

The Fort Bistro Menu

*We endeavour to source the best local produce.
All meat & chicken products are 100% Irish origin.*

Starters

Chicken Caesar salad

*Classic Caesar house caesar dressing
with grilled chicken & smoked bacon, dusted with
parmesan croutons. (Gluten,3,4,5,pinenuts)*

Starter - €7.95 Main - €13.95

Twice Baked Cheesy Bacon Potato Skins

*Oven baked McClaire Roosters, lightly spiced
topped with crispy bacon monterey cheese &
baked. (6,7)
€6.95*

Crispy Chicken Wings

*Oven baked wings sprinkled with cajun, mini
salad, garlic dip. (Gluten,6)
€6.50*

Soup Du Jour

*Please ask your server for today's Soup Du Jour.
(Gluten,7,9)
€5.25*

Mini Salmon & Prawn Plate

*Oak cured smoked salmon & pink cutler prawns
with salad garnish lemon & Marie Rose sauce.
(2,3,4,6,7)
€9.95*

***All meat and chicken are 100% of
Irish Origin***

Mains

Irish Hereford Sirloin Steak

(Cooked to your requirements)

*With garnish, crispy onions, brandy cream. Served with
fat twice cooked chips.(6,7,12)*

€22.95

Irish Hereford 6oz Steak Sandwich

*Presented on Scarpello bread, brandy cream, salad
garnish, crispy onions. (Gluten,6,7,12)*

€16.95

Angus Rump Steak Burger

*Served on a Brioche Bap with salad, house relish, crispy
bacon & jack cheese, crispy onions. Served with fat fries.
(Gluten,6,7,12) €15.95*

Grilled Rib Eye Steak

(Cooked to your requirements)

Served with crispy onions, brandy cream and fat fries.

(6,7,12)

€20.95

Grilled Escalope of Chicken

*Hosted on spring onion mash, white wine & mushroom
sauce & fresh garden vegetables. (6,7,12)*

€13.95

Fillet of Cod

So fresh it slept in the sea last night

*Line caught Cod dipped in beer batter with house fries,
peas, tartar & lemon. (4,6)*

€14.95

Allergens

- | | | | | |
|----------------|--------------|-----------|-------------------------------|--------------|
| 1. Cereals | 4. Fish | 7. Milk | 10. Mustard | 13. Lupins |
| 2. Crustaceans | 5. Peanuts | 8. Nuts | 11. Sesame Seeds | 14. Molluscs |
| 3. Eggs | 6. Soyabeans | 9. Celery | 12. Sulphur Dioxide/Sulphites | |

Mains

Sautéed Chorizo & Chicken Penne

Wok tossed chicken, peppers, onions, chorizo, smoked prakia, basil infused cream buttered penne. (1,3,7)

€15.50

Breaded Chicken Goujons

Quick fried oven baked with mini salad, chilli dipping sauce. (Gluten,Wheat,3,7,12)

€13.95

Large Open Prawn & Smoked Salmon

Fine oak cured salmon & cutler prawns with salad leaves, cucumber, tomato, red onion, coleslaw, lemon & Marie Rose sauce, brown bread. (Gluten,2,3,4,7)

€15.95

Vegetable Lasagne

Served with garlic bread & salad. (Gluten,3,6,7)

€11.95

Mediterranean Pasta

Vegetable pasta served with garlic bread.

€12.25

An Grianan Pizza

€12.00

Margherita Pizza

Mozzarella, tomato sauce & basil (Gluten,3,7)

Pepperoni Pizza

Margherita with pepperoni (Gluten,3,7)

Dessert

€4.95

Sticky Toffee Pudding

Served with caramel sauce

Today's Cheesecake

Served with whipped cream

(Please ask your server)

Chocolate Fudge Cake

Served with Crème Anglaise Vanilla ice cream

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Please ask your server for today's daily specials.

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