



HEADFORT

ARMS HOTEL

The Keltic Bar

Small Plates

Chef's Soup of the Day €6.95
with homemade brown soda *Gluten, Dairy*

Vanilla Pod Signature Wings Sml €8.5
with Boyne Valley Blue Cheese dip Lrg €14.5
Egg, Sesame, Dairy

Rustic Cheese & Bacon €8.5
Potato Skins with Garlic Mayo *Dairy, Egg*

Chilli Beef Nachos Sml €8.5
with salsa, guacamole Lrg €14.5
& sour cream *Dairy*

Kerrigans Breaded Mushrooms €8.5
with garlic mayo *Dairy, Egg, Gluten*

Classic Caesar Salad sml €7.5 / lrg €15
with house dressing, herb
croutons & bacon lardons
with chicken sml €9 / lrg €18
with prawn sml €13 / lrg €21

Classic & Chicken - Gluten, Dairy, Sulphites
Prawn - Gluten, Dairy, SFish Crustaceans, Sulphites
Garlic, Chilli & Nduja Sizzling Prawns €12
with Baska Sourdough
Crustaceans, Dairy, Egg, Gluten

Warm Brie & Caramelised €9.5
Red Onion Tart with crispy Pancetta
Dairy, Tree Nuts, Gluten, Sulphites

Keltic Combo €21
Vanilla Pod signature wings with
blue cheese dip, Rustic cheese & potato
skins with garlic mayo, Slow cooked
sticky ribs with coleslaw
Gluten, Egg, Dairy, Sulphites

Fish & Fennel Gratin €12
with Crispy Parmesan Crust
Dairy, Sulphites, Molluscs, Gluten

Sides All €4

- Creamy Garlic Potatoes *Dairy*
- House Fries
- House Salad *Sulphites, Mustard*
- Garlic Bread *Gluten*
- Onion Rings *Gluten*
- Creamy Champ *Dairy*
- Sweet Potato Fries
- Classic Caesar Side Salad *Egg, Dairy*

Mains

Braised Beef Short Rib *Gluten, Dairy, Sulphites* €21
with creamy champ, pearl onion
& red wine jus, topped with crispy onions

Tom Doherty's Sausages €18
with creamy champ, crispy onions
& red wine jus *Gluten, Dairy, Sulphites*

Spiced Cajun Chicken Pasta €17
garlic sourdough *Gluten, Dairy*

Slow Cooked Sticky Baby Back Ribs €19
house slaw & fries *Gluten, Egg*

Brú Beer Battered Fresh Haddock €18
pea purée & house fries *Gluten, Fish*

Chicken Curry Madras €18
Jasmine rice & poppadom *Mustard*

Confit of Duck €23
creamy garlic gratin, wilted greens
& winter berry sauce *Egg, Dairy*

Buttermilk Chicken Burger €18
red pepper relish
& tarragon crème fraîche *Egg, Dairy, Sulphites, Gluten*

Oven Baked Salmon €24
creamed champ, wilted greens with
Hollandaise sauce *Fish, Dairy*

Signature 8oz Boyne Valley Beef Burger €18
Ballymaloe relish, grilled mozzarella,
crispy bacon, served with fries *Gluten, Sulphites, Dairy*

Philly Steak Sandwich €19.5
prime beef strips in house barbecue sauce,
sauté onion, mozzarella on toasted Ciabatta
served with fries *Gluten, Dairy*

Stone Baked Pizza
Margherita €12
Meat Feast €14
(check out Pizza Specials) *Gluten, Dairy, Sulphites*

All of the below served with your choice of side

Prime Irish Fillet Steak *Dairy, Sulphites* €32
sauté onions & choice of sauces

Prime Irish 10oz Sirloin Steak *Dairy, Sulphites* €28.5
Served with sauté onions & choice of sauces

Signature Steak on a Stone €29.5
onion rings, house fries, trio of pepper sauce,
red wine jus & garlic butter



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Sweet Treats

All €7.5

White Chocolate & Raspberry Blondie,
with Vanilla Ice Cream *Eggs, Dairy, Gluten*

Chocolate Plate,
Belgian Chocolate Tart,
Orange Chocolate Mousse
& Salted Caramel Ice Cream *Eggs, Dairy, Gluten*

Meringue,
with orange and pompegranate compote,
fresh whipped cream *Eggs, Dairy, Gluten*

Warm Apple & Cinnamon Crumble Pot
with Vanilla Ice Cream *Eggs, Dairy, Gluten*

Cheesecake
Please ask for today's special *Eggs, Dairy, Gluten, Sulphites*

Vanilla Creme Brulée
with mini meringues (Gluten Free) *Eggs, Dairy*

Fun Whipped Ice Cream Sundaes €5.5
for Grown Ups *Eggs, Dairy, Gluten*

Choose;
Cookies & Cream with Chocolate Sauce
Strawberry Meringue with Strawberry Sauce
Caramel Fudge with Caramel Sauce

Irish Cheese Board €10
Irish seasonal cheese from
Sheridans Cheesemongers
Chutney & Crackers *Gluten, Dairy, Sulphites*

Allergens

All items on this menu have been identified for Allergens which may be viewed in our allergens folder for reference on request.

Please ask your server for gluten-free options or dietary requests.

Vegetarian Menu

We have a dedicated Vegetarian menu available, please ask your server to view

Wine List

WHITE

	Gls	Carafe	Bottle
Cuna Del Sol Sauvignon Blanc <i>Chile</i>	€7.5	€14	€26
Mussel Bay Sauvignon Blanc <i>Nz</i>	€8	€16	€28
Pinot Grigio <i>Italy</i>	€8	€16	€28
Head Over Heels Chardonnay <i>Aus</i>	€8	€16	€28
Te Pa Sauvignon Blanc <i>NZ</i>			€34
Picpoul De Pinet <i>France</i>			€32

ROSE

Patriarche Syrah Rose <i>France</i>	€7.5	€14	€26
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RED

Cuna Del Sol Cab Sauv <i>Chile</i>	€7.5	€14	€26
Rosario Merlot <i>Chile</i>	€8	€14	€26
Baron de Ley Rioja Reserve <i>Spain</i>	€8.90		€38
Don David Melbac <i>Argentina</i>			€33
Cedro Chainti Ruffina <i>Italy</i>			€36

PROSECCO

Bortolotti Spumante Prosecco <i>Italy</i>			€36
Bortolotti Spumante Prosecco Snipe <i>Italy</i>			€11

CHAMPAGNE

Castleinau Champagne <i>France</i>			€85
Moet & Chandon <i>France</i>			€85

Cocktails

All €10.95

Kells Collins

Kells Gin, Lemon, Soda

Passionstar Martini

Vanilla Vodka, Passionfruit,
topped with Bosco Prosecco

Espresso Martini

Absolut Vanilla, Kahula, Espresso

Aperol Spritz

Aperol, Soda, Bubbly

Gin Bramble

House premium gin, blackberries,
Chambord liqueur

Strawberry or
Passionfruit Daiquiri
Straw / Passion purée,
Havana white rum, lime

Whiskey or Amaretto Sour
Slane / Disaronno, Bitters,
Lemon Juice

Caribbean Mór
Peach Schnapps, Malibu,
fresh fruit juice

Mock Cocktail €5.95

Please ask your server for options