

Starters	Chef's Soup Of The Day	€6.5	S	Bar 62 Chicken Korma	€:
	Made Fresh Daily, Always Gluten Free served with Homemade Brown Bread Or Fresh Baked Rolls, Gluten Free Bread Also Available (1 Wheat,7,9) GF Wild Atlantic Seafood Chowder Chunks Of Fresh Seafood & Shellfish Bound in a Rich Fish Velouté with Fresh Vegetables & Cream, served with a Homemade Brown Bread, Freshly Baked Rolls, or Gluten Free Bread (4,7,9,14) GF Bar 62 Nacho's Regular €8 Large Freshly Ground Irish Beef Cooked with Herbs & Spices on Top Of Warm Tortilla Chips, Cheddar Cheese Sauce & Jalapenos, served with Sour Cream & Guacamole (1 Wheat,3,7)		use Special	With Long Grain Rice & Nann Bread (1 Wheat,3,7,9,10,11) GF	
				Roast of The Day	
		€8.5		Please Ask Your Server	
				Traditional Turkey & Ham	€'
				With Herb Stuffing & Pan Jus (1 Wheat,3,12) GF	
				House special Stir Fry	
		€13	ō	Wok Fried Vegetables & House Sauce, served with	
			I	Your Choice of Chicken, Prawn or Beef, served with Egg Noodles or Boiled Rice (1 Wheat,2,3,7) GF	
				Vegetable Chicken	€1 €1
	Golden Fried Irish Fishcake	€10		Prawn	€:
	Fresh Atlantic Fish, Shellfish & Potatoes Coated in a Panko Crumb with Sweet Chili Mayo & Dressed Leaves (1 Wheat2,3,4,6,7,12) Spicy Chicken Wings Crispy Wings in Our Own Hot Sauce, Blue Cheese Dip & Salad Garnish as Main Course with Chips (3,6,7,9,10,11) Tandoori Chicken Skewers Tender Irish Chicken, Marinated in Tandoori Spices, served with Grilled Onions, Peppers, Seasonal Salad & Yoghurt Dripping Sauce (3,7,9,10)	€11		Beef	€2
			σ	Classic Margarita	€
			St	12 Inch Pizza Base with Our Signature Tomato Sauc	ce
			σ	& Fresh Mozzarella Cheese (1 Wheat,3,7) GF	
		€17 €11	Pizza & P	Vegetarian	€1
				12 Inch Pizza Base with Our Signature Tomato Saud	ce,
				Peppers, Red Onions, Mushrooms, Sweetcorn, Pineapple & Fresh Mozzarella Cheese (1 Wheat,3,7)) GF
		on		BBQ Cajun Chicken	£
				12 Inch Pizza Base with Homemade BBQ Sauce, Caju Chicken Breast, Sweetcorn & Fresh Mozzarella Chee	jun
	Panko Coated Halloumi Sticks Golden Fried Halloumi Sticks (4) served with a Port Cumberland Dressing & Seasonal Salad (1 Wheat,3,7,10)	€10		(1 Wheat,3,7) GF	
				The Full Monty	€1
				12 Inch Pizza Base with Our Signature Tomato Sau Meatballs, Chicken, Ham, Pepperoni, Peppers, Red	ce,
	Crunchy Coconut Prawns	€12		Onion & Fresh Mozzarella Cheese (1 Wheat,3,7,10)	GF
	Crispy Fried Tiger Prawns in a Coconut Crumb wit Sweet Chilli & Lime Dipping Sauce & Seasonal Sala			Chicken Fettuccine Alfredo	€1
				Creamy Chicken Parmesan, Mushrooms & White	
	(1 Wheat,3,4,5,7,10)	011		Wine Veloute on a Bed of Fresh Fettuccine Pasta with Garlic Bread (1 Wheat,3,7)	
	Smokey Vegan Mushrooms	€11			€2
	Mushrooms Filled with Walnuts & Herbs Baked with Fresh Garlic & served with Hummus, Salad Leaves & Roasted Peppers (5,8,9)			Fresh Atlantic Fish, Fresh Prawns & Smoked Fish	t2
				Bourd in a Creamy Vegetable White Sauce, topped	1
	Black Pudding			with Mashed Potatoes, served with Market Vegetak	oles
	& Goats Cheese Bon Bon	€11		(2,3,4,7,9)	
	Clonakilty Irish Black Pudding, Ardsallagh Goats			Vegetable Lasange	€
	Cheese in a Panko Crumb Golden Fried, served with Seasonal Salad & Orange Marmalade Sauce (1 Wheat, 3, 7, 9, 10)	n		Layers of Mediterranean Vegetables, Fresh Egg Pasta & Bechamel Sauce, topped with Parmesan	
				Shavings. Served with Skin on Fries & Slaw (1	
	Crispy Fried Irish Brie	€11		Wheat,3,7,9,10)	
	Irish Brie Wedges, Panko Coated With Cranberry & Roast Pepper Coulis served with Fresh Salad (1 Wheat,3,7)			All of our Sauces & So	
			4	All of our Sauces & St	
the Grill	Hereford Cheese Steak Sandwich Tender Slices of Irish Hereford Beef, Wok Fried Mushrooms, Onions & Peppers with Sweet Chilli Sauce, Topped with Monterey Jack cheese, served with Chips & Slaw (1,3,7,10,12)	€23 *€5	he Sea	Beer Battered Fresh Haddock	€1
				Fresh Haddock Cooked in Our Special Gluten Free Batter, served with Chunky Chips, Tartare Sauce &	
				Slaw (3,4,10)	
				Oven Baked Atlantic Cod	€18
	Chicke <mark>n T</mark> high Burge <mark>r</mark>	€20	Ŧ	Oven Baked Fresh Cod with Wilted Spinacl	
	Marinated Irish Chicken Thighs in a Buttermilk &			Hollandaise Sauce, Creamed Potatoes & Fres	n

With Pomegranate & Blood Orange Dressing (5,9,10) Bar 62 Seafood Trio €18.5 Smoked Salmon, Prawns & Avocado Crab with Pickled Red Onion, Cous Cous. Vine Cherry Tomatoes, Capers & Dressed Leaves (1 Wheat, 2, 3, 4, 5, 7) Regular €9 **Chicken & Bacon Caesar** Large €15 Cajun Chicken & Smoked Bacon Lardons with Cos Lettuce, Parmesan Shavings, Toasted Pine Nuts & Home-Made Caesar Dressing (1 Wheat, 3, 5, 8, 9, 10) **Grilled Halloumi Ciabatta**

Grilled Fresh Halloumi Slices, Pesto, Courgette, Rocket Leaves & Toasted Pine Nuts. Served in a Ciabatta with Skin on Fries & Slaw (1 Wheat.3.5.7.10)

Tender Irish Beef Burrito

Tender Irish Ground Beef, Mixed Peppers, Red Onion, Iceberg Lettuce, Kidney Beans & Grated Cheese. Rolled in a Flour Tortilla & Baked to perfection. Served with Skin on Fries & Slaw (1 Wheat, 3, 7, 10)

Open Honey Roast Ham & Smoked €16 **Dubliner Cheese**

Homemade Brown Bread, Ballymaloe Relish, Honey Roast Ham & Smoked Dubliner Cheese. Served with Fries & Slaw (1 Wheat, 3, 7, 10)

€15 Chicken Caesar Wrap

Crispy Chicken, Smoked Bacon, Baby Gem Lettuce with Caesar Dressing, Chips & Slaw (1 Wheat, 2, 3, 7, 10)

Club Sandwich

€16

€16

€17

€15.5

€16

€16

Toasted Triple Decker Sandwich with Honey Roast Ham, Chicken, Egg, Lettuce & Tomato served With Fries & Rainbow Slaw (1 Wheat, 3, 7, 10)

Grilled Ruben Sandwich

Sourdough Bread filled with Irish Corned Beef, Swiss Cheese, Sauerkraut, Homemade Thousand Island Dressing, served with Skin on Fries & Slaw (1 Wheat.3.7.10)

s & Soups are always Gluten Free

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€20

All Sides

€4.5 each

€20 *V*

€19

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Bar 62 Poke Bowl

Walnut Salad

Salad

Organic Leaves, Brown Rice, Pickled Red Onion,

Chilli Avocado, Cous Cous, Asian Dressing, Toasted Pine Nuts & Sesame Seeds

(add Chicken or Fresh Fish for €3) (2,4,5,8)

Beetroot & Caramelized Pear &

ock €19 Gluten Free tare Sauce & €18.5 🔱

ilted Spinach oes & Fresh

Chef's Homemade Cheesecake of €8.5 the Day C

Served with Fresh Cream, Ice cream & Fruit Coulis (1 Wheat, 3, 7)

Sticky Toffee Pudding

Traditional Steamed Pudding with Rich Toffee

rom LL.

Cajun Batter with Siracha Mayo, Crisp Lettuce, served in an Onion Bap with Chips & Slaw (1 Wheat, 3, 7, 9, 10) GF

Smash Burger

€21

€30

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Two 4oz Irish Hereford Minced Beef Patties served with Smoked Bacon, Fresh Pickles, Melted Dubliner Cheese, Beef Tomatoes & Baby Gem Lettuce in a Brioche Bun with Chips & Slaw (1 Wheat, 3, 7, 9, 10) GF

Grilled 10oz Irish Hereford Steak

*€6 Cooked To Your Liking, with Sauteed Mushrooms, Homemade Onion Rings, Brandy Peppercorn Sauce or *Tullamore Whiskey Cream Sauce with Skin on Fries (1 Wheat,3,7,12) GF

Market Vegetables (2,3,4,7)

Breaded Scampi

Tender & Juicy Breaded Scampi served with Chips, Slaw & Lemon Mayonnaise (1 Wheat, 2, 3, 4, 10)

Seasonal Vegetables (7) Creamy Mash (7,12) Skin on Potato Chips **Potato Wedges Garlic Potatoes**

σ Side Salad (10) S

Onion Rings (3) Coleslaw (3,10)

Sauce served with Caramel Ice Cream (1 Wheat, 3, 7)

Rich Belgian Chocolate Mousse Torte €8.5

Served with Fresh Cream, Ice Cream with Vanilla & Baileys Cream Sauce (1 Wheat, 3,7)

Fresh Fruit Pavlova

€8.5

€8.5

Topped with Mixed Berries, Fresh Fruit, Cream, Ice cream & Fresh Fruit Coulis (3,7)

Warm Apple & Berry Crumble

Served with Fresh Custard, Cream & Ice Cream (1 Wheat, 3, 7)

€8.5

Our dishes may contain some of the listed allergens. 1. Cereals containing gluten - 2. Crustaceans - 3. Eggs - 4. Fish - 5. Peanuts 6. Soybeans - 7. Milk - 8. Nuts - 9. Celery - 10. Mustard - 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites - 13. Lupin - 14. Molluscs If you have any of these allergies please discuss with your waiter

GF: gluten free option available



BIRR : OFFALY

A Heritage Haven in Ireland's Heartlands



County Arms Birr, Co. Offaly, Ireland Tel: +353 (0) 57 9120 791 Web: countyarmshotel.com @countyarmsbirr