









SANDWICHES Available 12pm - 6pm

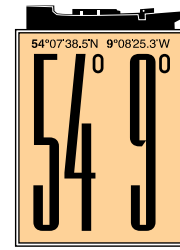
- Ice House BLT €9
Roasted Garlic Mayonnaise on White Bloomer
- Connemara Smoked Salmon €9
Cream Cheese, Caper Bagel
- Galway Goats Cheese €9
Pepper, Pickled Red Onion, Cashew, Flat Bread  
- Ice House Toastie €9
Honey Baked Limerick Ham,
Cheddar, Relish, Toasted Bloomer

STARTERS

- Njuda Sausage €10
Burrata Cheese, Tomato & Cucumber Flat Bread
- Wild Atlantic Seafood Chowder €9
Ice House Soda Bread 
- Roasted Chicken Wings €9
Sweet Chilli & Soy Mayonnaise 
- Galway Goats Cheese & Red Onion Tart €8
Pear & Walnut, Balsamic Reduction 
- Hassett's Smoked Haddock & Leek Croquettes €9
Saffron & Dill Aioli
- Superfood Salad €9
vegetables, Seeds, Guacamole   

MAIN COURSES




- Fish of the Day €23
(Please ask server) served with a Citrus Summer Salad
- Grilled Irish Beef Blaa €21
Tomato Chilli Chutney, Pickled Carrot, Gubeen Cheese, Fries 
- Crispy Buttermilk Chicken Thigh Blaa €16
Cabbage Slaw, Tandoori Mayonnaise, Fries 
- Reel Deal Beer Battered Hake €22
Pea Puree, Dilisk & Beetroot Aioli, Skinny Fries
- Ice House Sesame Coated Chicken Goujons €17
Pickled Red Onion, Soy & Chilli Aioli, Fries
- Seafood Linguini €22
Gubeen Chorizo, Tiger Prawns, Connemara Smoked Salmon, Garlic Bread
- Moroccan Style Vegetable Tagine   €18
Turmeric & Coriander Cous Cous, Pine Kernels, Mint Yogurt 



SIDES

- Champ Mash Potato €4
- Seasoned Greens
- Onion Rings
- French Fries
- Garden Green Salad

DESSERTS

- Warm Deep Apple Pie €9
Anglaise Sauce, Honeycomb Ice-Cream
- Cheesecake of the Day €9
- Chocolate, Orange, Almond and Walnut Brownie €9
Rum and Raisin Ice-Cream 
- Rhubarb, Blackberry, Apple Granola Crumble €9
Vanilla Ice Cream  
- Selection of Ice Cream or Sorbet €9
Mini Meringues, Fruits Coulis

SPARKLING & CHAMPAGNE

	Glass	Bottle
Prosecco Terra Serena, Italy, Vento	8.50	42.00
Champagne Lanson, Black Label NV, France, Reims	16.50	99.00
Champagne Lanson Rose, France, Reims	21.00	125.00

WHITE WINES

Sauvignon Blanc, Les Foncalieu JL'Or du Sud, Vin de Peys, France	7.50	30.00
Pinot Grigio, Principato, Veneto, Italy	7.00	28.00
Albarino, Pontellon, Rías Baixas, Spain	8.00	34.00
Chardonnay, Alkoomi, Frankland River, Western Australia	9.00	37.00
Sauvignon Blanc, Gravel & Loam, Marlborough, New Zealand	8.50	34.00

ROSE

Pinotage, Delheim, Stellenbosh, South Africa	8.50	30.00
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RED WINES

Merlot, Les Foncalieu JL'Or du Sud, Vin de Peys, France	7.50	30.00
Montepulciano, Sangiovese, Ciu Ciu Bacchus, Piceno DOP, Italy	8.50	34.00
Pinot Noir, Gérard Bertrand Réserve Spéciale, Languedoc-Roussillon, France	9.00	36.00
Malbec, Finca La Colonia, Argentina, Mendoza	7.50	30.00
Tempranillo, Bodegas Paco Garcia Rioja Seis, Spain	9.80	43.00

Dietary requirements:  contains nuts  gluten free  available gluten free  vegetarian
all available on GF bread or GF bap