



THE GRADUATE

- BAR & RESTAURANT -

STARTERS

Deep Fried Honey Goats Cheese with mixed leaves, roasted Red Pepper & Basil Pesto €6.25
(2,4,7,9,11,14)

Crispy Chicken Wings Tossed in a mild or hot sauce with a Blue Cheese dip €6.95 (2)

Pulled Ham Bon Bons with Celeriac remoulade, wholegrain mustard dressing €6.95 (1,2,4,7,9,14)

Gambas & Chorizo Pil Pil with Garlic, Parsley butter & Crusty Bread €7.95 (2,3,7,14)

Homemade Vegetable Spring Rolls with Asian Salad, Soya & Honey dipping sauce €6.95
(1,2,4,7,19,12,14)

MAIN COURSES

Pork Belly Roulade With braised Red cabbage, creamy mash, Apple compote & jus €16.95
(1,2,7,9,14)

Chef's Roast of the Day Served with Creamy Mash Potato, Seasonal Vegetables & Thyme
Gravy €15.95 ~ *please request allergen information from your server*

Beer Battered Scampi with Pea Puree served with Marie Rose Sauce & Chips €15.95 (2,3)

The Graduate's Salt & Chilli Chicken Our take on the SPICE BAG, served with Rice &
Curry Sauce €16.95 (2,4,14)

10oz Rib Eye Steak Mushrooms, Fried Onions, Chunky Chips & your choice of Brandy
Peppercorn Sauce or Garlic Butter €21.95 (2,7,14)

Honey & Garlic Chicken Skewers With Savoury Rice, Tomato & Pepper Salsa €16.95
(1,7,9,12,13,14)

MAIN COURSES

- Golden Cod Goujons** Hand Cut Chunky Chips, Salad & Tartar Sauce €15.95 (2,5,6,9,14)
- The Graduate's Golden Chicken Tenders** Mild Cajun Spiced Tempura Batter, Salad, Fries & Dip €14.95 (2,4,9,14)
- 6oz Char Grilled Prime Steak Sandwich** Ciabatta Bread topped with Fried Onions, Mushrooms, Fries with Peppercorn or Garlic Butter €16.95 (2,7,14)
- The Graduate Signature Beef & Chorizo Burger** Served Apple Smoked Cheese & Tomato Relish with Skinny Fries €14.95 (2,4,8,9,14)
- Fillet Steak Sizzler~Beef Medallions 6 oz** Served with Mushrooms, Brandy Peppercorn Sauce & Chips €21.95 (2,7,9,14)
- Poached Pear & Cashel Blue Cheese Salad** with candied Walnuts & Citrus dressing €15.95 (1,2,7,9,14) Add Chicken €3
- Homemade Vegetable Spring Rolls** with Asian Salad, Soya & Honey dipping sauce €13.95 (1,2,4,7,19,12,14)

SIDE ORDERS

Onion Rings (2)	€3.95	Garlic Bread Served With Cheese (2,7)	€3.50
Baby Boiled Potatoes (7)	€2.95	Vegetables (7)	€2.95
Chips (2)	€2.95	Chunky Chips & Dip (2,4,9)	€4.95
Potato Wedges (2)	€2.95	Sweet Potato Fries & Dip (2,4,9)	€4.95

DESSERTS

- Belgian Waffle, Chocolate & Caramel Sauce** €6.45 (2,4,7,13)
- Meringue Nest with Fresh Cream & Strawberries** €6.45 (2,4,7,14)
- Warm Apple Pie, Caramel Sauce & Vanilla Ice Cream** €5.45 (4,7,10,14)
- Homemade Belgian Chocolate Brownie** €6.45 (4,7,10,14)
- Cheesecake of the Day** €6.45 ~ *please request allergen information from your server*

A selection of Ice Creams €5.45 ~ *please request allergen information from your server*

A La Carte Menu

Allergens Listing

No.	Allergen
1	CELERY
2	CEREALS CONTAINING GLUTEN
3	CRUSTACEANS
4	EGGS
5	FISH
6	LUPIN
7	MILK
8	MOLLUSCS
9	MUSTARD
10	NUTS
11	PEANUTS
12	SESAME SEEDS
13	SOYA
14	SUPLHUR DIOXIDE (SULPHITES)



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A La Carte Menu

All our Beef is of Irish Origin & sourced locally