croutons, Garlic & Parmesan Dressing

#1(A),2,5,8,13

### Mains

#### 'THE FERRYBANK' SPECIAL

#### 12 HOUR POT ROASTED FEATHER BLADE OF IRISH BEEF €21.00

Pomme Mousseline, Confit Carrot, Braised Shallot, Watercress, Port Jus # 2,3,8,10

#### BEER BATTERED FRESH KILMORE QUAY HADDOCK €21.00

Triple Cooked Chunky House Fries, Butter Confit Onions, Garden Peas, Chunky Caper & Dill Mayo, Lemon

#1(A),2,5,8,12,13

### 'PAELLA' €21.00

Tiger Prawns, Mussels & Fresh Kilmore Quay Seafood, Saffron Rice, Smoked Paprika, Chorizo, Roasted Red Pepper, Samphire, Spinach, Onions, Parsley

# 2, 3, 6, 8, 12, 14

#### RED THAI STYLE CHICKEN CURRY €19.00

Slow Cooked Chicken, Roasted Peppers, Courgette, Red Onion, Mange Tout, Coconut Milk, Basmati Rice, Pickled Cucumber, Rice Paper Crisp

# 2,3,6,8

Tiger Prawns Curry €23.00 #6 Also available as Vegetarian Option

#### 'TAGLIATELLE' €17.00

Delicate Summer Green Vegetables, Broken Potatoes, Butter Confit Onions, Basil & Almond Pesto, Lemon, 24 Month Aged Parmesan, # 1,9(A),(A)2,8,13

> ADD CHICKEN €4.00 #2 ADD PRAWNS €4.00 #6



## FERRYBANK LOUNGE



## From The Grill

#### 'BURGER' €20.00

Grilled Homemade 8oz Chuck & Brisket Irish Beef Burger,
Brioche Bun, Baby Gem, Tomato, Dill Pickle, Beer
Battered Onion Rings, Mustard Mayonnaise, 'THE BAY'
Tomato Relish & Rustic Cut Skin on Fries

# 1(A),2,5,8,10,13

Add Cheddar cheese #(8) €1.00 Add grilled bacon #(2) €1.00

#### 'CAJUN CHICKEN FILLET BURGER' €20.00

Brioche Bun, Roasted Garlic Aioli, Rocket, Roasted Red
Peppers & Rustic Cut Skin on Fries
#1(A),2,5,8,10,13

ADD CHEDDAR CHEESE #(8) €1.00 ADD GRILLED BACON #(2) €1.00

#### 'STRIPLOIN' €24.00

#### GRILLED IRISH 60Z STRIPLOIN STEAK SANDWICH

Cooked to Your Liking, Warm Garlic Ciabatta, Butter
Confit Onions, Watercress, Roasted Garlic Aioli, & Rustic
Cut Fries

# 1(A)2,5,8,13

#### 'RIBEYE' €35.00

Grilled 10 oz Irish RIB EYE Steak , cooked to your liking ,
Beer Battered Onion Rings, Mushroom, & Rustic Cut Skin
on Fries

CHOICE OF SAUCE: PEPPERCORN, GARLIC & PARSLEY
BUTTER

# 2,8,10

#### 'THE FERRYBANK LOUNGE MIXED GRILL' €21.00

Grilled Bacon, Gourmet Sausage, Black & White Pudding, Tomato, Mushroom, Confit Onions, Fried Eggs, Fried Brown Soda Bread, & Rustic Cut Skin on Fries

# 1 (A)(C)(D),2,8,13

All Our Beef is of Irish Origin Please Notify Your Server of Any Allergy or Intolerance You May Have

1-GLUTEN,(A)Wheat (B) RYE (C) Barley (D) Oats, , 2-SO2 & SULPHITES 3-CELERY, 4-SESAME, 5-MUSTARD, 6-CRUSTACEANS, 7-LUPIN, 8-DAIRY (milk), 9-NUTS, (A)Almond (B) Walnut (C) Hazelnut (D) Pistachio (E) Brazil (F) Cashew (G) Pecan (H) Macadamia, 10-SOYA, 11-PEANUTS 12-FISH, 13-EGGS, 14-MOLLUSC

### Side Orders

Rustic Cut Skin on Fries # (2,5,8,13) €5.00

**Triple Cooked Chunky House Fries** 

# (2) €5.00

**Parmesan Truffle Fries** 

# (2,5,8,13) €5.00

**Dressed Baby Leaf Salad** 

# (2,8,9) €5.00

**Buttered Market Vegetables** 

# (2, 8) €5.00

**Garlic & Rosemary Baby Roasties** 

**#(2,8) €5.00** 

**Creamy Rooster Mash Potato** 

#(2,8) €5.00

Souffle Pot of sauce

# (2,5,8,13) €1.00

Jug of sauce

# (2,8) €2.00

### Desserts

#### HAZELNUT & HONEYCOMB SEMI FREDDO €8.00

Poached Local Berries, Honeycomb, Herbs # 2,8,9(c),13

#### DESSERT OF THE DAY €8.00

Ask your server for the dessert of the day.

# 1(A),2,8,13

#### SUSANS DAILY CHEESECAKE €8.00

PLEASE CHECK WITH YOUR SERVER #1(A), 2,8,13

#### WARM CHOCOLATE BROWNIE €8.00

Served with a Salted Caramel Ice-cream

#2, 8,9, 12, 13, (C)

#### **SELECTION OF ARTISAN ICE CREAM €8.00**

Vanilla, Salted Caramel and Raspberry Sorbet, Topped with a Butterscotch Sauce

#(2, 13)

#### SELECTION OF IRISH FARMHOUSE CHEESE €15.00

Arklow Bay Chutney, Grapes, Crackers, Walnut, Pickles
#1(A)(C), 2,8,9(B),13