

SIMPLE STARTERS

GARDEN GAZPACHO Fresh and chilled, bursting with garden flavours, drizzled with the very best Spanish olive oil. **£4.99**

SEAFOOD CHOWDER Full of delicious seafood packed with tender shrimp and fish that are combined in a creamy clam broth with veggies. **£6.99**

DUBLIN BAY PRAWN PIL PIL Classic Spanish tapas dish made with fresh prawns cooked very quickly in best quality olive oil, garlic and chilli and served sizzling with a good piece of crusty bread. (If you wish you can substitute prawns for our special mushroom mix of Portobello & Porcini). **£7.75**

PORTOBELLO MUSHROOM RAREBIT Juicy grilled Portobello mushrooms with a classic rarebit sauce, served with a watercress, apple and walnut salad, toasted granary bread. Choose gluten free without the bread. **£7.25**

CLASSIC PRAWN COCKTAIL A combination of juicy Greenland and tiger prawns, served on the classic green salad, tomato and cucumber, juicy lemon drizzle and O'Reilly's own recipe cocktail sauce. **£7.99**

PERFECT FOR SHARING

IRISH PLOUGHMAN'S PLATTER TO SHARE O'Reilly's Egg, slices of cold meat, chunks of Irish Cheddar, crunchy pickles, crusty bread and home jarred pickled onions. **£12.75**

O'REILLY'S MEZZE CAROUSEL A delicious mezze platter filled with pita breads, sliced salami, hummus, tzatziki, crunchy vegetable pieces, quinoa salad, tomato feta salad, and juicy olives is the perfect way to feed a crowd and perfect for sharing **£14.99**

O'REILLY'S TAPAS CAROUSEL An array of sharing tapas with juicy "shell on" prawns, gratinated green lip New Zealand mussels with mango salsa, fried baby calamari with lemon mayonnaise, baby red mullets with orange dressing, pan fried chicken livers with Chilli, tomato and red wine, white asparagus spears with Maltaise sauce, O'Reilly's famous Feckin flaming chorizo, classic patatas bravas. **£18.99**

FRESH WORLD KITCHEN

GRILLED CHICKEN SALAD Grilled chicken, crisp romaine, rich and garlicky dressing, crunchy croutons, and the pungent tang of good Parmesan. Gluten Free Croutons Available. THEY COME TOGETHER TO CREATE A UNIQUELY BALANCED SALAD. **£9.99**

TERIYAKI BEEF AND BROWN RICE POWER SALAD Tender strips of beef coated in a delicious Teriyaki sauce, a combination of brown rice, spinach, carrot, radish and avocado drizzled with a ginger and soy dressing. **£8.25**

SOY SESAME SALMON TARTARE WITH AVOCADO Just a few fresh ingredients: salmon, scallions, avocado, soy sauce, sesame oil, lime juice and a few garnishes for serving. **£8.75**

FRISÉE SALAD WITH WARM BACON POACHED EGGS Perch one on top of a French bistro-style salad and magic happens: The yolks mingle with the bacon vinaigrette to create a rich sauce that coats the lettuce and the crunchy soft croutons. Gluten Free Croutons Available. **£7.99**

CLASSIC BEEF CARPACCIO Using the freshest high-quality beef fillet, a drizzle of truffle oil, toasted pine nuts, parmesan, wild rocket leaves and lemon wedges. **£8.99**

VEGAN SALAD JARS Healthy and layered with flavour and freshness, dressing on the bottom, some protein, vegetables and grains – GOOD TO GO!

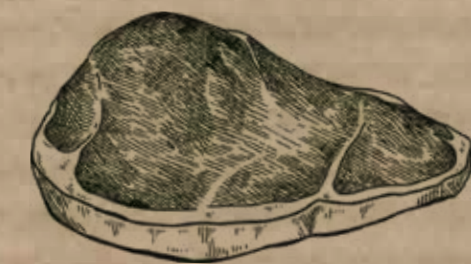
GREEK STYLE Balsamic dressing, pasta, tomatoes, cucumber, Kalamata olives, beans and greens. **£7.50**

QUINOA STYLE Avocado lime dressing, quinoa, carrots, cucumber, beans and greens. **£6.99**

ASIAN STYLE Soy & lime dressing, tofu, rice, red cabbage, shredded carrot, greens and sprouts. **£7.50**



MAIN COURSES



O'REILLY'S FAMOUS GUINNESS BURGER 8oz Burger, crisp bacon, layered with Guinness cheese, sliced tomato, crisp lettuce, topped with a Jameson whiskey marmalade and served in a soft toasted brioche bun, served with crispy fries. **£10.99**

OUR FAMOUS FISH & CHIPS Beer battered fresh cod served with mushy peas and tartar sauce. **£12.99**

BANGERS & MASH Award winning pan fried craft pork sausages served on a bed of Colcannon mash with a rich red wine gravy, caramelised onions and topped with a homemade onion ring. **£13.25**

PROPER STEAK & ALE PIE Tender beef reduced in red wine and Guinness with vegetables and porcini mushrooms encased with rough puff pastry, served with tripple cooked chips, mash or seasonal vegetable. **£12.50**

IRISH HOT POT Colcannon slow cooked stew of lamb, potatoes, carrots, celery, onions and fresh herbs served with brown bread. **£12.25**

PORTOBELLO MUSHROOM BURGER A delicious vegetarian burger made with grilled Portobello mushrooms and grilled onions, spinach and sun-dried tomatoes, topped with tomato chutney and avocado mayonnaise, served with crispy fries. **£10.99**

FISHERMAN'S PIE Flakes of haddock and cod, succulent prawns, all smothered in a creamy white wine sauce, topped with mashed potato then baked until golden brown. **£12.50**

CILANTRO LIME GRILLED SALMON Healthy grilled salmon topped with cilantro-lime dressing served with seasonal vegetables and wild rice. **£13.99**

FLAME ROASTED POUSSIN "YOUNG CHICKEN" SUMMER VEGETABLE SALAD Marinated with lemon & thyme served on a warm seasonal veggie salad drizzled with a good olive oil and aged sherry vinegar dressing. **£14.99**

Side Dishes



CHILDREN'S MENU

£6.99
2 SIDES INCLUDED

FRESH GRILLED SALMON
Simply grilled, served with lemon.

LOCALLY SOURCED BATTERED FISH
Like the grown-ups...but better!

SHRIMP & CHICKEN HANGING SKEWER
Flame grilled skewer, cooked to perfection and dressed with garlic butter.

MAC & CHEESE
Cheese pasta twists, outrageously cheesy, ultra creamy and topped with Panko-Parmesan topping.

CRISPY CHICKEN POPS
Lightly deep fried and coated in a crisp crumb, served with BBQ sauce and ketchup.

MINI SLIDERS
Two handmade mini cheese burgers, with crisp lettuce, tomato, mayonnaise served in soft sesame seed buns.

THIN CRUST PIZZA
8" Cheese or Pepperoni

Kid's Desserts

MR CONE HEAD £4.25
Design your own vanilla and strawberry ice cream, with a selection of jolly sweets, sauce toppings and a waffle cone head.

CHOCOLATE BROWNIE £3.00
Chocolate home baked treat, bursting with chocolate and topped with whippy cream.

MINI STICKY TOFFEE PUDDING £3.00
A delicious moist toffee sponge pudding smothered in a warm toffee sauce.

Kid's Cocktails
FRESH LEMONADE
STRAWBERRY LEMONADE
WATERMELON LEMONADE
O'REILLYS FUN MOJITO



£1.75

Sides: Wild Rice, Mini Salad, Chunky Chips, Baked Beans, Sweet Potato Fries, Peas, Green Beans or Vegetable of the day

FROM THE FLAME GRILL

Our steaks are cooked to the following specifications... blue, rare, medium and well done, please inform your server of your preference and served as a standard with fresh watercress roasted tomatoes and triple cooked chips.

RIB EYE Our argentinian rib eye has a soft creamy eye of fat at the centre which melts on the chargrill, rich with heavy marbling, giving a delicious smoky flavour to your steak. (10oz) **£22.49**

SIRLOIN The Sirloin is cut from our age dried striploin and has a distinct and succulent flavour (10oz) **£24.49**

FILLET STEAK Argentinian fillet, tender, lean and delicate flavour (8oz) **£26.00**

SIGNATURE GRILL DISHES

PORTERHOUSE STEAK It's the T that makes this great! Combination of sirloin and tender fillet steak on either side of the bone, cooked to perfection on our open flame grill. Served with atercress and field mushrooms. (22oz) **£29.99**

TOMAHAWK STEAK Chuleton Rib on the bone served with seasonal grilled vegetables and your choice of two sauces. **£59.99** (To share)

CHATEAUBRIAND Grilled to your liking with perfectly seasoned vegetables on the side, béarnaise sauce and potato gratin. If you prefer an additional sauce just ask! **£49.99** (To share)

SHRIMP, STEAK & CHICKEN HANGING SKEWERS
Flame grilled skewers, cooked to perfection and dressed with herb butter. Served over wild rice. **£41.99** (To Share)

ADD ONION RINGS £3.50 ADD BÉARNAISE SAUCE £2.75
ADD PEPPERCORN £2.75 ADD GARLIC BUTTER £2.75

O'Reilly's Grill Salt Selection

DISCOVER THE O'REILLY'S GRILL UNIQUE GOURMET SALT SELECTION, GUARANTEED TO COMPLEMENT OUR GRILLED TO ORDER SPECIALITIES

HAWAIIAN BLACK SALT (HIWA KAI) Combined with activated charcoal, this solar evaporated Paci c sea salt has a stunning black colour, silky texture and natural salineavour.

SMOKED SIERRA NEVADA SALT (YAKIMA) Sweet Applewood from the Yakima Valley fuels the re that flavours this smoked sea salt with a subtle fruit wood taste.

HIMALAYAN MOUNTAIN PINK SALT Experience this exotic ingredient that boasts a robust salt and mineral flavour, which is said to provide many health benefits and remove toxins from the body.

BAR SNACKS & LIGHT BITES

PINT OF PRAWNS Simply served "shell on" with lemon mayonnaise and buttered granary bread. **£10.75**

O'REILLY'S EGG Soft boiled egg wrapped in sausage meat, black pudding and coated in panko breadcrumbs, deep fried and served with a sweet mustard sauce. **£5.99**

BUTTERMILK DEEP FRIED CHICKEN WINGS Crisp and juicy chicken wings fresh coriander and sweet chilli dressing. **£7.25**

IRISH PUB STYLE POTATO NACHOS Nice and crispy fried potato slices, topped with Irish cheddar cheese, chopped bacon, sliced green onions, jalapenos, tomato, sour cream and guacamole. **£7.50**

THE BEST IRISH SAUSAGE ROLL A buttery puff pastry baked to golden perfection gives a delightful flakiness and crispy texture to accompany the hearty meat filling made out of eggs, sausage, onions and spices. **£5.25**

CRISPY HOMEMADE ONION RINGS The most perfect-ever onion rings with a light, non-bready texture and irresistible crunch served with Sriracha sauce. **£3.50**

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DESSERTS



O'REILLY'S CHEESE BOARD

A selection of Irish and British cheeses served with celery, walnuts, crackers and grapes. **£7.25 / £12.99** (To share)

LEMON TART

A classic citrus tart simply served with a light crème anglaise. **£5.25**

GUINNESS CHOCOLATE MOUSSE

Guinness infused chocolate mousse with a biscuit crumble base and whipped cream topping. **£5.00**

TRADITIONAL BREAD & BUTTER PUDDING

One of our all-time favourite classic puddings served warm with fresh custard, cream or ice cream. **£5.00**

STICKY TOFFEE PUDDING

A delicious moist toffee sponge pudding smothered in a warm toffee sauce. **£5.25**

A HOMEMADE CARAMELISED APPLE TART

Served with fresh cream or ice cream and crème anglaise. **£5.25**

GLUTEN FREE VEGAN VEGETARIAN

SOME DISHES MAY CONTAIN NUTS OR NUT DERIVATIVES
Please let us know if you have any allergies or intolerances, we are happy to provide you with any allergen information. Should you require a gluten free dish, please speak to one of the team.