

# MACNEILL'S

A SNUG FULL OF ANTICS

## Food Menu




# BRUNCH

Available Saturday & Sunday  
from 12am to 4pm all served  
with a cup of Barry's Tea  
or Fonté Drip coffee



	<p><b>The Full Irish Breakfast</b> €18.00</p> <p>two eggs free range, quigley's black &amp; white pudding, irish pork sausage, grilled bacon, grilled tomato, portobello mushroom &amp; brown soda bread <i>contains allergens 1a, 1d, 3, 7</i></p>
	<p><b>Three Egg Omelette</b> €15.00</p> <p>ham, dubliner cheddar, onion <i>contains allergens 3, 7</i> made with egg whites + €2.00</p>
	<p><b>Steak &amp; Eggs</b> €26.00</p> <p>6oz ribeye steak, two fried eggs, ballymaloe relish, brown soda bread <i>contains allergens 1a, 3, 7, 9, 10, 12</i></p>
Irish Back Bacon	<p><b>Eggs Benedict</b> €15.00</p> <p>two poached eggs, grilled irish bacon, hollandaise sauce on an english muffin <i>contains allergens 1a, 3, 7, 12</i></p>
+ €4.00 <i>contains allergens 12</i>	
Irish Sausages	<p><b>Red Velvet Pancakes</b> €15.00</p> <p>mascarpone and strawberries <i>contains allergens 1a, 3, 7</i> add bacon + €2.00 (12) or sausage + €2.00 (1a)</p>
+ €4.00 <i>contains allergens 1a, 3, 7</i>	
Smashed Avocado	<p><b>Batch Loaf French Toast</b> €15.00</p> <p>mascarpone and strawberries <i>contains allergens 1a, 3, 7</i> add bacon + €2.00 (12) or sausage + €2.00 (1a)</p>
+ €6.00	
Irish Baked Beans	<p><b>Breakfast Salad</b> €15.00</p> <p>rocket, duck egg, black pudding, smoked bacon lardons, roasted vine tomato, grated parmesan, toasted sourdough <i>contains allergens 1a, 1c, 3, 7</i></p>
+ €3.00 <i>contains allergens 12</i>	
Potato Cake	<p><b>Smashed Avocado</b> €15.00</p> <p>toasted sourdough, freshly crushed avocado, topped with fried egg, cress <i>contains allergens 1a, 3 (V)</i></p>
+ €5.00 <i>contains allergens 3</i>	
Home Fries	
+ €5.00	

	<p><b>Bloody Mary, Screwdriver, Mimosa or Bellini</b> €10.00</p> <p><i>contains allergens - please ask your server for details</i></p>
	<p><b>Bottomless Brunch</b> €29.99</p> <p>Bottomless Bloody Mary, Screwdriver, Mimosa or Bellini for 90mins with any Brunch main course above <i>valid only when you order a brunch main course in addition to this offer</i></p>

# IRISH TAPAS



**€7.00 each**  
**3 for €20.00**  
**5 for €30.00**

## Cauliflower Wings

buffalo or bbq sauce,  
celery stick blue cheese dip  
*contains allergens 1a, 3, 9, 10, 12 (V)*

## Salt & Chilli Prawns

*contains allergens 1a, 2*

## Tortillas

spicy guacamole & tomato salsa  
*contains allergens 1a (V)*

## Potato Skins

irish cheddar, spring onion, sour cream  
*contains allergens 7 (V)*

## Smoked Salmon

brown soda bread, chive sour cream  
*contains allergens 1a, 4, 7*

## Mini Mozzarella

cherry tomato, basil & balsamic glaze  
*contains allergens 7, 12*

## Chicken Wings & Celery Sticks

buffalo or bbq sauce,  
celery stick blue cheese dip  
*contains allergens 1a, 3, 9, 10, 12*

## Mac & Cheese Pot

*contains allergens 1a, 7*

## Mini Crab Cakes

dill & lemon aioli  
*contains allergens 1a, 2, 3, 7, 10, 12*

## SOUP & CHOWDER

### Classic Bowl of Irish Chowder

brown soda bread  
& salted butter

*contains allergens 1a, 2, 3, 4, 7, 9, 12, 14*

**€12.50**

### Soup of Day

brown soda bread  
& salted butter

*contains allergens 1a, 7*

**€8.00**

## SALADS

### Classic Caesar Salad

baby gem, smoked bacon  
lardons, rosemary croutons,  
parmesan shavings, classic  
anchovy caesar dressing

*contains allergens 1a, 3, 4, 7, 10*

**add chicken + €4.00**

**add prawn + €5.00 (2)**

**€12.00**

### Classic Cobb Salad

mixed greens, bacon,  
egg, baby plum tomato,  
avocado, blue cheese

*contains allergens 3, 7, 10 (V)*

**€15.00**

### Aran Island Goats Cheese

orange segments, beetroots,  
sunflower seeds, caramelised  
walnuts, coriander vinaigrette,  
pomegranate

*contains allergens 3, 7, 8c, 10, 12 (V)*

**€16.00**



# MAINS

Daily from 4pm to 9pm



## OFF THE LAND

### Sticky Piggy Ribs

baby back ribs, hoisin glaze, reggae mayo, kimchi remoulade, confit potatoes  
*contains allergens 3, 6, 9, 10, 12*

€18.00  
*half rack*

€33.00  
*full rack*

### Irish Strip Certified Angus beef

house bearnaise, beer battered onion rings, portobello mushroom and fries  
*contains allergens 1a, 3, 7, 12*

€34.00

### MacNeill's 8oz Steak Burger

with dubliner cheese, lettuce, beef tomato, house sauce and fries  
*contains allergens 1a, 3, 7, 10, 12*

€19.50

### Buffalo Burger

buttermilk fried chicken, buffalo sauce, dubliner cheese, lettuce and fries  
*contains allergens 1a, 3, 7, 10, 12*

€19.00

### Bangers & Mash

Hertrich Artisan Meats apple & cider sausages, rooster mash, galway cider & onion gravy  
*contains allergens 1a, 7, 9, 12*

€19.00

### Shepherd's Pie

ground prime lamb, root vegetables, creamy mash potato topping, brown soda bread  
*contains allergens 7, 9, 12 (1a in bread)*

€20.00

### Irish Guinness & Beef Stew

overnight slow cooked beef, root vegetables, creamed potato  
*contains allergens 1a, 3, 7, 9, 12*

€21.00

## OUT OF THE SEA

### Grilled Sea Trout

grilled in lemon & herb butter served with house salad  
*contains allergens 4, 7, 12*

€24.00

### Traditional Fish & Chips

beer battered atlantic hake, tartare sauce, twice cooked chips  
*contains allergens 1a, 3, 4, 10, 12*

€20.50

### Local Seafood Linguine

prawns, mussels, smoked cod with fresh linguine pasta in a chilli tomato & garlic sauce with a garlic sourdough slice.  
*contains allergens 1a, 2, 3, 4, 9, 12, 14*

€24.00

### Prawn Cocktail

prawns, cherry tomato, fresh parsley, lettuce, homemade marie rose, smoked paprika  
*contains allergens 2, 3, 10, 12*

€18.00

## VEGGIE DELIGHTS

### Dahl Curry

chickpea, cauliflower, kale, sweet potato, coriander yoghurt, basmati rice, grilled flat bread  
*contains allergens 1a, 7, 9, 10 (V)*

€18.00

### Buttermilk Fried Aubergine

halloumi & pomegranate molasses, chilli tomato sauce  
*contains allergens 1a, 7, 9 (V)*

€18.00



## SOMETHING SWEET

**Apple Cinnamon Strudel** €9.50  
with vanilla ice cream  
*contains allergens 1a, 3, 7, 12*

**Christmas Pudding** €9.50  
with homemade custard  
*contains allergens 1a, 3, 7, 12*

**Trifle Cups** €9.50  
with fruit & sherry jelly,  
vanilla sponge, homemade  
custard, vanilla ice cream  
*contains allergens 1a, 3, 7, 12*

**Vegan Peaches & Cream** €9.50  
sweet peaches, whipped  
vegan cream, biscuit crumb  
(V)

**Crème Brûlée** €9.50  
with shortbread  
*contains allergens 1a, 3, 7, 12*





# Food Menu

## ALLERGENS

**V** Vegan or Vegan adaptable - please ask your server

**1** Cereal Containing Gluten (**1a** Wheat, **1b** Rye, **1c** Barley, **1d** Oats)  
**2** Crustaceans (i.e. Crab, Prawns) **3** Eggs **4** Fish **5** Peanuts **6** Soy-beans **7** Milk  
**8** Nuts (**8a** Almond, **8b** Hazelnut, **8c** Walnuts, **8d** Cashews, **8e** Pecan Nuts, **8f** Brazil,  
**8g** Pistachio, **8h** Macadamia, **8i** Pine nuts) **9** Celery **10** Mustard **11** Sesame Seeds  
**12** Sulphur Dioxide & Sulphites **13** Lupin **14** Molluscs (i.e. Mussels, Oysters & Scallops)

All of our beef is of Irish origin.

