

# THE AARON LOUNGE



**BAR MENU SERVED FROM 12:30PM-9:00PM DAILY**

## STARTERS

### **Seasonal Soup of the Day || €6.50**

Served with Brown Bread or Roll

*Contains: Gluten, Dairy, Celery*

### **Chicken Caesar Salad || €14.00**

Baby Gem Lettuce – Bacon – Parmesan – Garlic & Herb Croutons –  
Caesar Dressing

*Contains: Gluten, Dairy, Eggs, Fish, Mustard, Sulphites*

### **Honey & Orange Roasted Beetroot & Feta Salad || €10.00**

Honey & Orange Glazed Beets – Feta Cheese – Roasted Cherry  
Tomatoes – Walnuts – Honey Balsamic Dressing

*Contains: Tree Nuts, Dairy, Sulphites*

### **Vegetable & Chickpea Falafel Salad || €10.50**

Vegetable & Chickpea Falafels – Dressed Leaves – Fire Roasted  
Peppers – Toasted Mixed Seeds – Black Bean – Corn Salsa (Vegan  
Friendly Dish)

*Contains: Gluten, Dairy, Lupin, Sesame Seeds*

### **Seafood Chowder || €10.00**

Crispy Bacon – Biscuit Crumb – Brown Bread

*Contains: Gluten, Dairy, Crustacean's, Molluscs, Fish, Celery*

### **Chicken & Mushroom Vol au Vents || €10.00**

Sauteed Chicken Fillet – Mushrooms – Leeks – White Wine Cream Sauce – Puff Pastry Case

*Contains: Gluten, Dairy, Celery, Sulphites*

**Available as Main Course: Served with side salad & chips || €15.50**

### **Potted Shrimp || €11.00**

Atlantic Prawns – Spiced Butter – Toasted Ciabatta – Lemon – Dressed Leaves

*Contains: Gluten, Dairy, Crustacean's, Sulphites*

### **Spicy Free Range Chicken Wings || €10.00**

Double Dipped Chicken Wings – Franks Hot Sauce – Blue Cheese Dip – Celery Sticks

*Contains: Dairy, Eggs, Celery, Mustard,  
Sulphites*

**Main Course Size Available €15.00**

## SANDWICH SELECTION

### **BLT || €11.50**

Crispy Bacon – Lettuce – Tomato – Side Salad – House Chips

*Contains: Gluten, Eggs, Mustard, Sulphites*

### **Mount Wolseley Club Sandwich || €13.50**

Grilled Chicken – Crispy Bacon – Lettuce – Tomato –

Mayo – Side Salad – House Chips

*Contains: Gluten, Eggs, Mustard, Sulphites*

### **Smoked Irish Salmon || €11.00**

Smoked Salmon – Brown Soda Bread – Red Onion – Capers – Mixed Leaves

*Contains: Gluten, Dairy, Fish, Sulphites*

### **Fresh Water Prawns || €11.00**

Dressed In House Sauce – Brown Soda Bread – Missed Leaf Salad

*Contains: Gluten, Crustacean's, Eggs, Mustard, Sulphites*

## MAIN COURSES

### **Chargrilled 10oz Prime Irish Striploin Steak || €28.00**

Portabello Mushroom – Tomato & Onion Marmalade – House Chips  
– Peppercorn Sauce **or** Garlic Butter  
*Contains: Dairy, Celery, Mustard, Soya, Sulphites*

### **Irish 8oz Beef Burger || €18.50**

Brioche Bun – Bacon – Applewood Smoked Cheddar – Dijon Mayo –  
Baby Gem Lettuce – Beef Tomato – House Relish – Dill Pickle – Fries  
– Side Salad  
*Contains: Gluten, Dairy, Eggs, Mustard, Sulphites*

### **Half Roasted Lemon & Thyme Chicken || €18.50**

Fries – Roasted Autumn Vegetables – Roast Garlic Gravy  
*Contains: Dairy, Soya, Sulphites*

### **Slow Cooked Slaney Valley Lamb Shank || €19.95**

Creamy Mash Potato – Root Vegetables – Cooking Liquor  
*Contains: Dairy, Sulphites, Celery*

### **Vegan Red Thai Curry || €17.00**

Basmati Rice – Naan Bread  
*Contains: Gluten, Crustaceans*

### **Chicken Red Thai Curry || €18.00**

Basmati Rice – Naan Bread  
*Contains: Gluten, Crustaceans*

### **Steamed Fillet Of Salmon || €16.50**

Creamy Mash Potato – Vegetables – White Wine Sauce  
*Contains: Dairy, Fish, Sulphites*

### SIDE ORDERS - €4.00

**House Chips**  
**Dressed Side Salad**  
**Vegetables**  
**Creamy Mash Potato**

### **Baked Haddock Fillet With Sundried Tomato & Herb Streusel || €16.50**

Roasted Baby Potatoes – Cauliflower Florets – Tartare Sauce – Grilled Lemon  
*Contains: Dairy, Fish, Sulphites*

## PIZZA'S & FLATBREAD'S

### **Margherita Stone Baked 13" Pizza || €14.50**

Rich Tomato Sauce – Mozzarella Cheese - Basil  
*Contains: Gluten, Dairy, Celery, Sulphites*

### **Spicy Pepperoni Stone Baked 13" Pizza || €15.50**

Rich Tomato Sauce – Mozzarella Cheese – Spicy Pepperoni  
*Contains: Gluten, Dairy, Celery, Sulphites*

### **Cajun Chicken Stone Baked 13" Pizza || €15.50**

Rich Tomato Sauce – Mozzarella – Cajun Chicken – Sweetcorn – Red  
Onion  
*Contains: Gluten, Dairy, Celery, Sulphites*

### **Caprese Stone Baked Sourdough Flatbread With Parma Ham & Rocket || €15.50**

Rich Tomato Sauce – Mozzarella – Parma Ham – Rocket – Aged  
Balsamic  
*Contains: Gluten, Tree Nuts, Sulphites*

### **Stone Baked Sourdough Flatbread With Spinach, Goats Cheese & Sundried Tomato || €15.50**

Seasoned Olive Oil – Toasted Pumpkin Seeds  
*Contains: Gluten, Tree Nuts, Lupin*

### **Sloppy Giuseppe Stone Baked Sourdough Flatbread || €15.50**

Meatballs – Tomato Sauce – Parmesan Cheese  
*Contains: Gluten, Dairy, Sulphites*

## DESSERTS

### **Raspberry & White Chocolate Cheesecake || €7.50**

Raspberry Coulis – Whipped Cream

*Contains: Gluten, Peanuts, Tree Nuts, Dairy, Sulphites*

### **Warm Chocolate Fudge Cake || €7.50**

Chocolate Sauce – Vanilla Ice Cream

*Contains: Gluten, Peanuts, Tree Nuts, Dairy, Eggs*

### **Sticky Toffee Pudding || €7.50**

Toffee Sauce – Whipped Cream

*Contains: Peanuts, Tree Nuts, Dairy, Eggs*

### **Selection Of Ice Cream || €7.50**

Cookie Crumb – Fruit Coulis

*Contains: Gluten, Peanuts, Tree Nuts, Dairy, Eggs*

### **Vegan Carrot Cake || €7.50**

Served With Sorbet

*Contains: Gluten, Peanuts, Tree Nuts*

### **Fruit Scone || €4.50**

Whipped Cream - Preserve

*Contains: Gluten, Peanuts, Tree Nuts, Dairy, Eggs, Sulphites*

## TEA SELECTION €2.90

*Bewley's Master Blender Paul, carefully sources the finest teas based on leaf appearance and infusion qualities such as flavour, colour, strength and briskness.*

*Each batch is tasted ensuring it has been blended to perfection, guaranteeing supreme quality and superb flavour every time.*

### **Irish Breakfast Tea | Rooibos & Blood**

**Orange Lemon & Elderflower**

**| Strawberry & Mango**

**Summer Fruit | Green Sencha**

**Earl Grey | Peppermint**

**Camomile | Decaffeinated Tea**

## COFFEE SELECTION

Bewley's Caffè La Scala is a specially selected coffee beans for a traditional Italian espresso experience. Medium to dark roast, rich and nutty, very smooth. 100% Arabica bean.

**Espresso €2.80 / Double Espresso €3.50 / Americano €3.20**

**Flat White €3.60 / Cappuccino €3.60 / Café Latte €3.60**

**Mocha €3.60 / Hot Chocolate €3.20**

## COFFEE LIQUOR €7.80

**Irish Coffee | French Coffee | Italian Coffee**

**| Baileys Coffee | Calypso Coffee**

## WHITE WINES

**Chile | El Caminador Sauvignon Blanc** €7.50 / €33.00

*Classic, Zesty Citrus Aromas With Light, Juicy Fruits And A Satisfying, Long Dry Finish.*

**Spain | Campo Del Moro Macabeo** €7.80 / €35.00

*Dry And Crisp With Strong Fruity Overtones. Apple And Pineapple Flavours, Which Last Until The Very End.*

**Australia | Pi Wildcard Chardonnay** €8.30 / €37.00

*Fresh And Fruity Wine With Lots Of Richness. Clear, With A Lovely Golden Colour, Pears And Green Apples, A Hint Of White Flowers And A Slightly Buttery Taste*

**South Africa | Copperfield Chenin Blanc**

€8.60/€39.00

*Ripe And Fruity With Tropical Flavours. Lively And Zesty With Melon And Pineapple Which Leaves A Refreshing Finish On The Palate*

**Italy | L'auratae Organic Pino Grigio** €8.60 / €39.00

*Organic And Vegan Friendly, With Strong Citrus Characteristics.*

**Australia | Butterfly Ridge Riesling/Colombard**

€9.00 / €42.00

*Riesling Grapes Make This Wine Quiet Aromatic With Floral Tones, Lots Of Freshness From The Colombard Vineyard.*

## SPARKLING WINES

**France | Champagne Pannier Reserve Brut** €98.00

*Fresh, Supple And Aromatic Wine. Full Of Floral Overtones And Ripened Fruit Hints.*

**Italy | Maschio Spago Prosecco** €8.00 / €36.00

*Light, Crisp, Fruit And Full Of Bubbles*

## ROSE WINE

**France | Croix Des Vents** €8.20 / €37.00

*Fresh, Supple And Aromatic Wine. Full Of Floral Overtones And Ripened Fruit Hints.*

## RED WINES

### **France | Chateau ROC De Bernon, St-Émilion €49.00**

*This wine is a beautiful deep garnet-red colour that is wonderfully clear and brilliant. The nose is both intense and delicate, quite fruity and floral. There are also enticing vanilla and spice aromas when the wine is swirled around the glass.*

### **France | Cotes De Beaune Village, Lupe-Cholet €58.00**

*80% merlot, 10% cabernet franc, 10% cabernet sauvignon this red has a beautiful deep garnet red colour that is wonderfully clear and brilliant. The nose is both intense and delicate and quite fruity and floral. The aftertaste is fairly long with good soft tannin.*

### **France | Jean Loron 'Rift 69' Gamay Noir €41.00**

*Rift 69 boasts a deep dark crimson robe with purple-blue tints. This wine gives off cherry, blackberry and bilberry aromas, embellished with spicy and mineral notes. The mouthfeel is dense, powerful, round and balanced with noteworthy spice and liquorice length.*

### **New Zealand | Old Coach Road Pinot Noir €9.30 / €48.00**

*Dominant soft berry fruit on the nose, with earthy and savoury elements. Balanced fruit with a fine oak back bone to compliment the bright fruit clarity.*

### **Australia | Hooded Plover Shiraz €36.00**

*Deep purple with crimson red hue. This shiraz is vibrant with a lifted dark nose complemented with hints of spicy pepper and liquorice.*

### **Chile | Neblina Cabernet Sauvignon €7.50 / €33.00**

*Pure and fast flowing fruit fills the palate with rich cassis and simple spice. The tannins leave a rounded finish.*

### **Argentina | Falling Star Merlot €7.80 / €35.00**

*Rich and long lasting on the palate. With mature tannins on the finish. Well balanced and easy to drink.*

### **Argentina | Los Arboles Malbec €8.60 / €39.00**

*Ruby red in colour with a lively nose of fresh strawberries, cassis and cherries. The palate is fruity bursting with ripe raspberry and black cherry flavours.*

### **Spain | Pata Negra Gran Rioja €9.00 / €42.00**

*Ruby red in colour with cherry hints. Fruity aroma of cherry and dark red berries with vanilla notes coming from the oak casks. Smooth finish with ripe red fruit bite.*

# KIDS MENU

## STARTERS

**Custard Style Yoghurt €3.95**

*Contains: Dairy*

**Freshly Made Soup of the Day €3.95**

*Contains: Celery*

**Chilled Fresh Fruit Coupe €3.95**

*Contains:*

## MAIN COURSES

**Spaghetti Bolognese €6.95**

*Contains: Gluten, Dairy, Eggs, Mustard, Soya*

**Pork Sausages With Mash €6.95**

*Contains: Gluten, Dairy*

**Breaded Chicken Goujons With Fries €6.95**

*Contains: Gluten*

**Chicken Breast With Mash, Veg & Gravy €6.95**

*Contains: Gluten, Dairy, Mustard*

**Crumbed Cod Fingers With Fries €6.95**

*Contains: Gluten, Fish*

## DESSERTS

**Ice Cream Sundae €3.95**

*Contains: Gluten, Peanuts, Tree Nuts, Dairy, Eggs*

**Banana Split €3.95**

*Contains: Gluten, Peanuts, Tree Nuts, Dairy, Eggs*

**Jelly & Ice Cream €3.95**

*Contains: Gluten, Dairy, Eggs*

## COCKTAILS €11.50 EACH

### Cosmopolitan

Vodka – Triple Sec – Cranberry Juice - Lime

### Mango Daiquiri

Bacardi – Mango Puree – Sugar Syrup – Lime Juice

### Whiskey Sour

Bulleit Bourbon – Lemon Juice – Sugar Syrup

### Espresso Martini

Kahlua – Vodka – Espresso – Sugar Syrup

### Porn Star Martini

Vodka – Passionfruit – Lime – Sugar Syrup - Prosecco

### Lynchburg Lemonade

Jack Daniels – Vodka – Lemon Juice – Lemonade

### Tom Collins

Gin – Lemon Juice – Sugar Syrup – Soda Water

### Aperol Spritz

Aperol – Prosecco – Soda Water

## DRAUGHT BEER SELECTION

### Guinness

Pint €5.40 – Half Pint €3.40

### Smithwicks

Pint €5.40 – Half Pint €3.40

### Heineken Lager

Pint €6.30 – Half Pint €3.40

### Coors Light Lager

Pint €6.30 – Half Pint €3.40

### Rock Shore Lager

Pint €6.30 – Half Pint €3.40

### Moretti Lager

Pint €6.90 – Half Pint €3.80

### Orchard Thieves Cider

Pint €6.40 – Half Pint €3.40

### Rock Shore Cider

Pint €5.70 – Half Pint €3.40

## LONG NECK SELECTION

Pint Bottle Bulmer's €6.50

**Kopparberg** €6.50

Mixed Fruit  
Strawberry & Lime

**Corona** €6.00

**West Coast Cooler** €6.40

**Blue Wkd** €6.00

**Smirnoff Ice** €6.00

**Heineken** €6.00

**Peroni** €6.00

**Peroni Gluten Free** €6.00

**Coors Light** €6.00

**Heineken Zero** €6.00

## SPIRIT SELECTION

### Vodka

**Absolut Vodka** €5.10

**Smirnoff Vodka** €5.30

**Grey Goose** €7.50

### Rum Based

**Bacardi** €5.10

**Captain Morgan** €5.20

**Malibu** €5.20

**Havana 3-Year-Old** €5.40

### Brandy

**Hennessey** €5.90

### Gin

**Tanqueray** €6.20

**Hendricks** €6.90

**Gunpowder** €7.90

**Dingle** €6.20

**Monkey 47** €8.50

**Short Cross** €7.90

**Gin Sul** €8.00

**CDC / Gordons** €5.30

**Beefeater** €5.30

**Bombay** €5.90

**Gordons Pink** €5.30

**Beefeater Pink** €5.30  
Strawberry / Blood Orange

### Irish Whiskey

**Green Spot / Yellow Spot**  
€8.00 / €9.50

**Red Breast** €8.00

**Roe & Co** €7.20

**Jameson Black Barrel**  
€7.00

**Jameson / Paddy** €5.30

**Powers** €4.90

### Scotch Whiskey

**Glenfiddich** €6.50

**Black & White** €5.30

**Johnnie Walker** €7.50

### Others

**Bulleit Bourbon** €7.00

**Canadian Club** €4.90

**Jack Daniels** €5.20

**Frangelico** €4.90

**Kahlua** €5.20

**Tia Maria** €5.20

**Baileys** €5.40

**Peach Schnapps** €5.00

**Tequila** €5.50

**Sambuca** €5.00

**Mickey Finns Apple** €5.00

**Jägermeister** €5.00

**Pernod** €5.20