



Chefs Suggestions Available Daily – Check the Board

Light Bites

Soup of the Day, Homemade Soda Bread 4.90 G,CY,MK

Clew Bay Seafood Chowder, Homemade Soda Bread 7.20 G,M,C,MK,SP,F

Korean Fried Chicken (K.F.C) Wings, Hot Sauce 6.90 G,C,M,S,P,N,CY,SS,MK

Irish Smoked Salmon, Gin, Caper & Cucumber, Velvet Cloud Sheep's Yogurt, Homemade Soda Bread 8.90 G,CY,MK,F

Confit Butternut Squash, Marinated Beetroot, Lentils and Pumpkin Seed Salad 7.00/14.00 MK,N,MK,L

Sauté Irish Hereford Beef Strips, Mushroom, White Wine, Fried Shallot, Spinach, Parmesan 7.90 MK,G,SS,SP

BBQ Pulled Pork Sliders, Celeriac and Apple Slaw, 6.90 G,SS,N,MD,CY,MK

Larger Bites

6oz Irish Cheese Burger, Homemade Tomato Sauce, Chips & House Salad 12.90 G,E,N,MD,SP,MK

16-Hour Irish Pork Ragu, Penne Pasta, Cherry Tomato, Parmesan 14.90 G,E,N,CY,MD,SP,MK

Deep Fried Chicken Fillet Bap, Avocado Pureé, Chips & House Salad 12.50 G,E,N,MD,SP,MK

Larger Bites (cont'd)

Spinach, Courgette and Basil Penne Pasta, Home Made Ricotta & Pumpkin Seeds 12.90 G,E,N,SS,SP,MK

Achill Beer Battered Fish & Chips, Chunky Tartare Sauce & Minted Peas 14.50
G,E,N,CY,MD,SS,SP,MK,F

8oz Irish Hereford Sirloin Steak, Chips, Mushroom Sauce, Salad 23.00
G,SS,N,CY,MD,MK

Sides

Beer Battered Onion Rings, Garlic Mayonnaise 2.50 G,E,SP,MK

House Salad, Cherry Tomato, Vinaigrette 3.00 N,MD,SS,MK

Chips, Rosemary Achill Salt, Garlic Mayonnaise 3.50 E,SP,MK,SS

Dessert

Dark Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream 4.90 G,E,N,MK

Eton Mess, Summer Berries, Mascarpone and Raspberry Cream 4.90 MK,E,N

Bailey's and White Chocolate Cheese Cake, Oat Crumb 4.90 G,MK,SP

**Full range of Tea/Coffee/Spirits/Cocktails/Wines
Available from The Valley House Bar**

Allergens

The following is a guide to what allergens are contained in our dishes. The lettering below indicates the allergens contained in each dish. If you have any concerns about dietary requirements please do not hesitate to talk to our friendly staff. Gluten-G, Crustaceans-C, Eggs-E, Molluscs-M, Soybeans-S, Peanuts-P, Nuts-N, Celery-CY, Mustard-MD, Sesame Seeds-SS, Sulphites-SP, Lupin-L, Milk-MK, Fish-F

Kids Menu

Breaded Chicken Bap, Chips 7.50 G,E,MD,MK,SS

Irish Beef Cheese Burger, Chips 7.50 G,E,MD,MK,SS

Slow Cooked Irish Pork Ragu Pasta, Garlic Bread 7.50 G,E,CY,MD,SP,MK

Pasta, Basil Pesto, Garlic Bread 7.50 G,E,MD,SS,MK

Sweet Treats:

Vanilla Ice Cream, Chocolate Sauce 3.00 MK,N

Valley House Banana Split 4.00 MK,N

Chocolate Brownie, Chocolate Sauce 4.00 G,N,P,MK

Cocktail Menu

Margarita - Tequila & Fresh Lime, 8.50

Harvey Wallbanger - Vodka, Orange Juice, Galliano, 8.50

Espresso Martini - Espresso, Vodka, Tia Maria, 11.00

Manhattan - Canadian Club, Vermouth, Bitters, 11.50

Old Fashioned - Bourbon, Soda Water, Bitters, 10.00

Cosmopolitan - Citron Vodka, Triple Sec, Fresh Lime, Cranberry Juice, 10.00

Elderflower Mojito - White Rum, Fresh Lime, Mint, Elderflower Syrup, 9.00

Gin Bar (35.5ml Measure)

Hendricks - 7.00

Drumshanbo Gunpowder - 7.00

Tanqueray London Dry Gin - 7.00

Bombay Sapphire - 5.00

Dingle - 5.00

Gordons Original London - 5.00

Beefeater 24 - 5.00

Cork Dry Gin - 4.20

Specialty Coffees

Irish Coffee - Whiskey - 6.50

Baileys - 6.50

Italian - Amaretto - 6.50

Mexican - Kahlua - 6.50

Caribbean - Old Sea Dog Rum - 6.50

French - Cognac - 7.00

Beers/Craft Beers/Cider

On Draft – Price per Pint

Guinness - 4.20

Heineken - 4.50

Carlsberg - 4.50

Smithwicks - 4.20

Bulmers Original Cider - 4.50

Bulmers Longneck Bottle - 4.50

Bulmers Can 500ml - 4.50

Craft Beers – Price per Pint/Bottle

Achill Beer - 4.50 Draft or Bottle

Achill Red - 4.50 Bottle

Jack The Lad - 4.50 Draft

Irish Blonde - 4.50 Draft

Full Range Spirits & Beverages Available from The Valley House Bar

Wine List

House White

San Esteban Sauvignon Blanc 5.50/19.50

Aconcagua Valley, Chile

A Sauvignon Blanc with fresh citric & floral aromas. Hinting of grapefruit & peach, this wine is beautifully balanced with bright acidity & delicate body.

Muddy Boots Chardonnay 5.50/19.50

South Eastern Australia

Refreshing & lively, with lime & juicy peach aromas, plus floral & mineral notes. The mouthfeel is crisp, clean & light, with a tart finish.

White Wines

Maison Belleroche Sauvignon Blanc 20.50

Languedoc, France

A punchy palate combining freshness & smoothness. Long lasting floral flavours, which makes this wine fresh, light & very thirst-quenching.

Storks Tower Sauvignon Verdejo 21.00

Tierra de Castilla y León, Spain

Yellow with green tints. Lively & expressive on the nose. Well balanced palate with a blend of white & tropical fruit.

Villa Calappiano Pinot Grigio 22.00

Tuscany, Italy

A tropical bouquet of figs, dates & pineapple, with dominant notes of zesty lemon and a reassuring mineral aspect.

Lyngrove Collection Chenin Blanc 23.00

Stellenbosch, South Africa

Fresh floral nose with hints of pineapple & tropical fruit. Crisp acidity for longer mouthfeel. Well structured.

Chakanaa Collection Torrontés 25.00

Salta, Argentina

Bright, pale yellow. White flowers with spicy citrus notes.

House Red

San Esteban Cabernet Sauvignon

5.50/19.50

Aconcagua Valley, Chile

Bright, deep red highlights. Plum and berry aromas. Medium bodied with spicy notes on the finish.

Muddy Boots Shiraz 5.50/19.50

South Eastern Australia

Ripe black fruit, cracked black pepper, tobacco leaf, chocolate, cedar and vanillin oak.

Red Wines

Maison Belleroche Cabernet Sauvignon 20.50

Languedoc, France

Ripe blackcurrant and wild berry fruits on the nose with a hint of grassy herbs, medium to full bodied black fruits. Elegant and clean.

Storks Tower Tempranillo Shiraz 21.00

Tierra de Castilla y León, Spain

Notes of ripe fruit with hints of spice and incense. Big on the palate, full-bodied and long with black fruits and spice.

Villa Calappiano Sangiovese 22.00

Tuscany, Italy

This sangiovese is a smooth & velvety wine with a vanilla & tobacco-hint end.

Lyngrove Collection Pinotage 23.00

Stellenbosch, South Africa

Concentrated blackberry & fruitcake aromas, with hints of black pepper & chocolate.

Chakanaa Collection Malbec 25.00

Salta, Argentina

Deep purple red with intense aromas of red fruit. Medium bodied with soft tannins.

