



# Menu

## Starters/Light Bites

Mozzarella Sticks, Spicy Arrabiata Tomato Sauce €5.90

Red Hot Chicken Wings with Blue Cheese or Garlic Mayo Dip  
Small €7, or Large with Chips €12

Baked Brie in Golden Breadcrumbs, Mixed Salad, Cranberry 7.90

Clew Bay Mussels, White Wine & Garlic Cream, Brown Bread 9.00

Superfood Salad – Salad Leaves, Quinoa, Butternut Squash, Beetroot, Avocado,  
Toasted Seeds & Raspberry Vinaigrette 8.50

## Main Courses

Craft Beer Battered Fish & Chips, Tartare Sauce & Mushy Peas €16

Fresh Pan-Fried Fish of the Day, served with Lemon Butter €18.50  
Chips & Salad *or* Mashed Potatoes & Vegetables

Clew Bay Mussels, White Wine & Garlic Cream, served with Chips €14.50

Premium Irish Hereford 10 oz Striploin Steak, Mushrooms & Sautéed Onions,  
Peppercorn Sauce *or* Garlic Butter €26  
Chips & Salad *or* Mashed Potatoes & Vegetables

Homemade Indian Chicken Curry with Rice & Poppadom €16  
*or* Vegetable Curry €15 *or* King Prawn Curry €17

Superfood Salad – Salad Leaves, Quinoa, Butternut Squash, Beetroot, Avocado,  
Toasted Seeds, 13.50 // With Chicken 16.50 // With Prawns 17.50

Irish Beef Burger, Brioche Bun, Chips & Salad €13  
- with Cheddar Cheese €14

The Valley House Special Burger:  
Irish Beef Burger, Brioche Bun, Smoked Bacon, Brie, Bourbon Poached Pear &  
Caramelized Onion, Chips & Salad €16

Beyond Vegan Burger, Chips & Salad €13  
- with Cheddar *or* Vegan Cheese €14

*Gluten Free Burger Baps available, please ask your server*

Sides €3.50

Twice Cooked Chips  
Onion Rings  
Mashed Potato  
Sweet Potato Mash  
Vegetables  
Mixed House Salad  
Garlic Bread  
Brown Soda Bread

Desserts €6

Chocolate Ganache Pudding with Ice Cream & Chocolate Sauce  
Lemon Tartlets served with Ice Cream & Raspberry Coulis  
Dessert of the Day  
Selection of Ice Cream

Just For Kids €7

Irish Beef Burger or Cheeseburger & Chips  
Vegetable Curry *or* Chicken Curry *or* Prawn Curry (€2 extra)  
*-served with Rice & Poppadom*  
Homemade Battered Chicken Goujons, Chips *or* Mashed Potato  
Pasta Pesto *or* Pasta with Tomato Sauce, Garlic Bread

**Gluten Free Options Available, Please Ask Your Server**  
**Full range of Tea/Coffee/Spirits/Cocktails/Wines Available**  
**from The Valley House Bar**



## PIZZA MENU

**Homemade, Stone baked Pizzas with a Thin and Crispy 11" Base**

<b>Margherita</b> Tomato & Mozzarella Cheese	<b>€11.00</b>
<b>The Veggie</b> Margherita with Olives, Mushrooms, Peppers, Red Onion & Cherry Tomatoes	<b>€12.00</b>
<b>Pepperoni</b> Margherita with Spicy Pepperoni	<b>€13.00</b>
<b>Spanish Lady</b> Margherita with Chorizo, Olives and Peppers	<b>€13.00</b>
<b>Hawaiian</b> Margherita with Pineapple, Ham and Mushroom	<b>€13.00</b>
<b>Atlantic</b> Margherita with Prawns, Garlic, Rocket & Red Onion	<b>€14.00</b>

**Extra Toppings €1.50 each**

Mushroom, Peppers, Olives, Ham, Prawns, Pineapple, Rocket, Red Onion, Chorizo, Pepperoni

***Gluten Free Pizza Base available – please ask your Server***

# Wine List

## White

## Red

### Conto Vecchio Pinot Grigio

Italy

A light bodied and refreshing white wine with slight notes of stone fruits and a floral finish. Dry and crisp with an elegant finish.

*By the glass 6.50 By the bottle 24.00*

### El Colectivo Malbec

Mendoza, Argentina

Medium to full bodied red with velvety tannins and dark fruit flavours such as black cherry and plum. Finishes with notes of chocolate and spice for a well-balanced taste.

*By the glass 6.50 By the bottle 24.00*

### Tolten Sauvignon Blanc

Chile

A medium bodied wine with crisp acidity, this sauvignon blanc is balanced with herbaceous flavours, intense citrus notes & light peach aromas.

*By the glass 6.50 By the bottle 24.00*

### Tolten Cabernet Sauvignon

Chile

Medium bodied, ruby in colour and delicate tannins. Strong red stone fruits such as cherries, plums and blackcurrant characteristics are followed by a delicate touch of spice.

*By the glass 6.50 By the bottle 24.00*

### Macon Lugny Joseph Drouhin (Organic) Burgundy, France

Aromas of lemon, apple, white florals and stone fruits. Very straightforward and direct on the palate, fresh and light with a pleasant finish. Hints of vanilla and oak.

*By the bottle 37.00*

### Ederra Crianza Rioja

Spain

A lovely blend of Tempranillo (90%) and Garnacha (10%) grapes combine to make this an expressive red wine with intense red/black fruit & enchanting tannins. Aged in an oak barrel for 12 months.

*By the glass 7.00 By the bottle 26.00*

### Mar de Frades Albarino

Spain

A pure expression of the Albarino grape variety. Aromas of citrus, pear, and apple. On the palate this wine is dry, light bodied, acidic with a light saline finish. A great pairing with seafood.

*By the bottle 38.50*

### Domaine St. Jacques Cotes Du Rhone (Organic) Northern Rhone Valley, France

Bright and ruby in colour, this wine carries ripe & fruity aromas of blackcurrants, redcurrants, and liquorice. Medium bodied, dry, medium tannin and acidity levels. This wine is both fresh and with a lasting finish on the palate. Great pairing with any meat dish.

*By the bottle 30.00*

## ROSÉ

### False Bay Rosé

South Africa

An elegant, soft and intriguing wine. It flaunts a pale blush hue with floral nuances and red berries on the nose. The Mourvedre grape variety brings great freshness and persistence to the palate.

*By the glass 6.50 By the bottle 24.00*

### Hunters Pinot Noir (Biodynamic & Vegan) Marlborough, New Zealand

Wonderfully intense nose of cherries, herbs and dark chocolate. Brilliantly balanced palate is savoury with rich berry fruit. Light bodied with delicate tannins and complex acidity.

*By the bottle 42.00*

### Sparkling - Bottega Prosecco Frizzante Spago (Sustainable), Italy

Intense and fragrant with hints of candied pear and acacia blossoms.

Elegant, velvety, and fruity on the palate. *By the bottle 31.00*

# Cocktails

**Pimmler 11.00**

Pimms, Dry Gin & Lime

**Margarita 10.00**

Tequila, Triple Sec & Lime

**Cosmopolitan 11.00**

Vodka, Cointreau, Lime & Cranberry

**Old Fashioned 11.00**

Irish American Whiskey, Bitters

**White Russian 11.00**

Vodka, Tia Maria

**Espresso Martini 11.00**

Vodka, Tia Maria, Espresso

*Many more Cocktails available... Just ask your Server!*

***Spirits*** (35.5ml Measure)**Gin**

Bombay Sapphire - 6.00

Cork Dry Gin - 4.30

Dingle Gin - 6.00

Gordon's London Dry Gin 6.00

Gordon's Pink Gin 6.00

Hendrick's - 7.00

Drumshanbo Gunpowder - 7.00

**Vodka**

Smirnoff - 5.00

Dingle Vodka - 6.00

Absolut Citron - 5.00

Grey Goose - 7.00

**Rum**

Bacardi - 5.00

Old Sea Dog Dark Rum - 5.00

Captain Morgan - 5.00

**Whiskey**

Paddy - 5.00

Powers - 5.00

Bushmills - 5.00

Jameson - 5.00

Black Bush - 5.60

Jack Daniels - 5.00

Canadian Club - 5.00

Southern Comfort - 5.00

Irish American 10-Year Old - 7.00

Irish American Classic Blend - 5.60

***Other Spirits & Liqueurs*** (35.5ml Measure)

Tequila - 4.60

Hennessy Brandy - 6.00

Cointreau - 5.50

Amaretto di Saronno - 5.50

Peach Schnapps - 5.50

After Shock - 5.50

Jaegermeister - 5.50

Sambuca - 5.50

Tia Maria - 5.50

Malibu - 5.50

Baileys (50ml) - 5.50

Port (71ml) - 5.50

Martini (71ml) - 5.50

Pimms No. 1 (71ml) - 5.50

***Speciality Coffees***

Irish Coffee, Whiskey - 7.00

Baileys - 7.50

Italian: Amaretto - 7.00

Mexican: Kahlua - 7.50

Caribbean: Old Sea Dog Rum - 7.00

French: Cognac - 7.50

***Mixers/Soft Drinks***

Schweppes Tonic - 2.50

Schweppes Slimline Tonic - 2.50

Fevertree Tonic Water: Indian, Mediterranean  
or Elderflower - 3.50

White Lemonade - 2.50

Bitter Lemon - 2.50

Ginger Ale - 2.50

Soda Water - 2.50

Orange Juice/Apple Juice - 3.00

Tipperary Still/Sparkling Water - 3.00

Coke, Sprite, Fanta, Cidona, Lucozade - 2.80

<p><b>Beer &amp; Cider on Draft, Price Per Pint</b></p> <p>Guinness - 4.70</p> <p>Smithwicks - 4.70</p> <p>Heineken – 5.00</p> <p>Carlsberg – 5.00</p> <p>Bulmers Original Cider – 5.00</p> <p><b>Beer &amp; Cider – Bottles &amp; Cans</b></p> <p><i>330ml Bottle</i></p> <p>Heineken – 4.90</p> <p>Budweiser – 4.90</p> <p>Miller – 4.90</p> <p>Coors Light - 4.90</p> <p>Corona – 4.90</p> <p>Bulmers Cider Longneck Bottle – 5.50</p> <p>Bulmers Cider Can 568ml – 5.00</p>
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<p><b>Non-Alcohol Option</b></p> <p>Heineken Zero, <i>330ml bottle</i> – 3.50</p> <p><b>Craft Beer on Draft, Price Per Pint</b></p> <p>The Valley House Special Brew – 5.00</p> <p>Jack The Lad – 5.00</p> <p><b>Reel Deel Brewery Craft Beer</b></p> <p><i>500ml Bottle</i></p> <p>Jack the Lad – 5.00</p> <p>Say Nowt Stout – 5.00</p> <p>Irish Blonde – 5.00</p> <p>General Humbert – 5.00</p> <p>Mayo Red – 5.00</p> <p>Recon2 – 7.00</p>
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**Craft Beer Selection**  
*(see prices above)*

<p><b>The Valley House Special Brew</b></p> <p>A Blond Pale Ale specially brewed by the Reel Deel Brewery in Crossmolina, County Mayo for The Valley House Bar. Reel Deel uses only the finest Irish malt and hops from around the world to create beers to be proud of.</p>
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<p><b>Jack the Lad</b></p> <p>A bold, malty pale ale with a hoppy explosion of flavour. New world citrus balancing a solid malt profile, this brew is effortlessly current whilst retaining depth and character. A full-bodied beer that packs a serious punch.</p>
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<p><b>Irish Blond</b></p> <p>An easy-going Irish Blond - she's fair and crisp at first, with moderate malt character. A combination of European and New World hops gives a spicy herbal tone with citrusy aroma.</p>
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<p><b>General Humbert</b></p> <p>Brewed using Irish Malt and French hops, this mellow, aromatic beer was inspired by the French General Humbert. In 1798 Humbert, commanding a small army, disembarked at Kilcummin, Co. Mayo to assist the Irish in their struggle for independence.</p>
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<p><b>Mayo Red</b></p> <p>A well-grounded, three-dimensional Red Ale. Full flavoured malty goodness with a small addition of Dillisk seaweed from the Atlantic and a moderate addition of hops.</p>
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<p><b>Recon2</b></p> <p>A wonderful full flavoured Brown Ale, which has spent a while sitting in a Connacht Whiskey Cask that previously had a 12-year old Malt Whiskey in it.</p>
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<p><b>Say Nowt Stout</b></p> <p>Full of roasted and chocolate malt tones with a slightly fruity blackcurrant flavour. Mellow hops reveal the true character of this brew at the bitter end.</p>
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