



# VILLAGE BAR & GRILL

## APPETIZERS

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HOME-MADE SOUP OF THE DAY <b>6, 14</b> Stafford's Brown Soda Bread	7.5
VILLAGE CHOWDER <b>4,6, 7, 8, 9, 11,14</b> Stafford's Stout Soda Bread	12
HOT CHICKEN WINGS <b>6, 11</b> Homemade Chilli Butter Sauce, Cashel Blue Dip	16.5
HOT BUFFALO CAULIWINGS (VE) <b>5, 11, 12</b> Hot Sauce, Dark Sweet Chili Dip	15.5
IRISH SEAFOOD CAKE <b>3, 5,6, 7, 10</b> Spiced Coleslaw, Togarashi Dip, Candied Orange	12
RHUBARB AND GOATS CHEESE SALAD <b>4, 11</b> Watercress, Celery, Toasted Seeds, Beetroot, Balsamic Dressing.	12
GARLIC & MOZZERELLA FLATBREAD <b>6,14</b>	9

## FROM THE CHARGRILL

8OZ IRISH SIRLOIN <b>4,6</b> Mushroom, Red Wine Shallot, Kale Twice Cooked Fries, Pepper Sauce or Garlic Butter	36
IRISH BEEF BURGER 8OZ <b>3,6,10,14</b> Brioche Bap, Onion, Lettuce, Tomato, Cheddar, Garlic Mayo, Fries	22
GRILLED IRISH LAMB LEG SHASHLIK <b>6</b> Lamb Tagine Ragout, Mint Yoghurt & Cucumber	25

### Our Local Suppliers:

**Macamore Farm, Cullen's- Fresh Fruit & Vegetables, Kish  
Fish, Atlantis, Glanbia Local Dairy, Pat O Neill's Pork,  
Stafford's Bakeries, Meadowfield Goat's Cheese**

## MAINS

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TEMPURA FISH 'N CHIPS <b>3, 7, 10, 14</b> Haddock, Crushed Peas, Tartar Sauce & Fries	23
O NEILL'S BACON CARBONARA <b>3,6,14</b> Rigatoni, Smoked Pancetta, Parmesan,	22
NORTH ATLANTIC SALMON <b>3,4,6,7,10,11</b> Broccoli, Boxy, Tomato & Basil Broth	27
KORMA Chicken <b>2, 6</b> Vegetable <b>2 VE</b> Basmati Rice, Poppadam, Homemade Relish	23 21
VILLAGE VEGETARIAN BURGER <b>3, 6, 14</b> Harissa Hummus, Ginger Beet Relish, Chickpea, Pumpkin & Sunflower Seed Burger, Brioche Bap, Fries	20

## PIZZA

BALLYMONEY MIXED MEAT Macamore Buffalo Sausage, Pepperoni, Chicken and Red Onion <b>4, 6, 14</b>	21
CRISPY DUCK, HOISIN <b>6,14</b> Cucumber, Spring Onion	23
BREAKFAST MEAT <b>4,6, 14</b> O Neill's Sausage, Bacon, Pudding	20
MEADOWFIELD GOATS CHEESE <b>2,4, 6,14</b> Sun Dried Tomato, Red Onion, Walnut	21
VEGETARIAN <b>6,14</b> Mushroom, Butternut Squash, Beetroot Red Onion, Lettuce	19

## FROM THE ROTISSERIE

Glin Valley Free-Range Rotisserie Chicken Sage & Onion Stuffing, Gravy. <b>4, 6, 14</b>	
Quarter <b>19.50</b> Half <b>29.50</b> Whole <b>39.95</b>	
Choice of any two -Roast Potatoes, Vegetables, Green Salad, Twice Cooked Fries	

*Please be advised that bills can be divided to a maximum of 4 bills.  
From all here at Seafield we hope you enjoy your time spent with us*

## OPEN SANDWICHES

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<i>Available daily from 12pm- 5.30pm</i> <i>Sandwiches are served open on Stafford's Sourdough with Salad And Fries</i>	
O' NEILL'S B L T <b>4, 6,10, 14</b> Bacon, Lettuce, Tomato, Maple Dressing	16
IRISH BAKED HAM <b>3,4, 10, 14</b> Honey Mustard, Piccalilli Coleslaw,	16
6OZ SIRLOIN RUMP STEAK SANDWICH <b>4,6,10,14</b> Lettuce, Tomato, Onion, Pepper Sauce,	20
GRILLED CHICKEN <b>4,6,10,14</b> Smoked Mozzarella, Basil Pesto	16
GRILLED VEGETABLE SCAMORZA <b>4,6,10,14</b> Grilled Pepper, Mushroom, Onion, Basil Pesto,	16

## SIDES

TWICED COOKED FRIES	5
SWEET POTATO FRIES	6
ROAST POTATO	5
TOSSED HOUSE SALAD <b>4, 10</b>	5
SEASONAL VEGETABLES WITH GARLIC BUTTER <b>6</b>	5

## DESSERTS

OREO CHEESECAKE <b>3, 6, 14</b> Vanilla Whipped Cream	8.5
LEMON POSSET Saffron Poached pear,, Short Bread <b>4, 6, 14</b>	9.5
ALMOND AND FRANGIPAN TART <b>2,4 (VE) (GF)</b> Strawberry Sorbet	9.5
ICE CREAM OR SORBET <b>3, 6</b> Selection to choose from	8.5
FRUIT SCONES, FRESH CREAM <b>6, 14</b> Cream, Raspberry Preserve	7.5
IRISH CHEESE BOARD <b>4, 6, 11, 14</b> 'Celery, Chutney, Grapes, Crackers	17

### ALLERGENS

**1** Peanuts, **2** Treenuts, **3** Eggs, **4** Sulphates  
**5** Sesame, **6** Dairy, **7** Fish, **8** Mollusc, **9** Crustaceans,  
**10** Mustard, **11** Celery, **12** Soya, **13** Lupin, **14** Gluten

## WINE CELLAR

### WHITE WINE

**Cuna Del Sol, Sauvignon Blanc**  
Chile, Glass 7.50 | Bottle 28

**Folonari Pinot Grigio, Piemonte**  
Italy, Glass 8 | Bottle 30

**Domaine La Prade, Pays D'oc**  
France, Glass 8.50 | Bottle 32

**Bouchard Aine et Fils, Chardonnay**  
France, Glass 8.50 | Bottle 32

**The Better Half, Sauvignon Blanc**  
New Zealand, Glass 10 | Bottle 38

**Nai, Albarino, E Senora**  
Spain, Glass 10 | Bottle 38

**Gavi di Gavi, Fossili**  
Italy, Glass 11 | Bottle 42

### RED WINE

**Cuna Del Sol, Cabernet Sauvignon,**  
Chile, Glass 7.50 | bottle 28

**Diario daQuinta Tinto**  
Portugal, Glass 8 | Bottle 30

**Antawara Merlot**  
Chile, Glass 7.50 | Bottle 28

**Degani Valpolicella**  
Italy, Glass 9.50 | Bottle 36

**Puy de Dome Saint VERNY, Pinot Noir**  
France, Glass 9 | Bottle 34

**Yalumba Organic Shiraz**  
Australia, Glass 10 | Bottle 38

**La Ferme du Mont, Cotes du Rhone**  
France, Glass 11 | Bottle 42

**Argento Malbec**  
Argentina, Glass 8.50 | Bottle 32  
**Alc.12.5%.4**

### ROSÉ WINE

**Domaine La Colombette,4**  
Grenache Rosé, France Glass 8 | Bottle 30

## PROSECCO & CRÉMANT

**Prosecco Spumante Casa Gheller, Italy, Alc. 11% 4**  
Glass 10.50 | Bottle 40

**Bouvet Crémant de Loire Rosé Brut NV, France,**  
Bottle 55

### SIGNATURE SERVES

**WEXFORD JACKFORD POTATO GIN** 12  
Fresh Orange, Rosemary, Wexford Poachers Tonic.

**WEXFORD JACKFORD PINK GIN** 12  
Seasonal Berries, Lemon, Club Lemon.

**GUN POWDER GIN** 13  
Pink Grapefruit, Black Peppercorn,  
Fever-tree Elderflower Tonic.

**DINGLE GIN** 13  
Lemon, Juniper Berries, Fever-tree Tonic.

**HENDRICKS GIN** 13  
Cucumber, Pink Peppercorn, Fever-tree Elderflower Tonic

**GORDON'S PINK GIN** 13  
Seasonal Berries, Lemon, Club Lemon

**SILLY GOOSE** 15  
Grey Goose, Orange, Passionfruit, Grenadine

**BOLD 98' SMASH** 13  
Wexford's Bold 98' Whisky, Apple Juice, Mint, Lime.

**MALIBU BREEZE<sup>2</sup>** 13  
Malibu, Pineapple Juice, Orgeat, Fresh Lime.

### NON-ALCOHOLIC

**N/A Classic G&T** 9  
Gordons N/A Gin, Poachers Wexford Tonic, Grapefruit, Rosemary

**Virgin Pornstar Martini** 9  
Passionfruit, Pineapple, Lime Juice, Vanilla,  
Shot of Soda Water.

**N/A Strawberry Muddler** 9  
Strawberry, Pineapple, Lime and Sugar.

**N/A Peach Martini** 9  
Peach, Pineapple Lime, Sugar Syrup.

**N/A Frozen Strawberry Daiquiri** 9  
Strawberry Puree, Citrus

## COCKTAILS

**ESPRESSO MARTINI** 15

Vodka, Tia Maria, Double Espresso, Sugar Syrup.

**PORNSTAR MARTINI** 16

Vodka, Passion Fruit, Pineapple, Vanilla Sugar Syrup,  
Shot Of Prosecco on The Side.

**WHISKEY SOUR <sup>3</sup>** 14

Wexford's Bold 98', Lemon Juice, Sugar Syrup, Egg White, Bitters.

**COOL RUNNINGS** 14

Captain Morgan's, Amaretto, Lime Juice,  
Sugar Syrup Pineapple Juice.

**BELLINI** 13

Prosecco, Peach Purée.

**MARGARITA** 14

Tequila, Triple Sec, Lime Juice, Sugar Syrup, Salt.  
Go Spicy!!

**LONG ISLAND ICED TEA** 15

Vodka, Gin, Havana Club, Tequila, Lemon,  
Sugar Syrup, Coke.

**STRAWBERRY DAIQUIRI** 14

Havana, Lime, Strawberry Puree.

**LIFE IS A PEACH** 14

Jim Beam, Apple, Peach, Lemon, Vanilla Sugar

**APEROL SPRITZ** 14

Aperol, Soda, Prosecco.

**MAI-TAI<sup>2</sup>** 14

Havana Club, Triple-Sec, Dark Rum, Lime Juice, Orgeat.

**SEAFIELD WHITE SANGRIA** 14

Peach Schnapps, Pineapple, Sauvignon Blanc Sugar, Seasonal Berries.

**CRANBERRY FIZZ** 13

Chambord, Elderflower Liquor, Cranberry, Soda, Prosecco.

### CRAFT CORNER

**HOLLOW & FENTIMANS** 7  
Lime | Bitters | Ginger Beer (GF) 4% ABV

**O'HARA'S IRISH PALE ALE** 6.8  
5.2%