

BAR ONE CADDEN'S

EVENING MENU



APPETISERS

Fresh Soup of the Day	6.80
With Homemade Brown Bread (Without Brown Bread) (Gf Bread available) ●●●	
Macroom Halloumi Fritters	10.50
With Beetroot Hummus, Fresh Rocket, Lemon & Thyme Oil ●●	
Homemade Chicken Liver Pâté with Red Onion Jam	11.50
With Cornrue Sourdough	
Carolan's Spicy Lamb Skewers	10.90
With Tzatziki Yoghurt	
Bar One Spicy Chicken Wings	S 10.90 L 15.80
With Hot Sauce & Blue Cheese Dip ●	

Grilled Black Tiger Prawns	11.80
In Chilli & Garlic Butter with Toasted Cornrue Sourdough	
Homemade West Cork Duck Spring Rolls	10.80
With Sweet Chilli, Soy & Ginger Dip	
Tempura of Miso Spiced Cauliflower	10.80
With Miso Chilli Dip ●●●	
Irish Cheese Board	14.50
With Pure Irish Honey, Red Onion Jam and Water Biscuits.	

Our Specials Board changes daily. Please ask your server for details.
NO SPLIT BILLS FOR GROUPS MORE THAN 4 PEOPLE.

MAINS

8oz Irish Ribeye Steak	31.50
Add Black Tiger Prawn	3.70
With Portobello Mushroom, Green Beans & Onion Rings ●	
Choice Of Champ Potato or Twice Cooked Fries	
Choice of Garlic Butter or Peppercorn Sauce	
Irish Supreme of Chicken	24.50
With Sage & Onion Stuffing, Seasonal Greens, Honey Roasted ●	
Vegetables, Champ Potato & House Gravy	
Panfried Seabass	25.90
With Steamed Greens, Baby Potatoes & Gubbeen Chorizo Butter ●	
Grilled Black Tiger Prawn Salad	20.50
On Joe's Organic Leaves with Confit Tomato, Coriander, Mint, Garden Peas, Cashew Nuts & House Dressing served ●	
with Parsley Baby Potatoes	
Light Tempura Battered Hake	19.90
With Crushed Peas, Twice Cooked Fries & Homemade ●	
Tartare Sauce	
Muls' Fragrant South Indian Chicken Curry	20.50
Freshly Ground Spices, Tomatoes, Coconut Milk, Courgette, ●	
Onions, Peppers with fresh Coriander & Basmati Rice	
Add Garlic & Coriander Naan Bread €2.80 (Contains Gluten)	
Kaju Vegetarian Curry	20.50
Muls' Rich Cashew Paste with Caramelised Onions ●●●	
Tomatoes, Chickpeas, Roast Peppers, Carrots, Cauliflower, Green Beans, Garden Peas & Coconut Milk with fresh Coriander & Basmati Rice	
Add Chicken €3.70 Add Prawns €4.70	
Add Garlic & Coriander Naan Bread €2.80 (Contains Gluten)	

All our meat and poultry is 100% Irish and is traceable from Farm to Fork.

HOMEMADE PIZZAS

12" Thin Crisp Base	Gluten Free Bases Available	Supplement 3.50
Margherita	14.80	
Tomato Sauce, Macroom Mozzarella & Basil ●		
Puck Fair	18.90	
Aran Islands Goat's Cheese, Red Onion Marmalade & Baby Spinach ●		
Kelly's Meat Feast	19.90	
Kellys Of Newport Meatballs, Chorizo, Black & White Pudding		
Iberian	19.00	
Chorizo, Peppers, Black Olives & Rocket Leaves		
The Islander	19.40	
Aran Island Feta Cheese, Black Olives, Sundried Tomato, Baby Spinach & Peppers ●		
The Piri Piri	19.40	
Piri Piri Chicken, Red Onion, Chorizo & Sundried Tomatoes, Drizzled with Piri Piri Mayonnaise		
Greenway	19.40	
Dozio's of Mayo Cheese, Kelly's Of Newport Pork & Leek Sausages, Free Range Egg & Fresh Thyme		
Made In Mayo	19.40	
Kelly's Of Newport Black Pudding, Red Onion Marmalade & Dozio's of Mayo Cheese		
Hawaiian	18.20	
Home Cooked Ham & Pineapple		
The Vegan	18.90	
Vegan Style Feta, Mozzarella, Roast Peppers, Garlic & Olives ●		
Make Your Own		
Margherita as Base and choose any of the following toppings:		
Vegetable Toppings - Pineapple, Mushrooms, Black Olives, Red Onion, Peppers, Sweet Corn, Tomato, Jalapeño Peppers, Parmesan Cheese, Cashel Blue Cheese, Dozio's of Mayo Cheese, Aran Islands Goat's Cheese, Rocket Leaves, Sundried Tomatoes		
		1.30 Per Topping
Meat Toppings - Chicken, Crispy Bacon, 'Kelly's Of Newport' Black Pudding, 'Kelly's Of Newport' Pork & Leek Sausage, Cajun Chicken, Ham, 'Kelly's Of Newport' Meatballs, Pepperoni		
		1.90 Per Topping

GOURMET BURGERS

Bar One Classic	19.50	Sweet Potato Chickpea Burger	19.00
Carolan's Beef Burger, topped with Dozio's of Mayo Cheese, Crispy Bacon & Sweet Chilli Mayonnaise		With Chipotle Mayo on a Brioche Bun (Vegan Option Available) ●●	
Goat's Cheese Burger	19.50	Crispy Piri Piri Chicken Burger	
Carolan's Beef Burger, topped with Aran Islands Goats Cheese & Red Onion Marmalade		With Piri Piri Mayonnaise on a Brioche Bun	
			19.50

Our Gourmet Burgers come in a Brioche Bun & are served with Onion Rings, Ruby Coleslaw, Twice Cooked Fries & House Ketchup.

SIDE DISHES

Bucket Of Twice Cooked Fries.....	4.50	Champ Potato.....	4.20	Joe's Organic Leaves	
Onion Rings	4.00	Baby Potatoes	4.20	With Con it Tomato & Toasted Seeds	5.20
Homemade Ruby Slaw	2.40	Cornrue Sourdough Garlic Bread.....	5.90		

● Dish Does Not Contain Gluten ● Vegetarian ● Vegan Friendly Many of our dishes are coeliac friendly. Please let your server know if you have any allergies or dietary requirements.

Please note All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. The food allergens used in the preparation of our food can be viewed on a separate menu. Please ask us if you would like to view this menu or if you need additional information on our food allergens.

DRINKS

WINE LIST

WHITE WINE

	Glass 175ml	Caraffe 500ml	Bottle 750ml
<i>Crisp & Light</i>			
Sepia Vistamar - Sauvignon Blanc (Chile)	6.90	19.70	29.50
Il Caggio - Pinot Grigio (Italy)	6.90	19.70	29.50
Les Fumeés Blanche - Sauvignon Blanc (France)	8.00	22.70	34.00
Picpoul De Pinet - Cuvée Tradition (France)			35.00
Le Chateau Touraine - Sauvignon Blanc	8.00	22.70	34.00
Sancerre Domaine André Dézat Et Fils (France)			54.00
<i>Aromatic & Fruity</i>			
Villa Bianchi - Verdicchio (Italy)	7.70	21.50	32.00
Vignobles Foncalieu L'or Du Sud Chardonnay (France)	7.40	20.50	31.00
Heart Of Stone - Sauvignon Blanc (N.Zealand)	9.20	26.30	39.50

RED WINE

	Glass 175ml	Caraffe 500ml	Bottle 750ml
<i>Smooth & Fruity</i>			
Sepia Vistamar - Merlot (Chile)	6.90	19.70	29.50
Vignobles Foncalieu L'or Du Sud Cabernet Sauvignon (France)	7.40	20.50	31.00
Growers Gate Shiraz (Australia)	7.70	22.00	33.00
Castello Banfi Sangiovese & Cabernet Sauvignon (Italy)	7.70	22.00	33.00
<i>Rich & Full</i>			
Las Moras Malbec Reserva (Argentina)	7.70	21.50	32.00
Ramón Bilbao Crianza - Rioja (Spain)	7.70	22.00	33.00
Château Quilex Cote Du Rhone Gadagne (France)			39.00
Cote de Ventoux Delas (France)	9.00	24.50	36.00
Uno Piu Uno Organic (Italy)			36.00
Chateau Haut Boutisse Saint Emilion Grand Cru (France)			52.00

ROSÉ & BUBBLES

	Glass 175ml	Caraffe 500ml	Bottle 750ml
Flying Solo - Grenache & Ginsault Languedoc - Roussillon (France)	7.60	21.50	32.00
La Jara Prosecco Frizzante Organic (Italy)			
	Glass 7.60		Bottle 36.00
Maria Casaovas Cava (Spain)			45.00
Forget-Brimont Brut Premier Cru Nv Champagne (France)			75.00

COCKTAILS

Southside - Bombay Gin, Lime Juice, Fresh Mint	11.50
Pornstar Martini - Vanilla Vodka, Passoa, Passion Fruit, Lemon Juice, Prosecco	12.00
Whiskey Sour - Powers Whiskey, Lemon Juice, Lime Juice, Egg White	11.80
French 75 - Mór Wild Berry Gin, St Germain, Lemon Juice, Prosecco	12.30
Margarita - Tequilla Blanco, Cointreau, Lime Juice	12.30
Espresso Truffle - Vanilla Vodka, Kahula, Frangelico, Espresso	12.30
Strawberry Daiquiri - Havana 3, Strawberry, Lime	11.50
Passion Fruit Daiquiri - Havana 3, Passoa, Passion Fruit	11.50

BOTTLED WATER

Fíor Uisce Still Sparkling	250ml	3.20	750ml	4.90
San Pelegrino Blood Orange	250ml	3.20		
San Pelegrino Lemon	250ml	3.20		

ZERO ALCOHOL BEERS

Fever Tree Ginger Beer (0.00%)	3.20
Schneider Weizenbier (0.5%)	5.00
Moretti Zero	4.80
Heineken Zero	4.80
Guinness Zero	5.00
Mac Ivors Cider Zero	4.80

ALCOHOL - FREE

Raspberry Mojito - Fresh Raspberries, Mint leaves, Lime Juice, Soda	6.50
Mr Howard - Seedlip Spiced, Pink Grapefruit Juice, Lemon Juice	6.50
Pierre Zero Sparkling White Wine (France) (0.00%)	7.50
Strawberry Ripple - Non alcoholic Strawberry Daiguiiri	6.50
Solero - Orange Juice, Cranberry Juice, Lemon Lime & Passion Fruit	6.50