

HIBERNIAN BAR

EVENING MENU

AVAILABLE FROM 17.00 TO 21.00

BAKED TIGER PRAWNS AND CHORIZO 14.50

Crispy ciabatta, mango, red chillies, garlic butter
(Contains 1-wheat,2,6,7)

THE CLASSIC CHEESE TOASTIE 10.95

Thick sourdough with carved ham and sliced cheese
Served with a cup of fries or a cup of soup
(Contains 1-wheat,6,7,10,12)

GRILLED CHICKEN CAESAR SM 10.95/LG 16.95

Crisp lettuce, tossed in our signature Caesar dressing
Finished with Parmesan shavings and homemade croutons
(Contains- 1wheat,3,6,7,10,12)

EMBER CHICKEN WINGS SM 9.50/LG 14.95

Finished in our hot sauce, served with a side of ranch dressing
(Contains- 3,6,7,10,11)

THE HIBERNIAN BURGER 21.90

8oz beef burger, Chipotle mayo, melted cheese, tomato & baby gem
Toasted brioche bun smothered in BBQ glaze
(Contains 1-wheat,3,6,7,10,12)

THE BBQ JACKFRUIT BURGER 18.00

Pulled BBQ jack fruit, lettuce, tomato, vegan may,
Served on a toasted brioche bun with chunky fries
(Contains- 1-wheat,6,12) - Vegan

STRIPLOIN STEAK 29.00

8oz striploin steak cooked on the griddle
Served with baby gem and chunky chips
(Contains 7,9,10,12)

GRILLED SEABASS FILLETS 23.90

Mussel, clam, olives, caper & tomato broth with toasted sourdough
(Contains 1-wheat,7,9,10,12,14)

SIDES

CHUNKY CHIPS *Choose plain, dirty or Bearnaise foam* (Contains 3,6,7,10,12) 5.00

EMBER HOUSE SALAD *With citrus dressing* (Contains 6) - Vegan 4.50

CREAMY COLESLAW (Contains 6) 4.50

Please Ask our Waiter's about our Desserts

HIBERNIAN BAR

Please advise our team members of any dietary requirements you might have. Please note all food is prepared in a busy kitchen environment where we handle a variety of potentially allergenic ingredients.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs