

~ Jay's Bistro ~

Breakfast ~

UNTIL 12PM

All served with fried potatoes

FULL IRISH BREAKFAST

Local sausages, bacon, fried egg, black pudding, fried potatoes, roast vine tomatoes, Portobello mushroom, caramelised onions and house baked beans in spicy tomato sauce, toast

1, 14, 7, 11

€12.50

BREAKFAST BLAA

Fried egg, bacon, sausages, caramelised onions and spicy house relish served in floury Waterford blaa

1, 7, 14, 11

€8.50

VEGETARIAN BREAKFAST

2 scrambled eggs with feta cheese, sautéed baby spinach, roast vine tomatoes and Portobello mushrooms, toast

1, 14, 7, 4

€10.00

EGGS BENEDICT

2 poached eggs, honey roast ham, sauce hollandaise on toasted English muffin

1, 7, 14, 4

€9.00

EGGS FLORENTINE

2 poached eggs, sautéed spinach, sauce hollandaise on toasted English muffin, fresh nutmeg

1, 7, 14, 4

€9.00

SMOKED SALMON EGGS BENEDICT

2 poached eggs, smoked salmon, sauce hollandaise on toasted English muffin

1, 7, 14, 4

€10.00

Light Bites, Salads & Sandwiches ~

SPICY CHICKEN WINGS

Organic free-range wings, range dressing, franks hot sauce, celery

1, 7, 11, 14, 9

€8.50

CHILLI GARLIC PRAWNS

Tiger prawn tails in Harissa spiced butter, grilled country bread

1, 4

€8.50

SMOKED SALMON

Oak smoked salmon on brown soda bread, red onion, capers and mixed baby leaves

1, 14, 4

€8.50

STEAK SANDWICH

Char grilled 6oz Striploin Steak in sourdough bread, roasted Portobello mushroom, dressed rocket, Dijonaise, Ballymaloe country relish

1, 11, 7, 14

€13.50

KILKEA CLUB SANDWICH

Grilled chicken, bacon, tomato, lettuce, onion, Dijonaise on toasted white bloomer

1, 4, 11, 7

€10.50

SUPER FOOD SALAD

Mixed baby leaves, rocket, broccoli, avocado, spiced Nuts, quinoa, pomegranate, white balsamic vinaigrette, Feta cheese crumb

14, 2, 3, 4

€8.50/€12.50

SOUP OF THE DAY

Served with brown soda bread

€6.00

SEA FOOD CHOWDER

Bacon, sweetcorn, biscuit Streusel served with brown soda bread

€7.50

Mains ~

SPICY VEGAN THAI RED CURRY

Served with aromatic Basmati rice and griddled flat bread

Chicken €12.50

Tiger Prawns €13.50

1, 5, 9, 13

PESTO CRUMBED COD

Mussels, peas, asparagus and light veloute, creamed potato

1, 2, 3, 4, 6, 8

€16.95

24HR BRAISED FEATHER BLADE OF IRISH BEEF

Maple roasted heirloom carrots, parsnip whipped potatoes, anis jus

9, 11, 13, 14, 4

€18.50

BEAN CHILI

Black and cannellini beans in roast tomato and pepper stew, pearl cous cous, crushed avocado, sour cream, pickled jalapeno peppers, griddled naan bread, coriander and lime

1, 4, 13, 14, 9

€4.50

Mains ~

FROM THE GRILL

All steaks and burgers are flame grilled and certified Irish origin

10 OZ SIRLOIN STEAK

28 day aged prime Irish beef, triple cooked hand cut chips, dressed watercress, roast vine tomatoes, sautéed forest mushrooms, 3 pepper corn sauce or garlic butter

14, 4

€22.50

CLUB HOUSE BURGER

8oz of house blend Irish beef, toasted brioche bun, baby gem lettuce, beef tomato, Dijonaise, Ballymaloe relish

Optional: Irish whiskey & bacon jam / smoked apple wood cheese / soft fried hens egg

Served with Fries

1, 4, 7, 11, 4, 7, 14, 12,

€14.50

BAYOU BURGER

Cajun spiced chicken breast, baby gem lettuce, beef tomato crushed avocados, cheese and bacon in brioche bun

Served with fries

1, 4, 7, 11, 14

€12.50

Sides ~

€3.50

HAND CUT CHIPS

BEER BATTERED ONION RINGS

SIDE SALAD

SAUTÉED BROCCOLI

Desserts ~

€7.00

CARAMELIZED CROISSANT & BUTTER PUDDING

Mirabelle compote and clotted cream

14, 4, 7, 3, 1

RICH CHOCOLATE BROWNIE

Hot chocolate sauce, salted caramel ice-cream

7, 4, 3

APPLE CRUMBLE

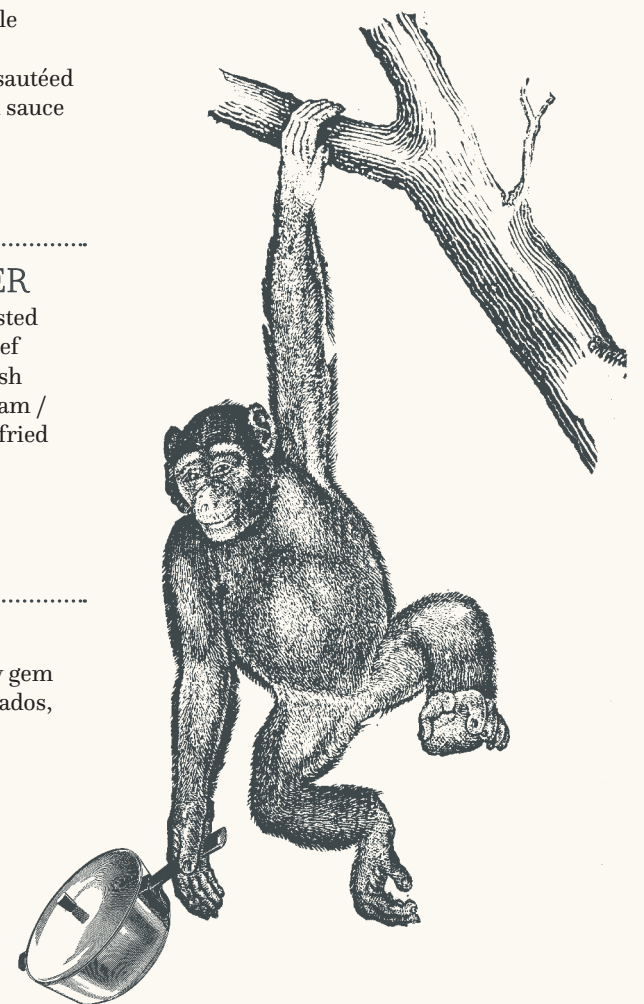
Toasted granola and oats, vanilla ice-cream

1, 2, 3, 4, 7

SELECTION OF LOCAL ICE-CREAMS

Cookie crumb, fruit coulis

1, 4



All items on our menu are sourced from local Irish producers & suppliers.

Allergens:

C Crustaceans CY Celery E Eggs F Fish G Gluten L Lupin M Molluscs MD Mustard
MK Milk N Nuts P Peanuts S Soybeans SP Sulphites SS Sesame Seeds

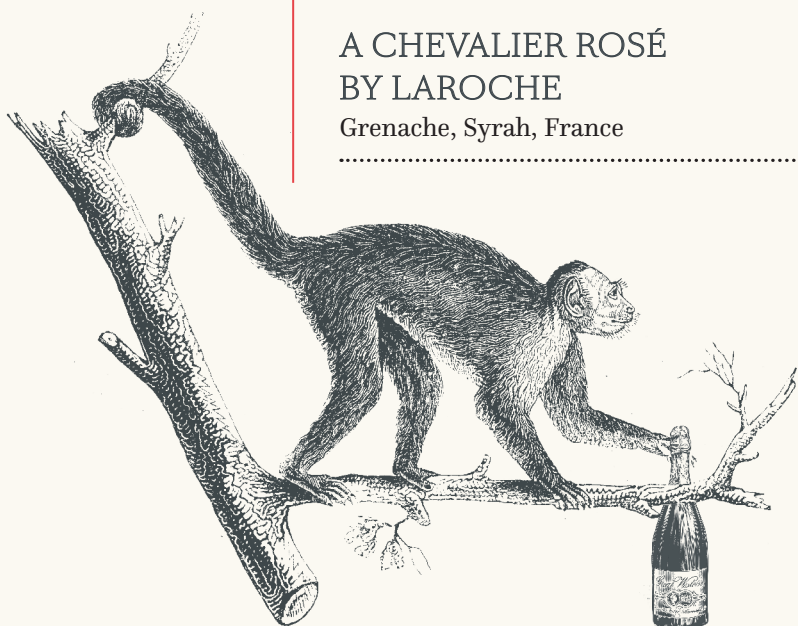
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White Wines ~

	Glass	Bottle
VALDEMORO Sauvignon Blanc, Chile	€5.90	€24.00
VALDEMORO Chardonnay, Chile	€5.90	€24.00
HUNKY DORY Sauvignon Blanc, New Zealand	€9.00	€37.00
TERRE FORTE Pinot Grigio, Italy	€6.90	€26.00
VILLA HUESGAN Riesling, Germany	€8.50	€35.00
LAROCHE CHABLIS Chardonnay, France		€51.00
DOMAINE MONTROSE Viognier, France		€32.00
JAS DU LUBERON France		€30.00
SHOTTESBROOKE Chardonnay, Australia		€32.00
LEOPARDS LEAP Chenin Blanc, South Africa		€30.00
PAZO CILLIERO Albarino, Spain		€36.00
PRADOREY Verdejo, Spain		€32.00

Rosé Wine ~

	Glass	Bottle
A CHEVALIER ROSÉ BY LAROCHE Grenache, Syrah, France	€8.00	€32.00



Red Wines ~

	Glass	Bottle
VALDEMORO Cab Sauv, Chile	€5.90	€24.00
VALDEMORO Merlot, Chile	€5.90	€24.00
MURIEL RIOJA CRIANZA Tempranillo, Spain	€8.00	€32.00
DON DAVID RESERVE Malbec, Argentina	€8.50	€34.00
SHOTTESBROOKE Shiraz, Australia	€8.00	€32.00
SIEFRIED Pinot Noir, New Zealand		€41.00
SPRINGFIELD WHOLE BERRY Cab Sauv, South Africa		€54.00
TORRE REONE Montepulciano, Italy		€36.00
CHIANTI GRATI DOCG Sangiovese, Italy		€31.00
THE BEAN Pinotage, South Africa		€33.00
MORGAN BAY Red Zinfandel, America		€35.00
CH. PATACHE D'AUX France		€60.00
OLIVIER RAVOIR Côtes Du Rhone, France		€32.00

Prosecco & Champagne ~

	Glass	Bottle
MASOTTINA FRIZZANTE Prosecco, Italy	€7.50	€37.50
JEIO SPUMANTE Prosecco, Italy		€48.00
JEIO ROSÉ SPUMANTE Prosecco, Italy		€50.00
PANNIER BRUT NV		€88.00
PANNIER BRUT NV ROSE		€105.00
BOLLINGER BRUT 1		€45.00

Hollar should you
need anything...