

Club Kitchen

BRUNCH & LUNCH [Served 10:30 - 17:00]



BRUNCH [10:30AM - 12:30PM] €15

FREE-RANGE EGGS BENEDICT

Baked Sliced Ham with Buttered Spinach served on a Toasted Muffin with Hollandaise Sauce

BRIOCHE FRENCH TOAST

Served with 100% Natural Honey and Crispy Bacon or Mascarpone Chantilly and Summer Berry Compote

BREAKFAST BLAA

Jumbo Sausage, Dry Cured Bacon, Black & White Pudding and Fried Egg, served in a Waterford BLAA

CHICKEN & WAFFLE €20

Crispy Karaage Chicken Served on our Signature Home-made Waffles with Sumo Miso Mayo

ALL DAY DINING

SOUP OF THE DAY €8

Served with Home-made Guinness and Treacle Brown Bread

FEIGHCULLEN FARM CHICKEN WINGS €13

Choose your style:

- Harissa Hot Wings

with Pickled Chillies, Toasted Peanuts and Coriander with Tzatziki

- Korean BBQ Sauce

with Toasted Black Sesame

HERITAGE TOMATO AND BURRATA SALAD €17

Served with Toasted Focaccia

BOWLS

ASIAN SALMON BOWL €20

Grilled Salmon, Brown Rice, Charred Broccoli, Cucumber, Edamame Beans, Scallions, Baby Gem Lettuce, Pickled Daikon Sesame Dressing

CHIPOTLE CHICKEN BOWL €20

Marinated Chicken, Lime Jasmine Rice, Red Onion, Sweetcorn, Pico de Gallo, Black Bean, Tortilla Chips, Coriander Lime Sauce

MEDITERRANEAN FALAFEL BOWL (V) €18

Mixed Leaves, Cucumber, Pickled Red Onion, Red Cabbage, Avocado Puree, Tomato Tahini Dressing

SANDWICHES

STEAK SANDWICH €25

Grilled Sirloin Steak, Saute Mushrooms, Onion Lyonnaise, Crispy Onion Rings, served with Pepper Sauce

THE CLUB TOASTED SPECIAL €15

Baked Sliced Ham, Dubliner Cheddar Cheese, Tomato, Red Onion on Sourdough, Served with Crisps

CAESAR WRAP €14

Grilled Chicken, Crispy Bacon, Gem Lettuce, Caesar Dressing, Parmesan

FALAFAL WRAP €12

Crispy Falafel, Lettuce Tomato, Pickled Red Onion, Tahini Dressing

Add House Fries or a Mug of Soup to any Sandwich €5

HOUSE FAVOURITES

FISH & CHIPS €25

Beer Battered Haddock, Served with Chunky Pea and Mint Puree, Tartare Sauce and House Fries

THE CLUB CHEESE BURGER €24

Dry-Aged Beef Burger, Crispy Bacon, Stout Onions, House Fries and Pepper Sauce

FRIED CHICKEN BURGER €22

Crispy Fried Chicken Fillet dipped in Harissa Hot Sauce Served on a Brioche Bun, with Baby Gem Lettuce and Tzatziki and House Fries

Culinary craft - Timeless taste

PIZZA & PASTA

HOUSE SPECIAL MARGHERITA €16

CHORIZO, PEPPERONI & MOZZARELLA €18

CHEF'S PASTA OF THE DAY €18

SIDE DISHES €6

HOUSE SIDE SALAD

HOUSE FRIES WITH ROSEMARY SEA SALT

PARMESAN TRUFFLE FRIES

ONION RINGS

SPICY SLAW



DESSERTS €9

CHOCOLATE BROWNIE

with Vanilla Bean Ice Cream

BUTTERMILK PANNA COTTA

with Summer Berry Compote and Honey Tuile

RASPBERRY BAKEWELL TART



with Local Honey Chantilly Cream

CLUB SUNDAE

Vanilla Bean Ice Cream, Brownie Bits, Chocolate Sauce and Whipped Cream



BUBBLES

		
Prosecco, Frizzante	€11	€46
<i>Fizzante Brut, Italy - Notes: Light, fruity, festive. Pairs with appetizers, sushi</i>		
Grande Cuvee 1531	€12	€66
<i>France - Notes: Creamy mousse, citrus zest. Pairs with canapes, fried foods.</i>		
Champagne Henri Goutorbe	€19	€99
<i>France - Notes: Apple, brioche, fine bubbles. Pairs with caviar, oysters.</i>		

WHITE WINE

Cheval Imperial	€10	€40
<i>Sauvignon Blanc, Vin De Pays d'Oc, France - Notes: Zesty citrus and green apple. Pairs well with goat's cheese, salads, and shellfish.</i>		
Grecanico Pinot Grigio	€11.50	€45
<i>Terre Siciliane IGT - Notes: Dry, floral, with almond hints. Great with antipasti and grilled vegetables.</i>		
Beringer Chardonnay	€12	€49
<i>Napa Valley, California, U.S.A. - Notes: Rich and oaky. Ideal with grilled salmon, lobster, or creamy pasta.</i>		
Mar de Frades Albarino	€12	€50
<i>Rias Baixas, Spain - Notes: Saline with stone fruit. Pairs with grilled prawns and paella.</i>		
Craggy Range	€13.50	€55
<i>Sauvignon Blanc, Hawkes Bay, New Zealand - Notes: Tropical fruit and citrus zest. Great with seafood, feta, and light pastas.</i>		
Bardo's Verdejo	€12	€48
<i>Rueda, Spain - A crisp and refreshing Spanish white with bright citrus, white peach, and subtle herbal notes balanced by a clean mineral finish.</i>		

RED WINE

Masi Malbec	€10	€40
<i>Argentina - Notes: Fresh and vibrant with plum and cherry. Great with grilled sausages or pizza.</i>		
Cheval Imperial Merlot	€10	€40
<i>France - Notes: Juicy red berries and soft tannins. Pairs well with roast chicken and tomato-based pasta.</i>		
Chateau St Michelle	€12	€48
<i>Cabernet Sauvignon Columbia Valley, USA - Notes: Blackberry, cocoa, and cedar. Excellent with steak or grilled portobello.</i>		
Lopez de Haro	€12	€48
<i>Spain - Notes: Smooth with hints of oak and cherry. Great with grilled meats or manchego.</i>		
Monte Santoccio Valpolicella Ripasso	€17	€68
<i>Valpolicella Ripasso - Notes: Dried cherry and spice. Enjoy with grilled lamb or aged cheeses.</i>		

ROSÉ WINE

Belle Anne Rose	€12	€48
<i>Provence, France - Notes: Strawberry, floral, dry. Pairs with desserts, goat's cheese.</i>		

COCKTAILS

Aperitif Cocktails

Bellini	€15
<i>Passionfruit or Raspberry, Prosecco</i>	
Mimosa	€15
<i>Fresh Orange Juice, Prosecco</i>	
French 75	€20
<i>Gin, Lemon Juice, Sugar Syrup, Champagne</i>	
Royal Aperol	€25
<i>Aperol, St. Germain Liqueur, Champagne, Soda Water</i>	

Spritz

Aperol Spritz	€15
<i>Aperol, Soda Water, Prosecco</i>	
Sarti Spritz	€15
<i>Sarti, Soda Water, Prosecco</i>	
Hugo Spritz	€15
<i>Elderflower Liqueur, Soda Water, Prosecco</i>	
When Life Gives You Lemons	€15
<i>Absolut Citron, Limoncello, Lime Juice, Lemonade</i>	
Pink Pony Club	€15
<i>Absolut, Strawberry Puree, Soda Water, Prosecco</i>	

Signature Cocktails

The Steeplechaser	€16
<i>Lambs Spiced Rum, Pineapple Juice, Coconut Liqueur, Lime Juice, Cocktail Foam</i>	
Dazzle	€16
<i>Absolut Vodka, Hibiscus Syrup, Lemon Juice, Egg White</i>	
Sea The Stars	€16
<i>Roe & Co Irish Whiskey, Campari, Strawberry Syrup, Lemon Juice and Aperol Foam</i>	
The Bourbon Derby	€16
<i>Makers Mark, Butterscotch Liqueur, Peach Syrup, Lemon Juice, Egg White</i>	
The Club Cosmo	€16
<i>Absolut Citron, Triple Sec, Crème de Mure, Cranberry Juice, Lime Juice</i>	

Dessert Cocktails

After Eight	€14
<i>Crème de Menthe, White Cacao, Cream</i>	
Amaretto Sour	€14
<i>Amaretto, Orgeat Syrup, Lemon Juice, Egg White</i>	
Espresso Martini	€14
<i>Absolut Vanilla Vodka, Kahlua Coffee Liqueur, Vanilla Syrup, Freshly Brewed Coffee</i>	


LIQUEUR COFFEES

Irish Coffee	€10
<i>Irish Whiskey, Espresso, Cream</i>	
Baileys Coffee	€10
<i>Baileys, Espresso, Cream</i>	
Calypso Coffee	€10
<i>Coffee Liqueur, Espresso, Cream</i>	
French Coffee	€10
<i>Brandy, Espresso, Cream</i>	



BEER

Draught Beer

		
Guinness	€3.70	€7.00
Smithwicks	€3.70	€7.00
Moretti	€4.00	€7.50
Heineken	€3.80	€7.30
Rye River IPA	€3.50	€5.80

Bottles

Heineken Lager (330ml)	€6.90
Corona Lager (330ml)	€6.90
Peroni G.F.	€7.30
Coors Light	€6.90
Foxes G.F.	€7.30
Bulmers (pint)	€7.50
Bulmers (330ml)	€6.90
Orchard Thieves (330ml)	€6.90
Orchard Thieves (pint)	€7.50

ALCOHOL FREE DRINKS

Alcohol Free Beer

Erdinger 0% (pint bottle)	€7.00
Heineken 0% (330ml)	€6.50
Guinness 0%	€6.70
Corona 0%	€6.50

Hold Your Horses / Alcohol Free Cocktails

Passionate	€11
<i>Pineapple Juice, Lime Juice, Passionfruit, Vanilla Syrup</i>	
Shirley Temple	€11
<i>Premium Ginger Ale, Grenadine</i>	
Virgin Mojito	€11
<i>Lime Juice, Mint Syrup, Soda Water</i>	

Soft Drinks

Coca Cola	€3.50
Diet Coke	€3.50
Coke Zero	€3.50
7up	€3.50
Diet 7up	€3.50
Club Orange	€3.50
Club Lemon	€3.50
Fever Tree Indian Tonic	€3.50

London Essence Selection

Indian Tonic Water	€3.50
Blood Orange & Elderflower Tonic	€3.50
Peach & Jasmine Soda	€3.50
Grapefruit & Rosemary Soda	€3.50
Pink Grapefruit Soda	€3.50
Ginger Ale	€3.50
Ginger Beer	€3.50
Premium Soda	€3.50